

SALADS

BURRATA & BLACK MISSION FIGS 15
prosciutto, pistachios, champagne vinaigrette

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

HEIRLOOM TOMATO SALAD 13
watermelon, hallumi cheese, mint
balsamic 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

YELLOWTAIL CRUDO 18
aguachile sauce, crispy quinoa, lemon salt

TUNA POKE* 16
avocado, garlic soy, sesame, crispy 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

14 oz. compart farms double pork chop 30
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 (crab, asparagus, béarnaise) 15

BLUE CHEESE CRUSTED 5

CARAMELIZED ONIONS 4

APPETIZERS

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

SWEET CORN SOUP 11
cilantro, chili oil, cornbread croutons

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

STROZZAPRETI PASTA 22
sweet corn, aged parmesan, arugula
roasted mushrooms

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

ALASKAN HALIBUT 35
artichokes, asparagus, fingerling potatoes
tomato compote

NEW BEDFORD SCALLOPS* 32
crushed english peas, maitake mushrooms
snap peas, pickled ramps

MEDITERRANEAN BRANZINO 32
shaved fennel, grilled lemon, romesco sauce

JIDORI CHICKEN BREAST 27
orzo risotto, saffron, tomatoes, basil pesto

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
CREAMED CORN & HATCH CHILIES 8
GRILLED ASPARAGUS 8
TORCHIO MAC & CHEESE 10
KENNEBEC FRENCH FRIES 7
MASHED POTATO 7