

SALADS

BURRATA & FRESH FIGS 15
prosciutto, pistachios, champagne vinaigrette

"BLT" WEDGE 15
maple glazed thick cut bacon, gem lettuce
cherry tomatoes, buttermilk blue cheese dressing

FALL HARVEST SALAD 13
spinach, radicchio, persimmons, pumpkin seeds
roasted butternut squash, sherry maple vinaigrette

ANDIRON CAESAR SALAD 12
shaved parmesan, crispy capers, herb croutons

CHILLED SEAFOOD

FANNY BAY OYSTERS* 18
classic red wine mignonette

CHILLED JUMBO SHRIMP 16
fresh horseradish, lemon, cocktail sauce

HAMACHI CRUDO 18
crispy quinoa, shaved radish, aguachile sauce

TUNA POKE* 16
avocado, garlic soy, sesame, rice crackers

FROM THE WOOD BURNING GRILL

CERTIFIED ANGUS BEEF

8 oz. filet mignon 45
14 oz. new york strip 39

BRANDT FARMS NATURAL BEEF

8 oz. skirt steak 29
10 oz. flatiron 35

STEAKHOUSE CUTS

18 oz. dry aged, bone in new york 56
20 oz. prime, bone in cowboy ribeye 69

CHOICE OF SAUCE

andiron steak sauce • green peppercorn
bearnaise • chimichurri • smoked chili glaze

ADD ON TO YOUR STEAK

GRILLED JUMBO SHRIMP (3 each) 12
CRAB OSCAR (crabmeat, asparagus, béarnaise) 15
BLUE CHEESE CRUSTED 5
CARAMELIZED ONIONS 4

APPETIZERS

AVOCADO TOAST 12
tomato, pickled fresno, arugula, grilled wheat bread

FRENCH ONION SOUP 11
sherry, gruyere crouton

LOBSTER ROLL 19
fennel, celery, lemon aioli, old bay potato chips

CRISPY CALAMARI & SHRIMP 15
piquillo pepper aioli

STEAK TARTARE* 15
ancho chili, pickled mustard seeds
shaved radishes, wonton chips

CRISPY PORK BELLY 14
pickled daikon, peanuts, cilantro

MAIN COURSE

LINGUINI & CLAMS 23
white wine, garlic butter, lemon & chili

SCOTTISH SALMON* 29
serrano ham crust, tuscan kale farro
blistered tomatoes

ALASKAN HALIBUT 35
artichokes, asparagus, fingerling potatoes
tomato compote

NEW BEDFORD SCALLOPS* 32
roasted heirloom squash, pomegranate vinaigrette

MEDITERRANEAN BRANZINO 32
shaved fennel, grilled lemon, romesco sauce

BURNED LEMON CHICKEN 27
jidori chicken breast, roasted carrots, tuscan kale
anson mills grits

COMPART FARMS PORK CHOP* 30
brussels sprouts, truffle mashed potato
black pepper glaze

STEAKHOUSE BURGER* 19
aged white cheddar, smoked tomato aioli
caramelized onions, kennebec fries
add egg* • applewood bacon • avocado 2 each

SIDES

CRISPY BRUSSELS SPROUTS 8
ROASTED CAULIFLOWER 8
GRILLED ASPARAGUS 8
ROASTED MUSHROOMS 12
LOBSTER MAC & CHEESE 14
KENNEBEC FRENCH FRIES 7
MASHED POTATO 7

SHAREABLES

SEASONAL FRUIT PLATE 9
orange zest, fresh mint

ANDIRON DONUTS 8
surprise of the day

EVERYTHING CROISSANT ROLL 8
whipped crème cheese

HALF DOZEN OYSTERS* 18
classic red wine mignonette

AVOCADO TOAST 12
tomato, pickled fresno chile, arugula, grilled wheat bread

SMOKED SALMON TOAST 17
bellwether farms ricotta, tomatoes, shaved red onion
capers, grilled wheat bread

