

IRONWOOD

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

la terre chardonnay 11/22/33	sea pearl sauv. blanc 13/26/39	grand marchand cabernet 11/22/33	greetings pinot noir 15/30/45
latour grand ardeche chardonnay 15/30/45	dr loosen riesling 13/26/39	kenwood cabernet 16/31/46	perla terra barolo 22/44/65
castelnuovo pinot grigio 11/22/33	maison no. 9 rosé 15/30/45	silver ghost cabernet 20/40/60	l'ecole merlot 16/29/50
terredirai prosecco 12/24/36	sal do chenin blanc 13/26/39	chinon cab franc 15/30/45	argyle 'bloomhouse' pinot noir 16/29/50

craft beer 7

man of law ipa, so. pines brewing co.
duck hook blonde ale, so. pines brewing co.
sky blue kolsch, carolina brewery co.
death machine belgian tripel, hatchet brewing co.
new castle brown ale, lagunitas brewery co.
allagash white, allagash brewing co.
bragg'n rights session ipa, hatchet brewing co.
liberty lager, gaston brewing co.
birra dolomiti, italian pilsner
pernicious ipa, wicked weed brewing co.
seasonal cider, james creek cider house

house cocktails

blueberry mojito 12
white rum/blueberry syrup/lime/mint/soda
lavender spritz 14
house infused lavender vodka/elderflower/prosecco
sand wedge 14
dewars 12yr/house made lemonade/soda
ironwood manhattan 16
bourbon/maple cinnamon syrup/walnut bitters
domestic/imported beer 5
miller lite **yuengling lager** **stella artois**
michelob ultra **modelo**

starters

royal belgian siberian caviar 80

white truffle kettle chips/vermont crème fraiche

bay scallop ceviche 'margarita'* 22

patron silver/fresh lime juice/cucumber/cilantro/seasoned tortilla chips

ironwood carpaccio* 20

sliced beef tenderloin/arugula salad/balsamic reduction/sea salt/shaved parmesan

oysters rockefeller 17

chopped oysters/bacon/caramelized shallot/spinach/lemon hollandaise

burrata bruschetta 15

toasted ciabatta/arugula/creamy mozzarella/charred cherry tomato

southern spring rolls 14

bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese

20% gratuity will be added to all checks
NO SPLIT CHECKS

*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

entrée includes choice of soup or salad

lobster bisque

seasonal salad

arugula/grilled peach/goat cheese/blueberries/poppysseed dressing

caesar salad*

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

classic wedge

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

steaks & signatures

18oz prime cowboy ribeye* 71

12oz prime new york strip* 66

8oz filet mignon* 64

7oz prime top sirloin * 46

add single lobster tail 25

add twin lobster tails 50

add bone marrow butter 4

all steaks are Certified Angus Beef - cut in house & aged a minimum of 28 days

steaks served with whipped potatoes & fresh vegetable

trend-setting american favorites

bi bim bap stir fry* 38

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

ironwood kebab* 45

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/bearnaise - GF

herb crusted scallops 56

white wine/garlic butter/herbed bread crumbs/grilled asparagus

roasted half chicken 39

grilled harvest vegetables/fingerling potatoes/thyme infused pan gravy

angry mac & cheese 56

twin blackened lobster tails/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion

pork osso bucco 56

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

miso marinated salmon* 49

sauteed bok choy/fried rice/kosho beurre blanc

crab cakes 52

lump crab meat/chorizo succotash/sweet corn pudding/creole remoulade

ironwood carbonara 40

crispy pancetta/asparagus/garlic pesto cream/arugula/poached farm egg/pappardelle pasta