steaks & signatures

twin lobster tails 50
single lobster tail 25
grilled shrimp 10
wild mushroom blend 5
caramelized onions 4

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

chef butter 4
garlic herb butter 4
blue cheese crumbles 4
tobacco onions 4
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
side substitutions 3
broccolini - crispy brussels - creamed or wilted spinach

trend-setting american favorites

ironwood burger* 24
8oz prime beef - freshly ground in house/L.T.O./french fries - artisan toppings 1.00 each -GF bun add 1

bi bim bap stir fry* 28
marinated beef tenderloin/coconut rice/hot & cold vegetables/sesame poached egg/chili paste

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

lamb porterhouse 36
broccolini/roasted yukon gold potatoes with taleggio & sage cream

goat cheese chicken 28
roasted root vegetable/butternut squash puree/swiss chard

crab cakes 38
pumpkin flan/charred poblano & veggie hash/creole remoulade

angry mac & cheese 45
blackened lobster/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion

pork osso bucco 45
pimento cheese polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

candied pecan crusted salmon* 36
fall vegetable & pancetta hash/wilted swiss chard/praline beurre blanc

ironwood gnocchi 28
italian sausage/butternut squash/sage cream/toasted pumpkin seed crumbles

*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 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 *broccolini- crispy brussels - creamed or wilted spinach*

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bi bim bap stir fry 28

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

crab cakes 38

pumpkin flan/charred poblano & veggie hash/creole remoulade

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fall vegetable & pancetta hash/wilted swiss chard/praline beurre blanc

ironwood gnocchi 28

italian sausage/sage butter/toasted pumpkin seed crumbles

pork osso bucco 45

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

goat cheese chicken 28

roasted root vegetable/butternut squash puree/swiss chard

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