

Small

- Raw Oysters** Emberred Cocktail Sauce, Horseradish 3.5 ea
Grilled Olives 8
Meat & Cheese 18
Smoked Oysters & Mussels Atomic Aioli, Saltines 22 + **add Trout Roe** 6
Grilled Crumpet Charcoal Crème Fraiche 8
Tuna Tataki 14
Shrimp Choricero, Shrimp Jus, Butter 22
Mussels Yellow Curry, Crispy Garlic 18
Steak Tartare 22
Roasted Oysters Tomato Butter, Parmesan 24
Veggies and Dip Fried Celeriac, Burnt Miso Dip, Whipped Feta 17
Green Salad Citrus Vinaigrette or Caesar 16 + **add anchovies**

Steaks

Salt Crusted & Charred

- Filet** xx
Strip xx
Ribeye xx
Australian Wagu Strip xx
A5 Wagyu xx

Choose from: Au Poivre, Bearnaise, Chimichurri

Entrees

- Golden Tile** Green Hummus, Laska 34
John Dory Burnt Butter, Negi, Hazelnut 32
Crab Napoleon Milk Bread, Tomato Brown Butter 33
Pork Steak Dumplings, Jus 35
Chicken Mojo Lacquer, Sofrito Rice 28
Steak Frites Dry Aged Hangar, Pepper Crusted, Au Poivre 28
Burger Aged White Cheddar, Bone Marrow Onions 28
Prime Rib Sandwich Au Jus, Creamy Horseradish 27

Veggies

- Roasted Maitake** Crispy Rice, Egg Yolk xx
Zucchini Gratin xx
Skinny Fries Fry Salt, Spicy Mayo xx
Pomme Anna Frites 18
Grilled Greens 18
Beets Whipped Feta, Horseradish Vinaigrette 16

ANDIRON
Grille & Patio

Small

RAW OYSTERS	<i>Emberred Cocktail Sauce, Horseradish</i>	3.5 ea
GRILLED OLIVES		8
MEAT & CHEESE		18
SMOKED OYSTERS & MUSSELS	<i>Atomic Aioli, Saltines</i>	22 + ADD TROUT ROE 6
GRILLED CRUMPET	<i>Charcoal Crème Fraiche</i>	8
TUNA TATAKI		14
SHRIMP	<i>Choricero, Shrimp Jus, Butter</i>	22
MUSSELS	<i>Yellow Curry, Crispy Garlic</i>	18
STEAK TARTARE		22
ROASTED OYSTERS	<i>Tomato Butter, Parmesan</i>	24
VEGGIES AND DIP	<i>Fried Celeriac, Burnt Miso Dip, Whipped Feta</i>	17
GREEN SALAD	<i>Citrus Vinaigrette or Caesar</i>	16 + ADD ANCHOVIES

Steaks

Salt Crusted & Charred

FILET	XX
STRIP	XX
RIBEYE	XX
AUSTRALIAN WAGU STRIP	XX
A5 WAGYU	XX

Choose from: *Au Poivre, Bearnaise, Chimichurri*

Entrees

GOLDEN TILE	<i>Green Hummus, Laska</i>	34
JOHN DORY	<i>Green Hummus, Laska</i>	32
CRAB NAPOLEON	<i>Green Hummus, Laska</i>	33
PORK STEAK	<i>Dumplings, Jus</i>	35
CHICKEN	<i>Mojo Lacquer, Sofrito Rice</i>	28
STEAK FRITES	<i>Green Hummus, Laska</i>	45
BURGER	<i>Aged White Cheddar, Bone Marrow Onions</i>	28
PRIME RIB SANDWICH	<i>Au Jus, Creamy Horseradish</i>	27

Veggies

ROASTED MAITAKE	<i>Crispy Rice, Egg Yolk</i>	XX
ZUCCHINI GRATIN		XX
SKINNY FRIES	<i>Fry Salt, Spicy Mayo</i>	XX
POMME ANNA FRITES		18
GRILLED GREENS		18
BEETS	<i>Whipped Feta, Horseradish Vinaigrette</i>	16

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Steaks

Salt Crusted & Charred

Filet xx
Strip xx
Ribeye xx
Australian Wagu Strip xx
A5 Wagyu xx

Choose from: Au Poivre, Bearnaise, Chimichurri

Entrees

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Veggies

Roasted Maitake Crispy Rice, Egg Yolk xx
Zucchini Gratin xx
Skinny Fries Fry Salt, Spicy Mayo xx
Pomme Anna Frites 18
Grilled Greens 18
Beets Whipped Feta, Horseradish Vinaigrette 16

ANDIRON
Grille & Patio

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	
JUNIOR EXECUTIVE*	Chilled Seafood Just for You or to Share	38	
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*	59
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	
BEEETS	Whipped Feta, Horseradish Vinaigrette	16	

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