

the **Iron Club - Dinner Menu**

Open to you with a beautiful view.

To Start With...

SOUP DE JOUR

That's the soup of the day, always a great choice
CUP ~ \$4 BOWL ~ \$6

PANCETTA SALAD

Crispy pancetta, goat cheese, dried cranberries, roasted nuts, fresh greens, and house made honey balsamic vinaigrette.

HALF ~ \$8 FULL ~ \$15

CAESAR SALAD

Crisp fresh romaine, toasted croutons, crispy pancetta, and fresh grated asiago cheese all tossed in our house made dressing.

HALF ~ \$7 FULL ~ \$13

HOUSE SALAD

Fresh tomato, red onion, cucumber, peppers dressed with our olive oil and balsamic vinaigrette on a bed of fresh greens.

HALF ~ \$5 FULL ~ \$9

ROASTED BEET SALAD

Warm roasted beets, goat cheese, and pickled onion on fresh greens dressed with our honey balsamic vinaigrette.

HALF ~ \$7 FULL ~ \$13

DUSTED CALAMARI

Tender squid dusted and fried to perfection, served with house made cajun aioli and fresh lemon. **\$14**

IRON CLUB WINGS

Fresh chicken wings dusted in our secret seasoned flour and fried. Served with ranch sauce and fresh crudite. Thai, sweet chili, mild, hot, honey garlic, BBQ or cajun. **1lb \$12**
2lb \$22

CHICKEN AND BRIE CURRY NAAN BREAD

Roasted chicken, fresh brie, pickled onion and a mild curry sauce baked on a warm naan bread. **\$14**

BAM BAM SHRIMP TACO

Warm white corn tortillas, fresh lettuce, julienne carrot, cucumber, green onion, cillantro, crispy fried shrimp drizzled with sweet thai sauce and avacado pablono ranch. A must try!!! **\$13**

Mains and Pasta....

SLOW ROASTED RIBS

Tender pork ribs rubbed and slow roasted till they are ready to fall off the bone. Grilled and brushed with our sweet and smokey BBQ sauce, served with BBQ baked beans, vegetables and choice of potato.

Half Rack **\$17**

Full Rack **\$30**

add wings **\$9**

10oz GRILLED SIRLOIN

Hand cut AAA sirloin grilled to your liking served naked or loaded with smoked gorgonzola, caramelized onion, and double smoked bacon. Served with choice of potato and seasonal fresh vegetables.

Naked **\$27**

Loaded **\$32**

add shrimp **\$8**

add mushrooms **\$8**

add onions **\$8**

FRESH CATCH

Your server will inform you of today's selection, always fresh. Served with choice of potato and seasonal fresh vegetables.

Market Price

ASIAGO AND ROASTED MUSHROOM CHICKEN

Seared 8oz supreme chicken breast topped with an asiago and roasted mushroom cream sauce. Served with choice of potato and seasonal fresh vegetables. **\$26**

FEATURE BURGER

8oz fresh lean ground beef patty grilled and dressed by the chef. Always an exceptional burger experience!! Served with choice of side. **Market Price**

GNOCCHI

Tender potato pasta dumplings tossed in your choice of house made smoked gorgonzola cream sauce or tomato sauce. Served with soup or house salad. **\$17**

JAMBALAYA PENNE

Roasted chicken, andouille sausage, and shrimp tossed with penne in a spicy tomato sauce. Served with soup or house salad. **\$23**

FEATURE ENTREE

Chef's choice, always great. Your server will inform you of today's selection. **Market Price**