

HAMBURGERS

1/2LB WITH FRENCH FRIES
AND A DIPPING SAUCE

The ONE Burger 10.⁹⁵

A STATEMENT OF QUALITY AND TASTE, MADE FOR A TRUE BURGER LOVER. CUSTOM PREMIUM FRESH GROUND BEEF SPECIALLY BLENDED FOR IRON, WITH TOMATO, ONION, IRON'S 1000, AND GREENLEAF LETTUCE AND A TANGY RELISH TOPPING ON A GREAT BUN

Guacamole Bacon Burger 13.⁵⁰

START WITH THE ONE, THEN ADD THICK BACON & FRESH GUACAMOLE

BBQ Burger 10.⁹⁵

THE ONE, PLUS IRON'S OWN SWEET AND TANGY BBQ SAUCE

BBQ Slaw Burger 10.⁹⁵

ADD IRON'S GREAT COLESLAW TO THE BBQ

Mushroom Sauté Burger 12.⁵⁰

THE ONE WITH FRESH MUSHROOMS LAID ON THICK IN DEMI-GLACE AND GRILLED RED ONIONS

Teri-Pineapple Burger 12.⁵⁰

IRON'S TERIYAKI SAUCE, GRILLED PINEAPPLE WITH MAYO, LETTUCE, TOMATO AND GRILLED RED ONION

Blue Cheese Burger 12.⁵⁰

THE ONE WITH GARLIC SUNDRIED TOMATO MAYO AND GRILLED RED ONIONS

Chipotle Burger 12.⁵⁰

THE ONE, PLUS CHIPOTLE MAYO, SAUTEED ONIONS, JALAPENOS, AND MELTED PEPPERJACK CHEESE

TRI-TIP SANDWICHES

6OZ WITH FRENCH FRIES AND A DIPPING SAUCE

The IRON Tip 11.⁵⁰

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 WITH IRON'S DIPPING SAUCE ON THE SIDE.

Guacamole Bacon Tip 14.⁵⁰

THE ONE IRON, PLUS IRON'S THICK BACON AND HOUSE MADE GUACAMOLE

BBQ Slaw Tip 11.⁹⁵

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

Mushroom Sauté Tip 11.⁹⁵

THE ONE IRON WITH FRESH MUSHROOMS LAID ON THICK IN DEMI-GLACE

Blue Cheese Tip 13.⁵⁰

THE ONE IRON WITH GARLIC SUNDRIED TOMATO MAYO AND GRILLED ONION

Chipotle Tip 13.⁵⁰

THE ONE IRON, PLUS CHIPOTLE MAYO, SAUTEED ONIONS, JALAPENOS, AND MELTED PEPPERJACK CHEESE

The TWO IRON Tip 13.⁵⁰

THE ONE IRON, PLUS GRILLED BELL PEPPERS AND MELTED MONTERREY JACK

DESSERTS

OTHER FAVORITES

THE OVER 21 SODA FOUNTAIN

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 9.⁵⁰

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

Liqueur Over Ice Cream 8.⁵⁰

FRESH STRAWBERRIES WITH COGNAC OR CHOICE OF LIQUEUR POURED OVER VANILLA ICE CREAM

Chocolate Soda 8.⁵⁰

VANILLA ICE CREAM, GODIVA CHOCOLATE LIQUEUR AND A DARK CHOCOLATE SYRUP, WHIPPED CREAM AND A CHERRY

Bread Pudding 8

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

Lemoncello Pie 7

Rossina 8.⁵⁰

CHOCOLATE MOUSSE CAKE MADE AT IRON THE TRADITIONAL WAY

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 AND FRESH RASPBERRIES AND STRAWBERRIES

