

SALADS

BURRATA & PROSCIUTTO 15
pears, pistachios, champagne vinaigrette

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

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

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

CHILLED SEAFOOD

FANNY BAY OYSTERS* 18
half dozen, classic red wine mignonette

CHILLED JUMBO SHRIMP 16
fresh horseradish, lemon, cocktail sauce

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

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

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

BEEF CARPACCIO* 15
piedmontese beef, arugula, parmesan crisp

FRENCH ONION SOUP 11
sherry, gruyere crouton

MUSHROOM GNOCCHI 14
cauliflower, tuscan kale, aged parmesan

LUMP CRAB AND COD CAKE 17
stone ground mustard aioli, apple fennel slaw

CRISPY CALAMARI & SHRIMP 15
piquillo pepper aioli

MAIN COURSE

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

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

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

SLOW BRAISED SHORT RIB 35
sweet potato risotto, cipollini onions, carrots

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