

IRONWOOD

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

chalk hill chardonnay 15/30/45	kono sauvignon blanc 13/26/39	st. supery cab 20/40/60	michael pozzan pinot noir 15/30/45
la terre chardonnay 11/22/33	essay chenin blanc 11/22/33	decoy cabernet 15/30/45	chateau souverain p.n. 13/26/39
castelnuovo pinot grigio 11/22/33	dr loosen riesling 13/26/39	nicolas cabernet 11/22/33	skyfall washington st. blend 13/26/39
raptor ridge pinot gris 13/26/39	cristalino split 13 moet split 19	waterbrook merlot 11/22/33	chateau de ruth rhône blend 11/22/33

winter sangria red wine blend/pomegranate juice/cinnamon/rum/peach schnapps/seasonal fruit- 9

craft beer 6

man of law ipa, southern pines brewing co.
 duck hook cream ale, southern pines brewing co.
 7 Saturdays ipa, R&D brewing co.
 uncle rick's pilsner, wicked weed brewery
 sweet josie brown ale, lonerider brewery
 riviera mexican style lager, R&D brewing co.
 oatmeal porter, highland brewery co.

domestic/imported beer 4.50

miller lite
 stella artois
 erdinger n/a
 yuengling lager
 michelob ultra

house cocktails

lavender lemon drop 13
 lavender infused vodka/house made lemonade/sugar rim
 home for the hoildays 11
 tanqueray gin/cranberry & sage juice/fresh lime juice/lime bitters
 winter rye 13
 bulleit rye/hibiscus syrup/sweet vermouth/christmas bitters
 fireside 13
 sutlers gin/rosemary & cinnamon syrup/grapefruit juice

north pole nog 11
 malibu rum/coconut cream/sweetened condensed milk/fresh cranberry

starters

flash fried calamari 15

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

rangoons 12

shrimp & crab filled wonton/candied soy/sweet chili

chef's tasting board 21

offerings of charcuterie/artisan cheeses/other tasty treats

tuna tartare* 17

avocado/serrano pepper oil/crispy wonton

ladles & leafy greens

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

house salad 9

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

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

harvest salad 9

arugula & mesclun greens/roasted beets/goat cheese/toasted pumpkin seeds/raspberries/cider sage vinaigrette -GF

entrée salad with chicken... 19 entrée salad with shrimp or salmon *...25 entrée salad with steak*....27

steaks & signatures

all steaks are certified angus beef - cut in house & aged a minimum of 28 days

steaks served with whipped potatoes & fresh vegetable

side substitutions 2

baked potato - grilled asparagus - crispy brussels - creamed or wilted spinach

blue cheese crumbles 4	7oz prime top sirloin * 31	bone marrow butter 4
wild mushroom blend 4		roquefort black pepper butter 4
tobacco onions 4	6oz filet mignon * 47	chef butter 4
grilled shrimp 10		caramelized onions 4
6oz cold water lobster tail 25	13oz prime ribeye * 49	

trend-setting american favorites

ironwood burger* 17

8oz prime beef - freshly ground in house/L.T.O./fries - artisan toppings 1.00 each -GF bun add 1

pork osso bucco 33

gorgonzola polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

bi bim bap stir fry* 23

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

salmon* 33

wild caught bourbon glazed/sweet potato puree/swiss chard/praline beurre blanc

chicken pot pie 17

puff pastry/chicken tenderloin/braised vegetables/sauce supreme

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/fingerlings/bearnaise **two-piece** 23 **three-piece** 29 -GF

lump crab cakes*

pan fried/sweet corn flan/chorizo-harvest veggie succotash/creole remoulade **one cake (3.5oz)** 23 **two cakes (7oz)** 35

steak & lobster* 55

4oz filet/6oz cold water canadian lobster/whipped potatoes/fresh vegetable -GF

single tail 35 **twin tails** 59 (no splitting)

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

carbonara 21

braised short rib/pappardelle pasta/pancetta/english peas/garlic cream/poached egg

chilean sea bass 39

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

massaman curry 19

butternut squash & carrots/coconut rice/crispy sweet potatoes -GF & V add shrimp 10

*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

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