

ANDIRON

Grille & Patio

SMALL

OYSTERS*	Raw or Roasted	3.5 ea/4 ea	
GRILLED OLIVES	Gordal, Castelvetrano, Zhug	8	
MEAT & CHEESE	Two of Each, Chef's Selection	23	
CHIPS & NUTS	Mustard Seasoned	8	
GRIDDLED BREAD	Charcoal Butter, Dill	8	+ ADD TROUT ROE 9
SAUSAGE ROLL	Bratwurst, Marrow Onion, Beer Mustard	12	
TUNA TATAKI*	Giardiniera, Herb Aioli	14	
SHRIMP	Grilled with Choricero Butter -or- Chilled with Cocktail Sauce	22	
MUSSELS	Yellow Curry, Serrano	18	
STEAK TARTARE*	Crispy Chips, Egg Yolk	22	
VEGGIES AND DIP	Fried Celeriac, Burnt Miso Dip, Whipped Feta	17	
HOUSE SALAD	1000 Island, Iceberg, Lots of Stuff	16	
CAESAR SALAD	You Already Know	14	+ ADD ANCHOVIES 3

STEAKS

Salt Crusted & Charred

FILET*	58
STRIP*	68
RIBEYE*	75
AUSTRALIAN WAGYU STRIP*	115
A5 WAGYU*	MKT

Enhancements: Chimichurri - 0, Au Poivre Sauce - 5, Bearnaise* -6, Fried Shrimp - 11, Crab Oscar* - 15

ENTREES

GULF FISH	Green Hummus, Mild Thai Curry	32	
BRANZINO	Crispy Skin, Brown Butter Fumet, Grilled Greens	34	
CRAB NAPOLEON	Milk Bread Crisp, Tomato, Tamarind	33	
PORK STEAK*	Iberico, Stuffing, Jus	36	
HALF CHICKEN	Mojo Lacquer, Charred Corn Salsa	28	
STEAK FRITES*	Dry Aged Hanger, Au Poivre, Cornichon	45	
DRY AGED BURGER*	Aged White Cheddar, Bone Marrow Onions	28	
PRIME RIB SANDWICH*	Au Jus, Creamy Horseradish	27	

VEGGIES

ZUCCHINI AU GRATIN	Mustard Beurre Blanc	14	
SKINNY FRIES	Fry Salt, Spicy Mayo, Bearnaise	12	
ROASTED MAITAKE	Crispy Rice, Egg Yolk	16	
POMMES ANNA FRITES	Beurre Blanc, Chive Oil	15	
GRILLED GREENS	Chef's Seasonal Selection, Olive Oil	14	
BEETS	Whipped Feta, Horseradish Vinaigrette	16	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.