

IRONWOOD

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

chalk hill chardonnay 14/28/42	borgo magnolia pinot grigio 11/22/33	luccio moscato d'asti 11/22/33	edna valley pinot noir 14/28/42
laurent miquel chardonnay 11/22/33	ck mondavi pinot grigio 8/16/24	newton cabernet 14/28/42	10 span pinot noir 11/22/33
la terre chardonnay 8/16/24	kono sauvignon blanc 11/22/33	project paso cabernet 11/22/33	j. lohr lososos merlot 11/22/33
elk cove pinot gris 14/28/42	dr. loosen reisling 11/22/33	nicolas cabernet 8/16/24	nieto reserva malbec 11/22/33
cristalino split			

12

coravin featured wine leonello amarone *della valpolicella* 20/40/60

nc craft beer 6

shotgun betty hefeweizen, lonerider brewing co.

hopyum ipa, foothills brewing co.

man of law ipa, southern pines brewing co.

duck hook cream ale, southern pines brewing co.

SPBC seasonal, southern pines brewing co.

omissions lager, widmer bros. brewing co. GF

domestic/imported beer 4.50

miller lite

stella artois

yuengling lager

michelob ultra

beck's n/a

house cocktails

ironwood mojito 9

rum/lime/garden mint/club soda/lime foam

asian pear martini 13

pear vodka/domaine de canton/pear juice

rosemary-bourbon sour 13

makers mark/rosemary syrup/fresh lemon juice

carolina smash 11

nc spiced rum/lime/blackberries

gingerale/blackberry sugar

winter haven 11

cognac/moscato/lemon squeeze/burnt orange

royal mule 13

crown apple/ginger beer/cinnamon foam

starters

chef snack 5

andouille sausage & sauerkraut fritters/russian dressing/chive

steam buns 11

hoisin glaze/crispy pork belly/fire cracker relish

baked brie 17

danish brie/puff pastry lattice/gala apples/market grapes/toasted french baguette...*please allow 15-20 minutes*

flash fried calamari 13

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

soft shell crab 21

tempura batter/lemon/smoked paprika/creole remoulade/pea shoot

chef's tasting board 19

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

beef taquitos 11

braised short rib/smoked goat lady queso

tuna tartare *15

avocado/serrano pepper oil/crispy wonton

ladles & leafy greens

soup of the day & lobster bisque 7/9

house salad 7

carrot & beet curls/english cucumber/roma tomato/maple vinaigrette

harvest salad 9

beets/apple/arugula/whipped goat lady chevre/grapefruit vin

caesar salad 9

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

wedge 9

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

trend-setting american favorites

salmon salad 21

blackened salmon/romaine & mesclun greens/julienned apple
mandarin oranges/minced red onion/creamy dill dressing

black & blue steak salad 21

sliced beef/romaine & mesclun greens/fresh blackberries/candied pecans
julienned vidalia onion/blue cheese fondue/blackberry vinaigrette

ironwood burger* 15

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

tofu "fried chicken" 17

cauliflower puree/hominy succotash/carrot and asparagus spears/pea shoot salad

fettuccini alfredo 15

diced tomato/broccoli flowerettes/garlic cream

add chicken 4 add steak 8 add shrimp 8

thai beef curry 17

top sirloin/massamam-root vegetable/coconut rice/peanuts/sweet potato crisp

chicken pot pie 17

puff pastry/chicken tenderloin/braised vegetables/sauce supreme

bi bim bap stir fry 19

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

braised pork tamales 15

black beans/chili relish/salsa verde

steaks & signatures

steaks served with whipped potatoes & garden vegetable

wild mushroom blend 6	7oz filet mignon 39	bone marrow butter 2
tempura onions 4	5oz petite filet 33	roquefort black pepper butter 2
caramelized onions 4	12oz CAB prime ribeye 43	chef butter 4
6oz cold water lobster tail 20	13oz CAB prime new york strip 43	grilled shrimp 8

ironwood kebab

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise **three-piece 29 two-piece 23**

goat cheese chicken 25

seared free range chicken breast/manchego & country ham croquettes/parsley puree/romesco sauce

chilean sea bass 39

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

pork osso bucco 29

gorgonzola polenta/crispy brussel sprouts/gremolata salad/natural jus

4oz steak & lobster 43 - single tail 33 - twin lobster tails 49 (no splitting)

6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable

scottish salmon 33

miso marinade/baby bok choy/fried rice/kocho beurre blanc

butternut squash ravioli 19

mascarpone/baby kale/sausage/chilies/evoo/parmesan/pecans

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 **filet mignon 29** - 5oz **petite filet 25** - 12oz **prime ribeye 33** - 13oz **prime new york 33**

steaks served with whipped potatoes/garden vegetable

tofu "fried chicken" 15

cauliflower puree/hominy succotash/carrot and asparagus spears/pea shoot salad

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chicken pot pie 15

puff pastry/chicken tenderloin/braised vegetables/sauce supreme

steak & lobster tail 29

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

scottish salmon 23

miso marinade/baby bok choy/fried rice/kocho beurre blanc

thai beef curry 15

top sirloin/massamam-root vegetable/coconut rice/peanuts/sweet potato crisp

braised pork tamales 15

black beans/chili relish/salsa verde

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

*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

cake fee \$2 per person