

the **IronClub** - Dinner Menu

Appetizers

SAVOURY SOUP

Made daily with T.L.C. and the finest ingredients **BOWL ~ 6 CUP ~ 4**

PANCETTA SALAD

Greens tossed with warm crispy pancetta, goat cheese, dried cranberries, nuts and honey balsamic vinaigrette **FULL ~ 15 HALF ~ 8**

CAESAR SALAD

Crispy romaine lettuce, home made dressing, home toasted croutons, and parmesan reggiano **FULL ~ 8 HALF ~ 5**

HOUSE SALAD

Spring greens with veggies served with our house balsamic blended vinaigrette **FULL ~ 8 HALF ~ 5**

IRON FIST SALAD

Baby Spinach, double smoked bacon, fresh button mushrooms, hardboiled eggs and green onions, tossed with shredded mozzarella and dressed with our house dressing **FULL ~ 12 HALF ~ 7**

CALAMARI FRITTI

Tender calamari dusted, seasoned and deep fried to a crispy delight served with cajun aioli **14**

FEATURE FLATBREAD

Your server will inform you about today's selection...priced accordingly

GARLIC SHRIMP GRATIN

Garlic butter sauteed shrimp topped with cheese and oven baked, served with grilled flat bread **16**

CON QUESA DIP

Cream cheese, jack, cheddar, blended with fresh salsa, oven baked and served with fried pita chips & crispy tortillas **13**

ADD TO ANY SALAD

GARLIC SHRIMP - \$9

GRILLED CHICKEN - \$6

Entrées

Entrées are all served with potato and veggie of the day
*Substitute todays feature pasta with any entree...priced accordingly

VEAL CHOP

14oz bone in veal chop grilled and oven roasted with a wild mushroom red wine gravy **34**

STUFFED CHICKEN BREAST

Fresh 8oz supreme breast of chicken stuffed with goat cheese, cranberries, wild roasted mushrooms and fresh sage wrapped in double smoked bacon drizzled with garlic cream sauce **26**

SLOW ROASTED RIBS

Fall off the bone tender pork back ribs, hand rubbed and slow roasted then grilled and smothered with our signature smoky BBQ sauce, served with BBQ baked beans, choice of potato and fresh coleslaw **Half Rack 15 Full Rack 28 add 1lb of wings 9**

AAA ANGUS STRIPLOIN

Fresh hand cut stiploin grilled to perfection **8oz 27 12oz 32 add garlic shrimp 9 add grilled onions 3 add red wine mushrooms 4**

FRESH CATCH

Please inquire for this evenings selection. Keeping with our beliefs only fresh fish is our aim...priced accordingly

FRESH ATLANTIC SALMON

Fresh hand cut Atlantic salmon blackened or roasted with a maple whiskey glaze **25**

FEATURE PASTA

Chefs choice, always great. Your server will inform you of todays selections...priced accordingly

FEATURE ENTREE

Chefs choice, your server will inform you of today's selection...priced accordingly.