

## Starters

### **Crispy Brussels Sprouts**

*Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish,  
Toasted Sesame Seeds*

### **Grilled Caesar Salad GF\***

*House Made Caesar Dressing, Parmesan Tuile, Boquerónes*

### **Mezze Trio**

*Roasted Beet Hummus, Caponata, Crispy Halloumi,  
Grilled Flatbread*

## Main

### **Quiche du Jour**

*Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit*

### **Grilled Flatbread Pizza**

*Garlic Heirloom Tomatoes, Fresh Mozzarella, Basil, Garlic Oil,  
Shaved Parmesan, Sun Dried Tomato Pesto*

### **Steamed Littleneck Clams**

*Garlic, Shallot, White Wine, Confit Tomato, Grilled Baguette*

### **Grilled Half Portobello Sandwich**

*Hazelnut Pesto, Roasted Red Tomatoes, Goat Cheese*

## Dessert Selections

### **Brown Sugar Pound Cake**

*Scoop & Paddle Gorgonzola & Fig Ice Cream,  
Spiced Pear Compote*

### **Vanilla Crème Brûlée**

*Chocolate Ganache, Fresh Berries*

### **Gluten Free Chocolate Cake 9**

*Salted Caramel, Toasted Pecans, Chantilly Crème,  
Fresh Berries*

### **Iron Bridge's Signature Bread Pudding**

*Crème Anglaise, Fresh Berries*

### **Dulce de Leche Cheesecake Mousse**

*Graham Cracker Crumb, Chantilly Crème, Fresh Berries*

### **Black Forest Cake**

*Chocolate Ganache, Cherry Brandy Sauce*

### **Sorbet Trio**

*Ask Your Server for Today's Selection  
Honey Almond Biscotti*