

STEAK GRILL

STEAKS SERVED WITH FRIES AND SALAD

T Bone 32oz 37

USDA PRIME, DRY AGED CERTIFIED BLACK ANGUS, MID-WEST BEEF. GREAT TO SHARE

Flat Iron 8oz 15.95

EXCEPTIONALLY TENDER

NY Steak Sandwich 13.50

7OZ NY WITH TOMATO, CARAMELIZED ONIONS, GREENLEAF LETTUCE, ON A FRESH BAGUETTE

Filet Steak Sandwich 14.50

6OZ MEDALLIONS MARINATED IN GARLIC AND EXTRA VIRGIN OLIVE OIL WITH SAUTEED MUSHROOMS ON A FRESHSTEAK ROLL

Teriyaki Steak Sandwich 13.50

7OZ NY STEAK MARINATED IN IRONS'S TERIYAKI SAUCE WITH GRILLED PINEAPPLE, LETTUCE, AND RED ONION ON FRESHSTEAK ROLL

DESSERTS

THE OVER 21 SODA FOUNTAIN

OTHER FAVORITES

Over 21 Banana Split 11.50

GODIVA CHOCOLATE, CHATEAU MONET RASPBERRY AND PATRON CITRONAGE LIQUEURS OVER VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAMS. FRESH RASPBERRIES, RASPBERRY PUREE, PINEAPPLE, STRAWBERRIES, CARAMELIZED BANANA, WHIPPED CREAM, TOASTED ALMONDS AND TOPPED WITH CHERRIES

Ice Cream Sundae 8.50

CHOCOLATE SYRUP WITH FRANGELICO, VANILLA ICE CREAM, TOPPED WITH FRESH STRAWBERRIES AND RASPBERRIES

Liqueur Over Ice Cream 8.50

FRESH STRAWBERRIES WITH COGNAC OR CHOICE OF IRISH MIST, AMARETTO OR B&B LIQUEUR POURED OVER VANILLA ICE CREAM

Chocolate Soda 6.50

VANILLA ICE CREAM, GODIVA CHOCOLATE LIQUEUR BLENDED IN A DARK CHOCOLATE GANACHE, WHIPPED CREAM AND A CHERRY

Bread Pudding 7

BUTTER AND CUSTARD, KAHLUA MARINATED RAISINS, ANGLAISE, AND TOPPED WITH CARAMELIZED BANANAS

Lemoncello Pie 6

Rossina Chocolate Mousse Cake 8.50

CHOCOLATE MOUSSE, FRESH RASPBERRIES AND CHOCOLATE CAKE COVERED IN SHAVED DARK CHOCOLATE

Strawberry Shortcake 8

MADE WITH STRAWBERRIES MARINATED IN COGNAC, VANILLA ICE CREAM AND CHOCOLATE GANACHE PLACED OVER FRESH BEIGNETS AND TOPPED WITH HAND-MADE WHIPPED CREAM

Zabaglione 8

ITALIAN STYLE EGG AND CREAM CUSTARD MADE WITH RASPBERRY LIQUEUR, FRESH RASPBERRIES AND STRAWBERRIES

BEVERAGES

BEERS

SUDWERK HEFE WEISEN 4
SUDWERK 4
COORS LITE 3

BUD LITE 3
BUDWEISER 3
FULL SAIL ALE
PABST BLUE RIBBON 2.50

SIERRA NEVADA 4
STELLA ARTOIS 4
CORONA 4
IPA LAGUNITAS 4

FREE REFILLS

ICED TEA 2

COFFEE 2

SODA COCA-COLA, DIET COKE, ROOT BEER, SPRITE, LEMONADE, ORANGE

2



LUNCH

APPETIZERS

CRAB CAKE 8.50

LUMP BLUE CRAB, YELLOW PEPPER MARMALADE

BEANS 5

TEMPURA GREEN BEANS WITH TERIYAKI SAUCE

SEAFOOD

Jambalaya 9

SHRIMP, CHICKEN, STEAK, ANDOUILLE SAUSAGE OVER RICE. A LITTLE SPICY. CORN BREAD ON THE SIDE.

BBQ Shrimp NEW ORLEANS/METAIRIE STYLE

1/2 ORDER 12. FULL 21.50

LARGE JUMBO GULF SHRIMP, SAUTEED IN COMPOUND GARLIC BUTTER WITH FRESH LEMON, FRESH BASIL, PAPRIKA AND A LITTLE RED PEPPER. BREAD ROLL ON THE SIDE.

