



## Dinner

### Starters

**Soup of The day** \$3 cup \$4 bowl  
Freshly made, ask your server for daily selections

**Signature! Chicken Tortilla Soup** \$5 cup - \$6 bowl  
Roasted corn, chicken, posole, peppers, avocado, jack cheese, tortilla confetti

**Southwest Caesar** \$9  
Crisp-cut Romaine lettuce, shaved parmesan,  
Chevre-sun dried tomato crouton, Caesar dressing.  
*(Iron grilled breast of chicken or shrimp add \$2)*

**Fusion Salad** \$9  
Mesculin, endive, tart apples, caramelized pecans  
Chopped bacon, cranberries, bleu cheese, maple vinaigrette

**Hearts of Romaine Salad** \$9  
Romaine hearts, grape tomato, cucumber, goat cheese  
Toasted walnuts, jalapeno-ranch dressing

**Iceberg Wedge Salad** \$9  
Crisp Iceberg lettuce, Bermuda onions, bleu cheese, croutons  
Roma tomato and retro creamy parmesan dressing

**Asian Chicken Salad** \$9  
Lightly fried breast of chicken, Asian noodles, spicy nuts, field greens  
Roma tomato, cucumber, sesame-honey-grain mustard

**Polenta Fried Calamari** \$12  
Polenta-lemon pepper golden fried filets, sea salt  
Mango Pico de gallo and marinara

**Spinach Soufflé** \$11  
Spinach, artichoke, Serrano pepper, onion, parmesan-gruyere fondue  
Grilled ciabatta bread, drizzled with tomato infused oil

**Wildfire Grilled Mushrooms** \$8  
Iron grilled wild mushrooms, caramelized pecans, bleu cheese  
Balsamic vinaigrette, goat cheese-scallion toast points

**Shrimp Cocktail** \$9  
Jumbo gulf shrimp, cocktail sauce, tortilla confetti  
Pico de gallo served cocktail fashion

### Sandwiches

*All sandwiches are served with choice of fries, seasonal fruit, cabbage slaw, crispy tobacco onions*

**Chop House Burger** \$10  
Our signature burger! Half pound, with lettuce, tomato, red onion  
Served on a wheat bun with chipotle mayo

**Iron Grill Bleu Turkey** \$10  
Smoked turkey breast, bleu cheese, mozzarella, tomato, prosciutto  
Sun dried tomato crusty bread and jalapeno ranch dressing

*Need More Sandwiches? Check out our Lunch Menu*

### **Entrée's**

*All entrée's are served with house salad, season vegetables (hot rolls upon request)*

**Chevre Chicken**                      \$19

Grilled breast of chicken with sage, prosciutto, chevre  
Yukon-red bliss mashed potato and fortified pan jus

**Berkshire Pork Chop**                \$21

Wild fire grilled chop, apricot-peach-mango- chutney  
Yukon-red bliss mashed potatoes and orange port sauce

**Rigatoni Bolognese**                 \$19

Rich ragu sauce, rigatoni pasta, ground beef and sausage  
Roasted peppers, tomato crème and served with bruschetta

**Firebird Chicken**                    \$18

Flash pan breast of chicken with roasted garlic, fennel, raspberry  
Asian pear, grape tomato, mesclun, blueberry-pomegranate vinaigrette

**Ribeye Steak**                         \$25

Char Grilled 12oz USDA choice cut, tobacco onions  
Yukon-red bliss mashed potatoes, apricot-chile demi glace

**T.X. Strip Steak**                     \$27

Char grilled 12 oz USDA choice cut, tobacco onions  
Yukon-red bliss mashed potatoes, cracked pepper demi cream

**Top Sirloin Steak**                    \$26

Char grilled 12oz USDA choice cut, tobacco onions  
Yukon-red bliss mashed potatoes, Shiraz reduction

**Chilean Sea Bass**                    \$22

Chilean sea bass, seared baby spinach  
Potato gratin, micro greens, Chablis beurre blanc

**Salmon**                                 \$20

Grilled salmon filet with forest mushrooms  
Potato gratin, micro greens, chardonnay beurre blanc

### **Dessert**

**Chocolate Volcano**                 \$7

Flourless chocolate cake, cascading lava fudge, strawberry compote  
pool of amaretto anglais, chocolate-espresso dust

**Fried Cheesecake**                    \$7

Cream cheese, cactus pear coulis, strawberry compote, whipped crème

**Kona Pot de Crème**                 \$6

Creamy chocolate custard with Kona coffee ice cream, pistachio biscotti

**Pecan Crepes**                         \$7

White chocolate-rum-ricotta filling, caramelized pecans  
Caramel-chocolate accents, cinnamon ice cream