

# IRONWOOD

premium glass pours: 1/3 - 2/3 - bottle

**chalk hill chardonnay**

13/26/39

**la terre chardonnay**

9/18/27

**dr. loosen reisling**

11/22/33

**cristalino split 12**

**tiamo pinot grigio**

9/18/27

**kono sauvignon blanc**

11/22/33

**pine ridge chenin/viognier**

11/22/35

**moet split 18**

**coravin pour**

**freemark abbey cabernet**

20/40/60

**drumheller cabernet**

11/22/33

**cypress cabernet**

9/18/27

**edna valley pinot noir**

13/26/39

**front porch pinot noir**

9/18/27

**involo tuscan blend**

11/22/33

**colomé malbec**

13/26/39

**summer sangria** white wine/seasonal garden berries & herbs 7

## **craft beer 6**

**shotgun betty hefeweizen**, lonerider brewing co.

**hopyum ipa**, foothills brewing co.

**mama's little yella pilsner**, oskar blues brewery

**man of law ipa**, southern pines brewing co.

**duck hook cream ale**, southern pines brewing co.

**sweet josie brown ale**, lonerider brewing co.

**union jack ipa**, firestone walker brewing co.

## **domestic/imported beer 4.50**

**miller lite**

**stella artois**

**yuengling lager**

**michelob ultra**

**beck's n/a**

## **house cocktails**

**ironwood old fashion 13**

chamomile infused rye /honey/lemon/cherry/orange bitters

**blueberry mojito 11**

rum/local berry puree/lime/garden mint

**strawberry sour 11**

jim beam soaked strawberries/house sour

**berry & cucumber mule 11**

vodka/muddled cucumber & berries/ginger beer

**ginger martini 13**

stoli/house made ginger syrup/fresh lime juice

**rhubarb & strawberry margarita 11**

sauza tequila/rhubarb syrup/muddled strawberry/fresh lime

**mai tai 13**

bacardi/orgeat/pineapple/house made grenadine/myers float

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

## **starters**

### **flash fried calamari 13**

cherry pepper relish/garlic oil/scallion/lemon zest/creole remoulade

### **chef's tasting board 15**

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

### **tuna tartare \*15**

avocado/serrano pepper oil/crispy wonton

### **baked brie 17**

danish brie/candied pecans/gala apples/grapes/dried cranberries/toasted french baguette

### **soft shell crab**

tempura batter/lemon/smoked paprika/creole remoulade/scallion **one crab 15 two crab 23**

## **ladles & leafy greens**

**soup of the day 5/7 - lobster bisque 7/9 - gazpacho 5/7**

### **house salad 7**

mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette -GF

### **caesar salad 9**

chopped romaine/fresh grated parmesan/herb crouton/caesar dressing

### **wedge 9**

house smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing -GF

### **grilled peach salad 9**

mesclun greens/rosemary grilled peaches/candied pecans/herb goat cheese/poppy seed vinaigrette -GF

*entrée salad with chicken...19 entrée salad with steak, shrimp or salmon...23*

# trend-setting american favorites

## salmon salad 23

romaine & spring greens/julienned apples/goat cheese crumbles  
candied pecans/sliced strawberries/maple vinaigrette -GF

## ironwood burger\* 15

8oz prime beef - freshly ground in house/L.T.O./fries - artisan toppings 1.00 each

## NC mountain trout 27

summer chorizo succotash/scallion hush puppies/bourbon-bacon jam

## summer pasta 17

angel hair pasta/julienned vegetables/chili oil/taleggio cream/micro parmesan **with chicken 21**

## lump crab cakes 27

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade

## thai curry 17

stir fry garden vegetables/coconut/green curry sauce/basmati rice/crispy sweet potato **with shrimp 25** -GF

## sashimi tuna

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle **as app 17 as entrée 27**

## bi bim bap stir fry 21

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables  
sesame poached egg/ground chili paste

# steaks & signatures

all steaks are Certified Angus Beef - served with whipped potatoes & garden vegetable

	7oz prime top sirloin 27	
wild mushroom blend 4	7oz filet mignon 41	bone marrow butter 3
tobacco onions 4	5oz petite filet 35	roquefort black pepper butter 3
grilled shrimp 8	12oz prime ribeye 45	chef butter 3
6oz cold water lobster tail 20	13oz prime new york strip 43	caramelized onions 3

## ironwood kebab

beef tenderloin/grilled harvest vegetables

roasted fingerling potatoes/bearnaise **two-piece 25** **three-piece 31** -GF

## goat cheese chicken 25

bone in free range chicken breast/goat cheese/roasted vegetable potato cake/poached date compote

## pistachio curry crusted salmon 33

scottish salmon/arugula salad/brown rice + quinoa blend/truffle pea puree -GF

## pork osso bucco 31

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

## steak & lobster 39 - single tail 29 - twin lobster tails 49 (no splitting)

4oz shoulder tenderloin/6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

## chilean sea bass 41

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -GF

20% GRATUITY will be added to parties with 5 or more separate checks and parties of 8 or more people and on all GIFT CERTIFICATES REDEEMED

We are dedicated to providing fresh and local ingredients while offering an extensive menu to meet all of your dietary preferences. When our farmers make it available to us, we make it available to you.

Thank you to our farmer partners: Karefree Farms/Priest Farms/Council Farms

ironwood gardens harvested daily by our Chefs

\*NOTICE may be cooked to order - consuming raw or undercooked eggs, seafood, shellfish, meats, or poultry may increase your risk of food borne illness, especially if you have certain medical conditions

GF - gluten free options - see server for further suggestions

**cake/dessert fee \$2, per person**

# IRONWOOD

## early bird

arrival time must be between 5-5:30pm and order must be in before 6pm - no splitting

price includes choice of salad or cup of soup

7oz prime top sirloin **19** - 7oz filet mignon **31** - 5oz petite filet **27** - 12oz prime ribeye **35** - 13oz prime new york **35**

steaks served with whipped potatoes/garden vegetable -GF

### bi bim bap stir fry **17**

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables

sesame poached egg/ground chili paste

### ironwood kebab two-piece **19** three-piece **25**

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise sauce -GF

### chilean sea bass **33**

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -GF

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### lump crab cakes **19**

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade

### summer pasta **17**

angel hair pasta/julienned vegetables/chili oil/taleggio cream/micro parmesan

### steak & lobster tail **29**

4oz shoulder tenderloin & 6oz lobster tail/whipped potatoes/fresh vegetable -GF

### pistachio curry crusted salmon **25**

scottish salmon/arugula salad/quinoa + brown rice blend/truffle pea puree -GF

### nc mountain trout **19**

summer chorizo succotash/scallion hush puppies/bourbon-bacon jam

### thai curry **17**

stir fry garden vegetables/coconut/green curry sauce/basmati rice/crispy sweet potato -GF

### sashimi tuna **19**

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle