

IRONWOOD

Happy Valentine's Day

north carolina cheese plate

fried green tomato whipped goat cheese/basil oil/red pepper coulis

asain bbq spring roll roasted pork butt/sticky glaze/cashew crunch/cucumber kimchi

shrimp cocktail add 4

she-crab soup

caesar salad

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

classic wedge

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

goat cheese stuffed chicken 45

root vegetables/herbed potatoes/cranberry compote/parsnip - basil puree

grilled bone-in pork chop 45

herb butter/collard greens/whipped potatoes

crab cakes 50

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade/sambal

7oz filet 60

whipped potatoes/asparagus/cabernet demi-glace

halibut wellington 60

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

16oz t-bone steak 65

whipped potatoes/asparagus/bone marrow butter/bearnaise

steak & lobster 70

4oz tenderloin medallion/cold water lobster tail/whipped potatoes/asparagus/drawn butter *twin tails 65*

Three course menu ONLY- no split diners

Price includes choice of appetizer and choice of soup or salad.

Sales tax & 20% gratuity will be added to the total bill.

premium glass pours...1/3...2/3...bottle

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

11/22/33

dr loosen riesling

13/26/39

castelnuovo pinot grigio

11/22/33

justin sauvignon blanc

13/26/39

maison no. 9 rosé

15/30/45

'84 prosecco

12/24/36

l'école no. 41 merlot

16/29/50

quilt cabernet by caymus

20/40/60

decoy cabernet

15/30/50

grand marchand cabernet

11/22/33

bell glos "clark & telephone" pinot noir

20/40/60

greetings pinot noir

15/30/45

chateau bentejac bordeaux

16/29/50

ferrari-carano sienna blend

15/30/45

craft beer 6

man of law ipa, so. pines brewing co.

duck hook blonde ale, so. pines brewing co.

hefeweizen, so. pines brewing co.

sky blue kolsch, carolina brewery

sweet josie brown ale, lonerider brewery

allagash white, allagash brewing co.

forst, forst italian brewing co.

black hop down, gizmo brewing company

seasonal cider, james creek cider house

domestic/imported beer 4.50

miller lite

yuengling lager

stella artois

michelob ultra

modelo

erdinger n/a

house cocktails

ironwood manhattan 14

rye bourbon/maple cinnamon syrup/walnut bitters

pomtini 14

house infused pomegranate vodka/orange liquor/orange twist

cranberry sage mule 13

vodka/st germain/cranberry sage syrup/ginger beer/lime foam

snowflake smash 13

blanco tequila/coconut rum/rosemary/cranberries

winter thyme 12

gin/orange-cinnamon thyme syrup/apple cider

spicy honey paloma 12

tequila/jalapeno honey syrup/grapefruit/tajin rim