

Starters

ICE COLD OYSTERS	<i>MP</i>	BLUE FIN TUNA	<i>28</i>
Seaweed, BBQ Vinegar, Embered Cocktail		Kohlrabi, Avocado, Yuzu, Quail Egg	
STEAK TARTARE	<i>28</i>	WOOD ROASTED OYSTERS	<i>30</i>
Smoked Oyster, Egg Yolk, Beef Tendon		Robiola Bosina, Sourdough Breadcrumbs	
CHARRED GRAVLAX	<i>24</i>		
Honey & Gin Cured, Pollen, Mostarda			

Soup & Salad

CAESAR	<i>19</i>	WEDGE	<i>21</i>
Romaine, Honey Gem, Parmesan, Anchovies, Sourdough Croutons		Iceberg, Bacon, Gorgonzola Dolce, Cherry Tomatoes, Red Onion	
CHICKEN COBB SALAD	<i>22</i>	POTATO SOUP	<i>14</i>
Bacon Lardon, Egg, Blue Cheese		Yukon Gold, Lardons, Aged White Cheddar	

Supplement

CHICKEN *12* | STEAK *18* | SMOKED SALMON *18* | SHRIMP *18*

From the Robata

HEN OF THE WOODS	WAGYU SELECTION	WAGYU TOAST
<i>18</i>	<i>MP</i>	<i>20</i>

Sandwiches

ANDIRON BURGER	<i>32</i>	PRIME RIB SANDWICH	<i>29</i>
Wagyu Blend, Aged Cheddar, Marrow Onions		Horesradish, Mayo, Jus	

Meat & Fish

FILET - 8oz	<i>63</i>	CATCH OF THE DAY	<i>39</i>
Australian Wagyu, BMS 6-7		Green Romesco, Chilis, Shallots, Red Oil	
STEAK FRITES - 8oz	<i>36</i>	CHICKEN	<i>25</i>
Chimmichurri, Pommes Anna Fries		Mustard Tarragon, Roasted Vegetables	
PRIME RIB - 12oz	<i>58</i>	DIVER SCALLOP	<i>32</i>
Whipped Yukon, Hourseradish, Jus		100 year Balsamic, Strawberry, Kumquat, Pistachio	

Vegetables

WHIPPED YUKON GOLD	<i>16</i>	ROASTED MUSHROOMS	<i>19</i>
GRILLED GREENS	<i>16</i>	ZUCCHINI AU GRATIN	<i>16</i>
ASPARAGUS	<i>18</i>		