

SALADS

BURRATA & PROSCIUTTO 16
sugar snap peas, fresh mint, lemon vinaigrette

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

SPRING TABOULEH BOWL 14
couscous, crispy quinoa, asparagus, english peas
crumbled feta, cauliflower, green goddess dressing

WILD ARUGULA GREENS 14
crispy artichokes, pecorino cheese, heirloom tomatoes

ANDIRON CAESAR 12
shaved parmesan, capers, herb croutons

CHILLED SEAFOOD

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

CHILLED JUMBO SHRIMP 17
fresh horseradish, lemon, cocktail sauce

TUNA POKE CONES* 14
avocado, radish, sesame, garlic soy

LOBSTER ROLL 19
fennel, celery, lemon aioli, salt & pepper potato chips

SUMMERLIN SURF & TURF 59
6 ounce filet mignon, grilled spiny lobster tail
green asparagus, pretzel crusted onion rings
andiron steak sauce & bearnaise

FROM THE WOOD BURNING GRILL

8 oz. SKIRT STEAK 29

14 oz. DUROC PORK CHOP compart farm 30

6 oz. PETIT FILET MIGNON 32

9 oz. FILET MIGNON 45

10 oz. FLATIRON brandt farms 35

14 oz. NEW YORK STRIP certified angus 39

18 oz. BONE IN NEW YORK dry aged 56

20 oz. BONE IN COWBOY RIBEYE prime 69

CHOICE OF SAUCE

andiron steak sauce • green peppercorn
bearnaise • chimichurri • smoked chili glaze

ADD ON TO YOUR STEAK

GRILLED JUMBO SHRIMP (3 each) 13

CRAB OSCAR (crabmeat, asparagus, béarnaise) 15

GRILLED WILD SPINY LOBSTER TAIL 20

BLUE CHEESE CRUSTED 5

CAMELIZED ONIONS 4

APPETIZERS

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

BEEF CARPACCIO* 17
piedmontese beef, szechuan pepper
arugula pesto, shaved parmesan, pea tendrils

FRENCH ONION SOUP 11
sherry, gruyere crouton

MUSHROOM GNOCCHI 15
english pea puree, spinach, parmesan, truffle butter

SIZZLING SHRIMP 15
garlic herb butter, lemon, toasted brioche

CRISPY CALAMARI 15
piquillo pepper aioli

MAIN COURSE

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

SCOTTISH SALMON* 29
serrano ham crust, charred broccolini
fingerling potatoes, aji amarillo sauce

**CAST IRON ROASTED
ALASKAN HALIBUT*** 39
yellow corn succotash, anaheim peppers

NEW BEDFORD SCALLOPS* 34
saffron risotto, confit tomatoes, sea beans

MEDITERRANEAN BRANZINO 32
shaved fennel salad, grilled lemon, romesco sauce

BURNT LEMON CHICKEN 27
red bird farms, roasted carrots, tuscan kale
anson mills grits

PAN FRIED MILANESE 32
duroc pork, heirloom tomatoes, capers
roasted artichokes, meyer lemons, arugula

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

CRUSHED FINGERLING POTATOES 8

MASHED POTATO 8