

## SMALL & SHARE

### AVOCADO TOAST

fresno chili, tomato, arugula, grilled wheat bread 12

### SPICY TUNA POPPERS

avocado, cilantro, crispy rice, shiitake mushroom ponzu 16

### LOBSTER ROLL

parker house roll, fennel, lemon aioli 19

### CRISPY ARTICHOKEs

meyer lemon aioli, basil, espelette 13

### OYSTERS ROCKEFELLER

spinach, pernod, bacon breadcrumbs 18

### STEAK TARTARE\*

pickled mustard seeds, cornichons  
quail egg yolk, grilled bread 15

### CRISPY CALAMARI

pickled fresno, miso-chili dip 14

### JUMBO LUMP CRAB CAKE

romesco aioli, shaved asparagus, wild arugula 19

### NUESKE BACON WRAPPED MATZO BALLS

horseradish crème fraiche, sandy valley farms arugula 12

### SMOKED CHICKEN WINGS "THAI STYLE"

cilantro, lime, chili glaze 13

## SOUP & SALADS

### SPRING PEA SOUP

carrots, parmesan, thyme croutons 9

### KALE AND ENDIVE SALAD

shaved radish, pine nuts, ricotta salata, fresno pepper vinaigrette 13

### LITTLE GEM LETTUCE

tomatoes, green onions, maytag blue cheese  
maple glazed thick cut bacon 15

### ANDIRON CAESAR

shaved parmesan, garlic croutons, crispy capers 12

### BURRATA & ROASTED PEACHES

watercress, toasted pistachios, white balsamic 15

## ICE BAR

### SHELLFISH PLATTER\*

maine lobster, king crab, shrimp, oysters, ceviche 56 - for two

### SELECTION OF OYSTERS\*

champagne mignonette 18/34

### OLD BAY SHRIMP COCKTAIL

horseradish, cocktail sauce 17

### CREATE YOUR OWN PLATTER!

oyster 3 ea. shrimp 4 ea. king crab 19 ea.

half maine lobster 22 ea.

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

OUR STEAKS ARE CHARRED OVER AN APRICOT-WOOD BURNING GRILL & SERVED  
WITH SEASONAL GARNISHES AND OUR ANDIRON STEAK SAUCE

## STEAKS

DRY AGED  
PRIME RIB EYE\* 12oz 29

IMPERIAL WAGYU  
TRI TIP\* 10oz 30

BLACK CANYON  
RANCH FILET\* 8oz 45

RIB CAP\* 9oz 34

PRIME ANGUS FLATIRON\* 9oz 31

PRIME NY STRIP\* 14oz 42

CREEKSTONE FARMS  
COWBOY RIB EYE\* 20oz 49

## SIMPLY GRILLED

WHOLE BRANZINO  
chimichurri 32

WHOLE MAINE LOBSTER  
melted butter 46

HALF MARY'S ORGANIC CHICKEN  
broccolini, lemon salt 26

## ADD ON

BLUE CHEESE BRIOCHE  
CRUSTED 6

CRAB OSCAR  
bernaise 14

WOOD GRILLED SHRIMP "SCAMPI"  
garlic & herbs 12

HALF MAINE LOBSTER  
melted butter 22

**SAUCE SAMPLER 5** (choice of 3)

*Béarnaise • Andiron Steak Sauce • Green Peppercorn  
Chimichurri*

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## LARGE PLATES

### SERRANO HAM CRUSTED SALMON\*

roasted cipollini onions, artichokes, aji amarillo 29

### CARAMELIZED DAY BOAT SCALLOPS

crushed english peas, red chard, preserved meyer lemon vinaigrette 34

### HAWAIIAN BIG EYE TUNA

asian pear, breakfast radish, parsnip, pistachio pesto 29

### SEAFOOD PAPPARDELLE

shrimp, lobster, scallop, basil, saffron-tomato sauce 29

### ORGANIC MUSHROOM PASTA

cavatelli, tuscan kale, sage, parmesan breadcrumbs 20

### WAGYU BURGER\*

wood fired, aged white cheddar, tomatoes, caramelized onions 21

### CAULIFLOWER STEAK

roasted romanesco, trumpet mushrooms, manchego cheese 19

## PRIME RIB SUNDAY

CHOICE OF SOUP OR SALAD

### HERB CRUSTED 14OZ PRIME RIB\*

grilled broccolini, horseradish, mashed potatoes, red wine bordelaise

### SUNDAY SUNDAE

vanilla ice cream, hot fudge, toasted almonds, luxardo cherries

**39**

## SIDES

### ROASTED BRUSSELS SPROUTS

crispy kale, almonds, chili glazed 7

### WOOD FIRED ASPARAGUS

romesco sauce 8

### GRILLED BROCCOLINI

chili, meyer lemon vinaigrette 7

### SAUTEED SPINACH

garlic & ginger 8

### ROASTED ORGANIC MUSHROOMS

shallot, thyme, croutons 8

### KENNEBEC HAND CUT FRIES

smoked tomato aioli 7

### CLASSIC MAC & CHEESE

parmesan, breadcrumbs 8

### YUKON GOLD MASHED POTATOES 7

### TWICE BAKED LOADED POTATO

bacon & aged white cheddar 8

### MAC & CHEESE WAFFLE

five cheese blend 12

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