

FROM THE GARDEN

AVOCADO TOAST 10

roasted tomato, pickled fresno chili
locally grown arugula, grilled wheat bread

BURRATA & ROASTED BEETS 14

marcona almonds, apple confit, sherry maple vinaigrette

TUSCAN KALE SALAD 12

sugar snap peas, shaved radish, parmesan, soy lime vinaigrette

LITTLE GEM SALAD 15

maple glazed thick cut bacon, tomatoes
buttermilk blue cheese dressing

ANDIRON CAESAR 12

shaved parmesan, garlic croutons

APPETIZERS

STEAK TARTARE* 15

dijon mustard, red onion, cornichons
quail egg yolk, grilled bread

CLASSIC FRENCH ONION SOUP 11

sherry, gruyere crouton

GRILLED OCTOPUS 15

fingerling potatoes, pickled peppers, romesco

CRISPY CALAMARI & SHRIMP 14

piquillo pepper aioli, grilled lemon

BAO BUNS 12

smoked short rib, pickled daikon, peanuts, cilantro

CHILLED SEAFOOD

SEASONAL OYSTERS 18

chef's selection, red wine mignonette

SHRIMP COCKTAIL 16

fresh horseradish, lemon, cocktail sauce

LOBSTER ROLL 19

fennel, celery, lemon aioli

TUNA POKE* 16

avocado, garlic soy, sesame, crispy rice crackers

MAIN COURSE

STEAKS

HANGER* 29

8 oz. aspen ridge, colorado

SKIRT STEAK* 29

8 oz. certified angus

NEW YORK STRIP* 39

14 oz. certified angus

BONE IN NEW YORK STRIP* 49

18 oz. dry aged, 1855

FILET MIGNON* 45

8 oz. certified angus

COWBOY RIBEYE* 69

20 oz. prime

CHOICE OF

andiron steak sauce • bearnaise
green peppercorn • chimichurri

ROASTED CAULIFLOWER STEAK 19

toasted almonds, vadouvan curry, caper brown butter

CARAMELIZED SCALLOPS* 32

english peas, maitake mushrooms, pickled ramps

GRILLED BRANZINO 32

shaved fennel, grilled lemon, romesco

SEARED SCOTTISH SALMON* 29

serrano ham crust, roasted sunchoke, tuscan kale, gnocchi

MARY'S ORGANIC CHICKEN BREAST 27

orzo risotto, saffron, blistered tomatoes

GRILLED DUROC PORK CHOP* 30

grilled broccolini, mashed potato, smoked chili glazed

ANDIRON BURGER* 19

aged white cheddar, heirloom tomato, caramelized onions
+ 2 each
add egg • applewood bacon • avocado

SIDES

GRILLED BROCCOLINI 8

pickled peppers, roasted garlic, lemon

CRISPY BRUSSELS SPROUTS 8

sweet sriracha glaze

GRILLED ASPARAGUS 8

lemon vinaigrette

TORCHIO MAC & CHEESE 10

gruyere, white cheddar, parmesan bread
crumbs

PRETZEL CRUSTED ONION RINGS 8

stone ground mustard ranch

ROASTED CAULIFLOWER 8

fresno chili, parmesan, crispy capers

YUKON GOLD MASHED POTATO 7

HAND-CUT FRIES 7

smoked tomato aioli