PASTA

SERVED WITH GARLIC BREAD

ADD ANY OF THESE TO ENHANCE THE DISH

CHICKEN BREAST 4OZ	3	3 PRAWNS	5
ANCHOVIES	2	SALMON 4OZ	4

Linguini Alfredo Asparagus 9.75

WITH ASPARAGUS AND MUSHROOMS ADD SALMON 4 OR CHICKEN 3

Linguini Marinara 9

ITALIAN SAUSAGE, STEAK, VEGETABLES, BELL PEPPERS, ONIONS, AND GARLIC

Linguini Primavera 9

A VARIETY OF SEASONAL VEGETABLES, BELL PEPPERS, ONIONS, GARLIC AND FRESH BASIL SAUTEED IN EXTRA VIRGIN OLIVE OIL

SOUP

TOMATO BISQUE 7.25

TOMATO, CREAM, ROASTED GARLIC, TOASTED ALMONDS WITH LUMP CRAB

SOUP OF THE DAY 5

SALADS

MIXED GREENS 5
WITH CARROTS, ONION, TOMATO AND OUR ROASTED GARLIC BALSAMIC VINAIGRETTE

CAESAR 7
HEARTS OF ROMAINE, SHAVED PARMESAN AND A TRADITIONAL ANCHOVY CAESAR DRESSING WITH INTENSE GARLIC FLAVOR

IRON SALAD 8.50
SPINACH AND MIXED GREENS, TOPPED WITH BLUE CHEESE, CHERRY TOMATOES, WALNUTS, PEAR APPLE, SUN DRIED CRANBERRIES, RED ONION, ONION CRISPS AND A VINAIGRETTE DRESSING

LOUIE Crab&Shrimp 13.75
WITH AVOCADO, EGG, TOMATOES, CILATRO, MICROGREENS MIX WITH CROSTINI AND IOOO ISLAND DRESSING ON THE SIDE

COLESLAW 4.50
IRON'S OWN WITH A SURPRISE OF FLAVORS.

STEAK SALAD 9.75
GRILLED TRI-TIP, SPINACH, MIXED GREENS AND ICEBERG LETTUCE, TOPPED WITH BLUE CHEESE, CHERRY TOMATOES, WALNUTS, PEAR APPLE, SUN-DRIED CRANBERRIES AND ONION CRISPS AND OUR BALSAMIC VINAIGRETTE

COBB 9
TOMATO, THICK CHUNKS OF BACON, CHICKEN BREAST, EGG, AVOCADO, AND CRUMBLLED BLUE CHEESE

ASIAN CHICKEN 9
CHOPPED ROMAINE, GREEN ONION, NAPA CABBAGE, CARROTS, MANDARIN ORANGES, ALMONDS, SESAME SEEDS, RICE NOODLES AND OUR THAI ORANGE DRESSING

TOMATOES 5.50
BEEF STEAK TOMATO SLICES, RED ONIONS IN A VINAIGRETTE DRESSING

WEDGE 5
ICEBERG LETTUCE, THICK CHUNKS OF BACON, WITH OUR IOOO ISLAND OR BLUE CHEESE

DRESSINGS

VINAIGRETTES:

ROASTED BALSAMIC	BLUE CHEESE
CHAMPAGNE CRANBERRY	THOUSAND ISLAND
CILANTRO CHAMPAGNE	CAESAR
THAI ORANGE	RANCH

ADDS:

CHICKEN BREAST 4OZ	3
ANCHOVIES	2
3 PRAWNS	5
SALMON 4OZ	4

GRILL

ADD MILD CHEDDAR, SHARP CHEDDAR, PEPPER JACK, OR SWISS FOR \$.75

ADD BACON OR PASTRAMI FOR \$1.50

BURGERS WITH CHOICE OF FRIES, MIXED FRUIT OR SIDE SALAD

The ONE Burger 1/3LB 8.20 1/2LB 9.50
IRON'S SPECIAL CERTIFIED ANGUS GRIND, TOMATO, ONION, HOUSE MADE SAUCE, GREENLEAF LETTUCE AND A TANGY RELISH TOPPING ON A GREAT BUN

Guacamole Bacon Burger 1/3LB 10.20 1/2LB 11.50
THE ONE PLUS IRON'S THICK BACON & FRESH GUACAMOLE

