

# Welcome to The Iron Horse

*Living in New Orleans and being trained in Italy, Chef Tracy's menu has reflections of both those flavors, as well as, great Southern and Other American Classics*

## Dinner Menu

### Starters

**Southern Fried cheese Grits**.....\$7.50

Southern-style Pimiento Cheese Grits with a touch of Jalapeno, coated in Panko Breadcrumbs then deep fried until Golden & Crispy.

**Fried Stuffed Ravioli**.....\$7.50

Four Cheese-stuffed & Four Italian Sausage – Stuffed Ravioli, coated with seasoned Breadcrumbs and Deep Fried. Served with our Garlic & Caramelized Onion Tomato Sauce for Dipping

**“Whistle Stop” Fried Green Tomatoes**.....\$9.00

*(Inspired by the “Whistle Stop Café” from the movie “Fried Green Tomatoes”)*

Three Cornmeal Breaded Fried Green Tomato Slices topped with Creamy Remoulade Slaw and Spicy Blackened Shrimp.

(All our Starters are fried in a blend of Vegetable & Soybean Oil)

### Pastas

**Farfalle Verde (Green Butterflies)**.....\$12.95

Butterfly – Shaped pasta tossed with a Fresh Basil Pesto, Romano Cheese & Pine Nuts. Served with a Fresh Butter & Garlic Breadstick.

**Traditional Spaghetti & Meatballs**.....\$13.95

8 ounces of Spaghetti cooked “al dente” and 1/3 pounds of Italian – Style Meatballs tossed in a Flavorful Caramelized Onion & Garlic Tomato Sauce. Served with a Fresh Butter & Garlic Breadstick.

### Salad

**Iron Horse Salad** (comes with all Entrees)

Mixed Field Greens, Grape Tomatoes, Sweet Red Onions Slices, Toasted Pine Nuts & Blue Cheese tossed with an Olive Oil Vinaigrette.

# Entrees

Entrees come with the Iron Horse Salad and Baked Yeast Rolls

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**Chicken Romano**.....\$15.95

Fried Thin Chicken Breast coated in Italian-Seasoned Breadcrumbs, topped with a Garlic and Caramelized Onion Tomato Sauce, Mozzarella and Imported Pecorino – Romano Cheese served over thin Spaghetti.

(Ask about our vegetarian version, Eggplant Romano)

**Creole Pork Chop with Red Beans & Rice**.....\$17.95

8-Ounce, Center Cut Pork Chop dusted with Chef Tracy’s Secret Creole Spice Blend, topped with a Slice of Melted Swiss Cheese, Served with a side of Traditional new Orleans Red Beans and Rice Orange Butter Corn on the Cobb.

**Southern Sweet Baked Salmon**.....\$18.95

10 – Ounce Sweet Spice Rubbed Salmon Filet, topped with a Fresh Homemade Tarragon Tartar Sauce, served over Missouri Native American Succotash. (contains Soybean)

**Louisiana Style Creole Shrimp**.....\$18.95

Spicy Creole Shrimp & Smoked Sausage braised in tomatoes and the “trinity” (onions, celery, & bell peppers) served over Fluffy White Rice and Buttery Garlic Bread.

**Mediterranean – Style Fish**.....\$18.95

Pan- Seared Tilapia Filets smothered in a Sauce of tomatoes, onions, capers, Calamata olives, fresh spinach, a touch of White Wine and a sprinkle of crumbled Feta Cheese garnished with little new potatoes.

**Blackwater Station K.C. Strip**.....\$24.95

8-Ounce hand Cut Kansas City Strip drizzled with a sweet balsamic glaze served with a twice-baked bacon & Cheddar stuffed potato and grilled asparagus.

*(Consuming foods of animal origin such as beef, eggs, seafood, poultry, shellfish or pork raw or undercooked can seriously pose a health risk to those with compromised immune systems.)*