

IRONWOOD

Steakhouse

The Menu

• STARTERS •

- Jumbo Shrimp Cocktail 12.50
Cognac Cocktail Sauce
- Bacon Wrapped Shrimp 13.25
Applewood Smoke Bacon, Horseradish BBQ Sauce
- Steamed Clams 9.50
Clams in a Garlic Butter and White Wine Broth
- Crab Stuffed Mushrooms 11.50
Baked Crab Stuffed Mushrooms Topped with Mornay Sauce
- House Made Bacon 9
Thick Cut House Smoked Bacon Glazed with Chef's Specialty Sauce
- Escargot Treasure Chest 11.50
Escargot Poached in Red Wine, Served in a Flaky Puff Pastry with Garlic Butter
- Bruschetta Duo 9
Crispy Crostini Topped with Tomato Bruschetta and Sautéed Mushrooms with Sherry Cream
- Prime Rib Crostini 12
Tender Prime Rib on top of Crispy French Bread, Topped with Whipped Horseradish Cream

• SALADS •

- Table Side Spinach 8.50
Spinach, Strawberry, House Bacon, Pecans, and Fried Goat Cheese Tossed table side in Warm Bacon Dressing
- Caesar 8.50
Crisp Romaine Lettuce served with Garlic Croutons, Shaved Parmesan and Homemade Caesar Dressing
- Baby Iceberg Wedge 8
Ranch Syle or Blue Cheese
- Ironwood Salad 8
Variety of Greens, Sourced locally, Shaved Vegetable Garnish

• SOUPS •

- French Onion
Steakhouse Classic 6.50
Imported Cheeses
- Seafood Chowder 6.75
Crab and Shrimp Garnish

• STEAKS •

Fully Aged and Deliciously Marbled
Accompanied by One Side

- Angus Reserve Filet Mignon
6 oz / 33 12 oz / 46
- 35 oz Choice
Long Bone Ribeye 85
- 14 oz Prime New York Strip 42
- Hand Cut 16 oz
Choice Ribeye 30

- Steak Frites 25
10oz Choice Sirloin Steak Topped with Peppercorn Sauce, served with Hand Cut Steak Fries
- Choice Prime Ribs of Beef
Queen Cut / 29 King Cut / 34
Slow Roasted, Salt Crusted, with Natural Au Jus and Horseradish Cream

Enhanced Steak Sauce Selections
Brandy Peppercorn Béarnaise
House Made Steak Sauce

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• CHEF'S SPECIALTIES •

Braised Short Ribs 26

Beef Short Ribs Braised in a Rich Red Wine Sauce.
Served with Selected Vegetables and Garlic Mashed Potatoes

Steakhouse Ragu 21

Beef and Pork in a Hearty Tomato Sauce with Pasta

Chicken Coq Au Vin 22

Chicken Breast Braised in Red Wine and Mushrooms served on top of Creamy Mashed Potatoes

Double Cut Pork Chop 30

Grilled Chop served on top of Creamy Mashed Potatoes and Smothered with Chasseur Sauce

Veal Piccata 26

Pan Seared Veal topped with Lemon, Butter and Cappers served on top of Pasta

• SEAFOOD •

Creole Salmon 26

Blackened and Pan Seared Topped with Dueling Shrimp

Seafood Cioppino 35

Fresh Fish, Lobster, Scallops, and Clams served in Tomato and White Wine Broth with Pasta

Twin Tail Lobster Market Price

Two 6oz tails served with Drawn Butter

Fresh Catch of the Day Market Price

Our staff will announce today's selection and preparation method

• SIDES •

5.50 each

Baked Potato

Steak Fries

Asparagus

Mashed Potato with
Steakhouse Gravy

Butter Poached
Mushrooms

Twice Baked Potato

Sautéed Spinach

Mac and Cheese

• ADDITIONS •

Grilled Shrimp 10

Scallops Mornay 9

6oz Lobster Tail Market Price

Alaskan King Crab Market Price