BEVERAGES

FREE REFILLS

ICED TEA 2.⁷⁵

COFFEE

2.⁷⁵

SODA 2.⁷⁵ COCA-COLA, DIET COKE, ROOT BEER, SPRITE, LEMONADE, ORANGE

DINNER

APPETIZERS

Artichokes 8.²⁵

GRILLED WITH REMOULADE

Crab Cake 8.⁵⁰

LUMP BLUE CRAB, YELLOW PEPPER MARMALADE

Ahi 12

AHI TARTARE WITH WASABI CREME FRIACHE, BALSAMIC HONEY DRIZZLE AND WON TON CHIPS

Potato Skins 7.⁷⁵

POTATO SKINS BACON, CHEDDAR AND SOUR CREAM

Won Ton Chicken 7.⁵⁰

WON TON CUPS WITH BBQ CHICKEN AND COLESLAW

Quesadilla 7.⁷⁵

BBQ CHICKEN QUESADILLA GUACAMOLE WITH AN ONION, TOMATO, PEAR-APPLE RELISH

Spinach and Artichoke Dip 10

MADE WITH GARLIC AND BUTTER, CROSTINI

Carpaccio 12.⁵⁰

FILET PRIME TENDERLOIN SLICED THIN, BLACK GARLIC AND MICRO-ARUGALA, EXTRA VIRGIN OLIVE OIL LEMON VINAIGRETTE

Tempura Green Beans 5.²⁵

GREEN BEANS AND A TERIYAKI DIPPING SAUCE

Surf and Turf 13

TENDER 3OZ FILET AND 3 SHRIMP

Fried Green Tomatoes 6

TARRAGON AIOLI

Nice Starter Salads

Mixed Greens 4.⁵⁰

Caesar 5.⁵⁰

Iron 5

Wedge 5.⁹⁵



DINNER SALADS

ADD ANY OF THESE TO COMPLETE A GREAT DINNER SALAD

GRILLED CHICKEN 3
 ANCHOVIES 2
 3 GRILLED PRAWNS 4
 GRILLED SALMON 5
 LOBSTER TAIL 8

MIXED GREENS 6.50
 WITH CARROTS, ONION, AND TOMATO,
 ROASTED GARLIC BALSAMIC VINAIGRETTE

CAESAR 8.95
 HEARTS OF ROMAINE, SHAVED PARMESAN,
 ANCHOVY CAESAR DRESSING, INTENSE GARLIC.
 ANCHOVIES +2 CHICKEN +3

IRON 8.95
 SPINACH AND MIXED GREENS, TOPPED WITH
 BLUE CHEESE, CHERRY TOMATOES, WALNUTS,
 PEAR APPLE, SUN DRIED CRANBERRIES, RED
 ONION, ONION CRISPS AND RASPBERRY
 BLUEBERRY VINAIGRETTE

COBB 10.95
 TOMATO, THICK CHUNKS OF BACON, CHICKEN,
 EGG, AVOCADO, AND CRUMBLED BLUE CHEESE,
 ORIGINAL BROWN DERBY COBB DRESSING

LOUIE CRAB&SHRIMP 13.75
 WITH AVOCADO, EGG, TOMATOES, MICROGREENS
 MIX TOSSED IN A SLIGHTLY SPICY CUCUMBER
 VINAIGRETTE.

IRON STEAK 11.95
 SIRLOIN TRI-TIP, SPINACH, MIXED GREENS AND
 ICEBERG, VINAIGRETTE, TOPPED WITH BLUE
 CHEESE, CHERRY TOMATOES, WALNUTS, PEAR
 APPLE, SUN-DRIED CRANBERRIES AND ONION
 CRISPS

ASIAN CHICKEN 12.95
 CHOPPED ROMAINE, GREEN ONION, NAPA
 CABBAGE, CARROTS, MANDARIN ORANGES, AL-
 MONDS, SESAME SEEDS, RICE NOODLES AND
 THAI ORANGE VINAIGRETTE

SURF&TURF SALAD 13
 BACON WRAPPED FILET, SHRIMP TOGETHER
 WITH MICRO-GREENS, CARROTS AND TOMATO,
 SLIGHTLY SPICY CUCUMBER VINAIGRETTE

VINAIGRETTES:
 ROASTED GARLIC BALSAMIC
 RASPBERRY/BLUEBERRY
 SLIGHTLY SPICY CUCUMBER
 THAI ORANGE

OTHER
 BLUE CHEESE
 THOUSAND ISLAND
 CAESAR
 RANCH
 ORIGINAL COBB

SOUPS

Soup of the Day 5

Tomato Bisque 6.50
 TOMATO, CREAM, ROASTED GARLIC, TOASTED ALMONDS WITH
 LUMP CRAB. GARLIC TOAST INCLUDED

OTHER

WEDGE 6.15
 ICEBERG LETTUCE, THICK CHUNKS OF BACON,
 1000 ISLAND OR BLUE CHEESE

TOMATOES 5.95
 BEST SEASONAL BEEF STEAK TOMATOES
 AVAILABLE

COLESLAW 5.25
 IRON'S OWN. A SURPRISE OF FLAVORS.