BBQ Burger 1/3LB 8.50 1/2LB 9.80
THE ONE, PLUS IRON'S OWN SWEET AND TANGY BBQ SAUCE

BBQ Slaw Burger 1/3LB 8.70 1/2LB 11
PLUS IRON'S GREAT COLESLAW TO THE BBQ,

Mushroom Sauté Burger 1/3LB 9.70 1/2LB 11
FRESH MUSHROOMS LAID ON THICK IN DEMI-GLACE AND GRILLED RED ONIONS

Teri-Pineapple Burger 1/3LB 9.70 1/2LB 11
IRON'S HOUSE MADE TERIYAKI SAUCE, GRILLED PINEAPPLE WITH MAYO, LETTUCE, TOMATO AND GRILLED RED ONION

Blue Cheese Burger 1/3LB 9.70 1/2LB 11
THE ONE WITH GARLIC SUNDRIED TOMATO MAYO AND GRILLED RED ONIONS

Chipotle Burger 1/3LB 9.70 1/2LB 11
THE ONE, PLUS CHIPOTLE MAYO, SAUTEED ONIONS, JALAPENOS, AND MELTED PEPPERJACK CHEESE

Turkey Burger 10
GROUND TURKEY WITH CELERY, SCALLIONS, CHIPOTLE, LETTUCE, TOMATO WITH A GREAT PEAR CHUTNEY ON A WHEAT BUN

SANDWICHES CHOICE OF FRIES, MIXED FRUIT OR SIDE SALAD

PASTRAMI 9.50
NY STYLE PASTRAMI, MUSTARD ON RYE BREAD

RUEBEN 10.25
PASTRAMI, SAUERKRAUT, WITH MELTED SWISS CHEESE AND IOOO ISLAND ON GRILLED RYE

SLIDERS 8.30
MANGO CHICKEN BURGER
BBQ TRI-TIP FILET STEAK

MANGO GUACAMOLE CHICKEN CLUB 9.95
GRILLED CHICKEN BREAST, WITH LETTUCE, TOMATO, IRON'S THICK BACON, GUACAMOLE AND MANGO SALSA ON A BAGUETTE

TRI TIP SANDWICH WITH CHOICE OF FRIES, MIXED FRUIT OR SIDE SALAD

The IRON Tip 9.50

IRON MARINATES THE CERTIFIED ANGUS BEEF SIRLOIN TRI TIP, QUICKLY SEARS IT TO SEAL IN THE JUICES, AND SLOWLY ROASTS IT IN A NATURAL HICKORY SMOKE TO A MEDIUM RARE FINISH. IT IS TOPPED WITH GRILLED ONIONS AND A SPREAD OF HORSERADISH DIJON MAYO, SERVED ON A GREAT STEAK ROLL. IRON'S DIPPING SAUCE ON THE SIDE.

Guacamole Bacon Tip 11.50
THE ONE IRON, PLUS IRON'S THICK BACON AND HOUSE MADE GUACAMOLE

BBQ Slaw Tip 9.80
THE ONE IRON, PLUS IRON'S OWN SWEET AND TANGY BBQ SAUCE TOPPED WITH IRON'S COLESLAW

Mushroom Sauté Tip 11
THE ONE IRON WITH FRESH MUSHROOMS LAID ON THICK IN DEMI-GLACE

Blue Cheese Tip 11
THE ONE IRON WITH GARLIC SUNDRIED TOMATO MAYO AND GRILLED RED ONIONS

Chipotle Tip 11
THE ONE IRON, PLUS CHIPOTLE MAYO, SAUTEED ONIONS, JALAPENOS, AND MELTED PEPPERJACK

The TWO IRON Tip 11
THE ONE IRON, PLUS GRILLED BELL PEPPERS AND MELTED MONTERREY JACK

GRILLED GARLIC CHICKEN 8.20

GRILLED CHICKEN BREAST, MARINATED IN GARLIC OLIVE OIL, ROMAINE LETTUCE, TOMATO, GARLIC SUN-DRIED TOMATO AOILI ON A FRESH BAGUETTE.

BLT 9.25
IRON'S GREAT THICK BACON WITH SWEET VINE RIPPENED TOMATOES. ROMAINE LETTUCE AND MAYO ON A FRESH BAGUETTE.

PORTABELLA 9.25
LETTUCE, TOMATO, ROASTED PEPPER AIOLI, GRILLED ZUCCHINI, MELTED MONTEREY JACK ON A WHEAT BUN