

IRONWOOD

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

la terre chardonnay	sea pearl sauv. blanc	grand marchand cabernet	greetings pinot noir
11/22/33	13/26/39	11/22/33	15/30/45
latour grand ardecche chardonnay	dr loosen riesling	kenwood cabernet	perla terra barolo
15/30/45	13/26/39	16/31/46	22/44/65
castelnuovo pinot grigio	raptor ridge rosé	silver ghost cabernet	l'ecole merlot
11/22/33	15/30/45	20/40/60	16/29/50
terredirai prosecco	sal do chenin blanc	chinon cab franc	roco 'gravel road' pinot noir
12/24/36	13/26/39	15/30/45	16/29/50

craft beer 7		house cocktails	
man of law ipa**		pomegranate martini 16	velvet orchid 15
duck hook blonde ale**		vodka/house made pomegranate syrup/	bacardi/malibu/crème de coconut/crème
santa clara mexican lager**		cointreau	
sky blue kolsch*		maple manhattan 16	de violet/elderberry syrup
mango cart		bourbon /amaro/maple cinnamon syrup/	sumac martini 18
new castle brown ale		walnut bitters	
allagash white		day dreamer 18	house infused sumac vodka/green
sycamore mountain candy juicy ipa*		hendricks gin/honey liquor/chamomile	chartreuse/pomegranate/lime
bragg'n rights session ipa**		syrup/lemonade	scarlet whisper 13
pernicious ipa*		tropical marauder 15	raspberry vodka/lillet blanc/simple syrup/
seasonal cider**		captain morgan/crème de banana/peach	
domestic/imported beer 5		schnapps/pineapple/cranberry	lemon juice/champagne
miller lite	stella artois		
michelob ultra	modelo	huntsman sour 18	le basilic fou 19
		bourbon/honey liquor/egg white/lemon/	blanco tequila/tomato water/pink
		rosemary	peppercorn & basil simple syrup
** - local moore county brewery			
* - NC brewery			

starters

tuna tartare * 22
sushi grade tuna/avocado/blistered serrano pepper oil/crispy wonton
burrata bruschetta 21
crusty bread/fresh mozzarella/charred cherry tomato/prosciutto de parma/blood oranges/white balsamic syrup
taleggio flatbread 15
roasted garlic puree/fried shallots/shiitake mushrooms/taleggio cheese/white truffle oil drizzle
southern spring rolls 16
bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese spread
flash fried calamari 16
cherry pepper relish/garlic oil/scallion/creole remoulade/lemon zest

lades & leafy greens

soup of the day 5/7 - lobster bisque 7/9
house salad 9
mesclun greens/carrots/beets/english cucumber/cherry tomato/maple vinaigrette -GF
caesar salad* 9
chopped romaine/fresh grated parmesan/herb crouton/caesar dressing
classic wedge 9
iceberg/smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing

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

steaks & signatures

twin lobster tails 50
single lobster tail 27
grilled shrimp 10
wild mushroom blend 5

18oz cowboy ribeye* 62
12oz new york strip* 55
8oz filet mignon* 52
7oz top sirloin * 33
16oz pork porterhouse 28

chef butter 4
garlic herb butter 4
blue cheese crumbles 4
tobacco onions 4
caramelized onions 4

all steaks are certified angus beef - cut in house
steaks served with whipped potatoes & fresh vegetable
side substitutions 3

asparagus - crispy brussels - creamed or wilted spinach - swiss chard

trend-setting american favorites

ironwood burger* 25
8oz kobe beef - freshly ground in house/L.T.O./french fries - artisan toppings 1.00 each -GF bun add 1.50
-add bacon \$2

bi bim bap stir fry* 32
marinated beef tenderloin/coconut rice/hot & cold vegetables/sesame poached egg/chili paste

ironwood kebab*
shoulder tenderloin/grilled garden vegetables/charred corn/rice pilaf/béarnaise -GF
two-piece 26 three-piece 33

lamb porterhouse 38
asparagus/roasted yukon gold potatoes with taleggio & sage cream

harissa honey chicken thighs 28
ginger - coconut scented rice/braised bok choy/minted tzatziki - GF

spring pasta 30
angel hair pasta/kalamata olives/asparagus spears/shaved parmesan/house pesto/white truffle oil

pork osso bucco 47
pimento cheese polenta/crispy brussel sprouts/natural jus -GF

coriander crusted salmon 38
herb & citrus zested orzo pasta/sundried tomato puree/garlic cream/swiss chard/pomegranate reduction

lobster ravioli 46
butter poached lobster tail/sherry laced mornay sauce/pea shoot salad/cherry tomato

*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 guests and on all gift certificates/cards redeemed. no split checks for parties of 8 or more guests

IRONWOOD

must arrive 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 33** - 8oz **filet mignon 52**

steaks served with whipped potatoes/garden vegetable

***side substitutions 3** asparagus- crispy brussels - creamed or wilted spinach*

bi bim bap stir fry 32

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

ironwood kebab

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise **two-piece 26 three-piece 33**-GF

harissa honey chicken thighs 28

ginger scented coconut basmati rice/braised bok choy/minted tzatziki

halibut wellington 58

puff pastry jacket/roasted fingerling potatoes/preserved lemon butter/asparagus/champagne beurre blanc

spring pasta 30

angel hair pasta/kalamata olives/asparagus spears/shaved parmesan/house pesto/white truffle oil

pork osso bucco 47

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

coriander crusted salmon 38

herb & citrus zested orzo pasta/sundried tomato puree/garlic cream/swiss chard/pomegranate reduction

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