



Lunch

Starters

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

Signature! Tortilla Soup \$4 cup - \$5 bowl
Roasted corn, chicken, posole, peppers, avocado, jack cheese, tortilla confetti

Southwest Caesar \$8
Crisp-cut Romaine lettuce, shaved parmesan,
Chevre-sun dried tomato crouton, Caesar dressing.
(Iron grilled breast of chicken or shrimp add \$2)

Fusion Salad \$8
Mesculn, endive, tart apples, caramelized pecans
Chopped bacon, cranberries, bleu cheese, maple vinaigrette

Hearts of Romaine Salad \$8
Romaine hearts, grape tomato, cucumber, goat cheese
Toasted walnuts, jalapeno-ranch dressing

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

Iceberg Wedge Salad \$8
Crisp Iceberg lettuce, Bermuda onions, bleu cheese, croutons
Roma tomato and retro creamy parmesan dressing

Polenta Fried Calamari \$10
Polenta-lemon pepper golden fried filets, sea salt
Mango Pico de gallo and marinara

Spinach Soufflé \$9
Spinach, artichoke, Serrano pepper, onion, parmesan-gruyere fondue
Grilled ciabatta bread, drizzled with tomato infused oil

Sandwiches

Served with your choice of fries, fresh seasonal fruit, cabbage slaw, crispy tobacco onions

Chop House Burger \$9
Our signature burger! Half pound, with lettuce, tomato, red onion
Served on a wheat bun with chipotle mayo

Iron Grill Bleu Turkey \$9
Smoked turkey breast, bleu cheese, mozzarella, tomato, prosciutto
Sun dried tomato crusty bread and jalapeno ranch dressing

Chicken Ciabatta \$8
 Iron Grill chicken breast, melted jack cheese, avocado
 Hickory smoked bacon, on a ciabatta bun, with chipotle mayo

Grilled Reuben \$8
 Thinly sliced corned beef, jack cheese, grilled sauerkraut,
 Served on grilled Texas farmers rye with 1000 isle dressing

Steak BLT \$9
 Grilled Sirloin, grilled onions, hickory smoked bacon, lettuce and tomato
 Served on grilled poblano-corn-pueblo bread, horse radish aioli

Cuban Sandwich \$9
 Thinly sliced ham, roasted pork loin, salami, Jack cheese,
 Dijon mustard, grilled tomato-mozzarella-parmesan baggett

Southwestern Club \$8
 Ham, turkey, cheddar, jack cheese, hickory bacon, lettuce, tomato
 Crusty sourdough cheddar and pesto aioli

Entrée's

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

Chevre Chicken \$12
 Grilled breast of chicken with sage, prosciutto, chevre
 Yukon-red bliss mashed potato and fortified pan jus

Berkshire Pork Chop \$17
 Wild fire grilled chop, apricot-peach-mango- chutney
 Yukon-red bliss mashed potatoes and orange port sauce

Firebird Chicken \$14
 Flash pan breast of chicken with roasted garlic, fennel, raspberry
 Asian pear, grape tomato, mesculn, blueberry-pomegranate vinaigrette

Chilean Sea Bass \$21
 Chilean sea bass, seared baby spinach
 Potato gratin, micro greens, Chablis beurre blanc

Top Sirloin Steak \$25
 Char grilled 12oz USDA choice cut, tobacco onions
 Yukon-red bliss mashed potatoes, Shiraz reduction

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 \$6
 White chocolate-rum-ricotta filling, caramelized pecans
 Caramel-chocolate accents, cinnamon ice cream