LOBSTER ROLL 19
fennel, celery, lemon aioli, old bay potato chips

EARLY RISERS

NUTELLA FRENCH TOAST 14
caramelized bananas, chocolate flakes, whipped cream

SPICED PUMPKIN WAFFLE 14
toasted pecans, whipped cream, bourbon maple syrup

APPLE PIE PANCAKES 13
vanilla custard, whipped cream, toasted almonds
bourbon maple syrup

SMOKED BRISKET HASH* 19
roasted peppers, tuscan kale, potatoes, poached eggs

STEAK & EGGS* 24
grilled new york steak, sunny side eggs
breakfast potatoes, chimichurri

ULTIMATE BREAKFAST SANDWICH* 15
crispy bacon, gruyere cheese, scrambled eggs, spinach
smoked tomato aioli, brioche bun, potato chips

SUMMERLIN OMELETTE 15
cherry tomatoes, spinach, gruyere, roasted mushrooms
breakfast potatoes

CHILAQUILES* 19
pulled chicken, avocado cream, cilantro
queso fresco, sunny side egg

THE BENEDICT* 16
english muffin, poached eggs, spinach
shaved ham, breakfast potatoes, béarnaise
add smoked salmon + 7 butter poached lobster +10

AFTERNOON DELIGHTS

BURRATA & FIG SALAD 15
prosciutto, pistachios, champagne vinaigrette

CHILLED JUMBO SHRIMP 16
fresh horseradish, lemon, cocktail sauce

GRILLED CHICKEN CAESAR 18
shaved parmesan, crispy capers, herb croutons

STEAK TARTARE 15
ancho chili, pickled mustard seeds, shaved radish
wonton chips

ANDIRON BLT SANDWICH 16
applewood smoked bacon, arugula, heirloom tomatoes,
lemon aioli rustic bread, french fries

SHRIMP & GRITS 18
anson mills grits, aged white cheddar, bacon jalapeno
crème fraîche

GRILLED SCOTTISH SALMON* 24
asparagus, lemon, romesco sauce

HANGOVER BURGER* 21
fried egg, applewood bacon
white cheddar, caramelized onions, kennebec fries

SIDES

TOAST & JAM 5

CHICKEN APPLE SAUSAGE 6

WOOD GRILLED THICK CUT BACON 10

APPLEWOOD SMOKED BACON 7

KENNEBEC FRENCH FRIES 7

LOBSTER MAC & CHEESE 14

BREAKFAST POTATOES 6

CRISPY BRUSSELS SPROUTS 8

*consumption of raw or undercooked food of animal origin may increase your risk of foodborne illness

DESSERTS

CRÈME BRULEE DONUTS

vanilla custard 7

CHOCOLATE LAYER CAKE

dark chocolate mousse, cocoa nibs 12

KEY LIME PIE

meringue, candied lemon zest 9

SPICED PUMPKIN CHEESECAKE

caramel walnuts, whipped cream 9

TRIO OF GELATO OR SORBET

vanilla, dark chocolate, pistachio, salted
caramel & daily selection of sorbets 6

DIGESTIFS

Dindarello Moscato 2015	8
Inniskillin "Vidal" Icewine	12
Malmsey 5yr Madeira	10
Graham's 10yr Port	10
Graham's 20yr Port	14

HAPPY HOUR

daily 4:00pm to 7:00pm
tuesday oysters all night
thursday happy hour all night

wednesday all wine by the bottle half off too!

half off all:
specialty cocktails
well drinks
wines by the glass
beer

TUNA POKE

avocado, garlic soy, sesame
crispy rice crackers 7

CHILLED JUMBO SHRIMP

fresh horseradish, lemon, cocktail
sauce 8

CRISPY CALAMARI & SHRIMP

piquillo pepper aioli 6

FISH & CHIPS

beer batter, tartar sauce 6

LOADED TATER TOTS

bacon bits, aged cheddar
smoked tomato aioli 7

STEAK TARTARE

ancho chili, mustard seeds, wonton
chip 7

BAO BUN

pork belly, pickled daikon, peanuts,
cilantro 3 each

1.50\$ OYSTERS!