GRILL

STEAKS TO SHARE

AGED A MINIMUM 21 DAYS, MIDWEST CORN FED BLACK ANGUS
ADD A LOBSTER TAIL FOR \$8 TO ANY STEAK

Porterhouse 32oz 49.50
 WITH 2 SIDES 60.50

Filet 16oz 39.75
 WITH 2 SIDES 50.75

THE IRON HOUSE SPECIAL

T Bone 32oz 46.50
 WITH 2 SIDES 57.50

SIDES TO SHARE

House Pan Fried Potatoes 6

French Fries WITH DIPPING SAUCES 6

ROASTED GARLIC MAYO	HONEY DIJON	PEAR CHUTNEY
TERIYAKI	SLAW SAUCE	TERRAGON AIOLI
BACON RANCH	MANGO CHUTNEY	

Sweet Potato Fries WITH DIPPING SAUCES 6.50

Mashed Potatoes 6

Potato Pancakes 6

Hash Browns 6

XL Baked 6
 LARGE, WITH BUTTER, CHIVES, SOUR CREAM AND BACON

TwiceBaked 6
 BUTTER, CHEDDAR CHEESE, CHIVES, SOUR CREAM, BACON

Polenta 6
 LIGHTLY GRILLED IN A GARLIC OIL, WITH
 SHAVED PARMESAN AND CHOPPED PARSLEY

Long Grain Rice 3.50

VEGETABLES

Blue Lake Green Beans 7

Asparagus 8.50

Creamed Spinach 6.50

Sauteed Mushrooms 7.50

Ratatouille 7
 ZUCCHINI, ONIONS, GARLIC, TOMATOES AND BELL PEPPERS

Grilled Zucchini and Squash 6.50

ADD A LOBSTER TAIL FOR \$8 TO ANY ENTREE

ENTREES

STEAK DINNERS

SERVED WITH BLUE LAKE BEANS AND PAN FRIED POTATOES OR:

BAKED	MASHED	FRENCH FRIES	HASH BROWNS
TWICED BAKED	POTATO PANCAKES	POTATO SALAD	POTATO SALAD
SWEET POTATO FRIES	POLENTA	WHITE RICE	

Ribeye 14 oz 32 **New York 12 oz 26**
 ALA CARTE 26.50 ALA CARTE 20.50

Filet 8 oz 27.40 **Teriyaki NY 12oz 26**
 ALA CARTE 21.90 ALA CARTE 20.50

Ground 12oz 16.75 **Iron Flat Iron 8oz 21**
 ALA CARTE 11.75 ALA CARTE 15.50

CHICKEN DINNERS

CHOICE OF SPICY LIME, TERIYAKI, OR BBQ WITH BLUE LAKE-
 BEANS AND POTATOES, RICE OR POLENTA:

HALF 16.50

SEAFOOD

SEAFOOD DINNERS

BBQ Shrimp 21.50
 NEW ORLEANS/METAIRIE STYLE
 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.

Salmon 21.50 **16.50 ALA CARTE**
 8 OZ FILET GRILLED, DELICATELY PREPARED ZUCCHINI AND
 SQUASH, SERVED IN AN ARTICHOKE BEURRE BLANC A CHOICE OF
 POTATO, RICE OR GRILLED POLENTA

Ahi 18
 5OZ SEARED, PEPPER CRUSTED AHI, RARE, SERVED WITH WILTED
 ASIAN SALAD AND CHOICE OF POTATO, RICE OR GRILLED POLENTA

Jambalaya 15
 SHRIMP, CHICKEN, STEAK, ANDOUILLE SAUSAGE AND RICE.
 A LITTLE SPICY. CORN BREAD ON THE SIDE.

	PASTA	SIDE	DINNER WITH GARLIC BREAD
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Alfredo-Asparagus	8.50		14
MUSHROOMS AND GARLIC			

Marinara	7.50		14
ITALIAN SAUSAGE, VEGETABLES, BELL PEPPERS, ONIONS, AND GARLIC			

Primavera	7.50		13
SEASONAL VEGETABLES, BELL PEPPERS, ONIONS, GARLIC AND FRESH BASIL			

Mac and Cheese	8.25		
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