
STARTERS

WHITE TRUFFLE DEVEILED EGG • 12

Pickled shallot, crispy capers

CHOP HOUSE CRAB CAKE • 16

Summer corn & bacon succotash, roasted poblano aioli

CRAB MANGO AVOCADO STACK • 16

Mesculine greens, blood orange vinaigrette

JUMBO SHRIMP COCKTAIL • 18

Belvedere cocktail sauce

OYSTERS ROCKEFELLER • 18

Bacon, creamed spinach

RAW BAR

Ironwood Seafood Tower

North American lobster tail, oysters, jumbo cocktail shrimp, jumbo lump blue crab meat, mignonette, cocktail sauce, lemon, tabasco

Large (serves 4) • 85 || Small (serves 2) • 50

BLUE POINT OYSTER • 3/ea.

Mignonette, cocktail sauce, lemon, tabasco

TUNA POKE • 16

Mango, avocado, wakame, wasabi aioli, crispy wonton

SOUPS & SALADS

FRENCH ONION SOUP • 9

Vidalia onion, aged gruyere, toasted sourdough

iCAESAR • 11

Romaine hearts, white anchovies, parmesan crisp, ciabatta croutons, house made dressing

SHE CRAB SOUP • 12

Blue crab, saffron

iWEDGE • 13

Baby iceberg, nueske bacon, baby heirloom tomato, shaved red onion, Maytag blue cheese, buttermilk ranch

BURRATA MOZZARELLA • 15

Swank farms heirloom tomato, shaved red onion fig balsamic reduction, basil oil

ROASTED BABY BEET SALAD • 15

Pistachio crusted goat cheese, baby arugula, blood orange vinaigrette

FROM THE SEA

DAY BOAT FISH • MKT

Sustainable line caught fish, passionately prepared

DIVER SCALLOP • 35

Roasted corn & asparagus risotto, sundried tomato vinaigrette

LOCH DUART SALMON • 35

Herb roasted fingerling potato, haricot vert, maple mustard

SHRIMP 'N GRITS • 32

White cheddar stone ground grits, andouille

CORIANDER CRUSTED AHÍ TUNA • 35

Wasabi whipped potato, wakame, ponzu broth

ROASTED GROUPER PICATTA • 40

Local black grouper, roasted garlic whipped potato, wilted spinach, crispy caper, meyer lemon beurre blanc

SEAFOOD GNOCCHI • 28

Shrimp, scallops, grouper

TWIN FLORIDA LOBSTER TAILS • 55

Drawn butter, lemon

USDA Prime STEAKS

TOMAHAWK BONE-IN · 89

32 oz. long bone rib eye for two

DELMONICO · 46

18 oz. rib steak

FILET MIGNON · 43

8 oz. center cut

PORTERHOUSE · 58

24 oz. Prime

BONE-IN FILET · 56

14 oz. Creekstone Farms

NEW YORK STRIP · 51

16 oz. center Cut

STEAK SAUCES

Béarnaise / PGA steak sauce / Chimichurri / Au poivre / Ironwood worcestershire / Horseradish cream

MAIN PLATES

BRUSCHETTA CHICKEN · 30

Almost boneless Murray Farms half chicken, lemon scented orzo, wilted spinach, natural jus

VEAL CHOP MILANESE · 55

Arugula salad, shaved parmesan reggiano

TOMAHAWK SHORTRIB · 38

Roasted Garlic Whipped Potato, Blistered Haricot Vert, Crispy Arugula, Sauce Bordelaise

STUFFED BERKSHIRE PORK CHOP · 30

Gorgonzola gnocchi, cranberry port reduction

DIJON PISTACHIO CRUSTED RACK OF LAMB · 46

Roasted brussels, fingerling potato, mint demi

SIDES

ROASTED GARLIC WHIPPED POTATO · 9

SEA SALT CRUSTED BAKED POTATO · 9

IRONWOOD CREAMED CORN · 9

SWEET SOY GLAZED BRUSSELS · 10

SWEET POTATO CASSEROLE · 10

PARMESAN TRUFFLE POMME FRITES · 15

WILD MUSHROOM & CONFIT SHALLOT · 10

ROASTED ASPARAGUS · 10

CREAMED BABY SPINACH · 9

IRONWOOD POTATO HASH · 10

LOBSTER MAC & CHEESE · 18

VEGETABLE OF THE DAY · 10