

FROM THE GARDEN

AVOCADO TOAST 10

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

BURRATA & LOCAL PEACHES 15
prosciutto, pistachio, champagne vinaigrette

TUSCAN KALE SALAD 12
sugar snap peas, shaved radish, parmesan,
soy lime vinaigrette

**LITTLE GEM AND HEIRLOOM
TOMATO SALAD 15**
maple glazed thick cut bacon,
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

SWEET CORN SOUP 11
cilantro, chili oil, cornbread 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

BONE IN COWBOY RIBEYE* 69
20 oz. prime

CHOICE OF
andiron steak sauce • bearnaise
green peppercorn • chimichurri

ROASTED HALIBUT 35

artichokes, fingerling potatoes, asparagus, tomato compote

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 mushrooms, fava beans gnocchi

MARY'S ORGANIC CHICKEN BREAST 27
orzo risotto, saffron, blistered tomatoes, herb gremolata

GRILLED DUROC PORK CHOP* 30
grilled broccolini, mashed potato, smoke chili glazed

ANDIRON BURGER* 19
aged white cheddar, heirloom tomato, caramelized onions
+ 2 each
add egg* • applewood bacon • avocado

SIDES

TORCHIO MAC & CHEESE 10
gruyere, white cheddar, bread crumbs

**CRISPY BRUSSELS
SPROUTS 8**
sweet sriracha glaze

**YUKON GOLD
MASHED POTATO 7**

ROASTED CAULIFLOWER 8
fresno chili, parmesan, crispy capers

**PRETZEL CRUSTED
ONION RINGS 8**
stone ground mustard ranch

GRILLED ASPARAGUS 8
lemon vinaigrette

HAND-CUT FRIES 7
smoked tomato aioli