

Starters

ICE COLD OYSTERS Seaweed, BBQ Vinegar, Embered Cocktail	<i>MP</i>	YELLOW FIN TUNA White Soy, Wasabi	<i>28</i>
STEAK TARTARE Smoked Oyster, Egg Yolk, Beef Tendon	<i>28</i>	BAKED OYSTERS Robiola Bosina, Smoked Lardons, Breadcrumbs	<i>25</i>
SMOKED SALMON Mustard Beurre Blanc, Toast Points	<i>24</i>		

Soup & Salad

GRILLED CAESAR Romaine, Parmesan, Anchovies	<i>16</i>	CHICKEN COBB Bacon Lardon, Egg, Blue Cheese	<i>25</i>
WEDGE SALAD Iceberg, Bacon, Black Truffle, Blue Cheese	<i>22</i>	POTATO SOUP Yukon Gold, Lardons, Aged White Cheddar	<i>14</i>

Supplement

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

From the Robata

KING TRUMPET
18

WAGYU SELECTION
MP

WAGYU TOAST
20

Sandwiches

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

Meat & Fish

FILET - 8oz Upper Iowa, Black Angus, Prime	<i>63</i>	BLACKENED FLOUNDER Gigante Beans, BBQ Vinegar, Fried Kale	<i>39</i>
STEAK FRITES - 8oz Chimmichurri, Pommes Anna Fries	<i>36</i>	MAINE SCALLOP Butternut Squash, Persimmon, Lotus Root	<i>32</i>
PRIME RIB - 12oz Whipped Yukon, Hourseradish, Jus	<i>58</i>	CHICKEN Mustard Tarragon, Roasted Vegetables	<i>25</i>

Vegetables

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