

IRONWOOD

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

chalk hill chardonnay 15/30/45	kono sauvignon blanc 13/26/39	decoy cabernet 15/30/45	michael pozzan pinot noir 15/30/45
la terre chardonnay 11/22/33	dr loosen riesling 13/26/39	durigutti, cabernet franc. 13/26/39	chateau souverain p.n. 13/26/39
castelnuovo pinot grigio 11/22/33	cristalino split 13	nicolas cabernet 11/22/33	jim jim shiraz 15/30/45
raptor ridge pinot gris 13/26/39	moet split 19	l'ecole no. 41 merlot 16/29/50	chateau de ruth rhône blend 11/22/33

Featured Pour: Silver Ghost Cabernet 2018, napa valley 20/40/60

craft beer 6

man of law ipa, southern pines brewing co.
duck hook blonde ale, southern pines brewing co.
7 Saturdays ipa, R&D brewing co.
sky blue kolsch, carolina brewery
sweet josie brown ale, lonerider brewery
riviera lager, R&D brewing co.
allagash white, allagash brewing company

domestic/imported beer 4.50

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

ketel one botanical peach & orange blossom/honey-thyme syrup/green tea
white wine/passion fruit/pomegranate/peach schnapps/pineapple/cinnamon

house cocktails

lavender lemon drop 13
lavender infused vodka/house made lemonade/sugar rim
basil smash 13
sutlers gin/lime juice/basil syrup/club soda
lychee martini 13
tito's vodka/green tea/lychee syrup/lime juice
rhubarb margarita 13
silver tequila/rhubarb/ginger-strawberry syrup/ginger canton/lime juice

tea thyme 11

spring sangria 9

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

sashimi tuna* 4oz...21 6oz... 31

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

chef's tasting board 21

offerings of charcuterie/artisan cheeses/other tasty treats

ladles & leafy greens

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

house salad 9

mesclun greens/carrot & beet curls/english cucumber/cherry 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

baby kale & mesclun greens/golden beets/paradox feta/blueberries/cider sage vinaigrette -GF

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

steaks & signatures

wild mushroom blend 4	7oz prime top sirloin * 31	bone marrow butter 4
tobacco onions 4	6oz filet mignon* 47	roquefort black pepper butter 4
grilled shrimp 10	12oz bone-in filet* 59	chef butter 4
6oz single lobster tail 25	13oz prime ribeye* 49	caramelized onions 4
twin lobster tails 50	tomahawk pork chop* 36	blue cheese crumbles 4

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

grilled asparagus - crispy brussels - creamed or wilted spinach

trend-setting american favorites

ironwood burger* 19

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

pork osso bucco 35

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

bi bim bap stir fry* 25

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

scottish salmon* 35

molé marinated/poblano-hominy purée/pancetta & spring vegetable medley -GF

orange lacquered half chicken 27

smashed red potato/wilted chard/thyme pan gravy -GF

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise two-piece 25 three-piece 31 -GF

lump crab cakes*

pan fried/sweet corn flan/chorizo-veggie succotash/creole remoulade one cake (3.5oz) 25 two cakes (7oz) 37

spring pasta 23

cheese tortellini/spring vegetables/pesto suprême sauce/crispy mortadella

chilean sea bass 41

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

veggie udon bowl 21

udon noodles/hoisin glaze/baby bok choy/tempura cauliflower 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