

The Iron Bridge Wine Co.

RESTAURANT WEEKS MENU

Choice of Starter or Salad, Entrée, and Dessert
for \$37, \$46, \$50, \$56 \$65

STARTERS, SOUPS, & SALADS

CRISPY BRUSSELS SPROUTS V*/GF*
Parmesan Lime Dressing 13

STEAMED LITTLE NECK CLAMS... GF*
Garlic, Shallot, White Wine, Roasted Tomatoes,
Grilled Baguette 17

FLATBREAD PIZZA V
Babaganoush, Whipped Ricotta, Hot Honey,
Crispy Shallots, Soft Herbs 15
Add Prosciutto 7

MEZZE TRIO... V* / GF*
Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 16

ZUCCHINI FRITES... V
Herb Crusted Panko, Chipotle Aioli 14

CRISPY CALAMARI GF*
Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 15

BURRATA... V / GF*
Tomato Jam, Basil Oil, Grilled Baguette 15

BRAISED PORK CROSTINI... GF*
Roasted Onion, Corn Soubise, Salsa Verde,
Pickled Shallot 15

GRILLED OCTOPUS GF*
Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18

FRIED GREEN TOMATOES... GF*
Jumbo Lump Crab, Scallions, Lemon Beurre Blanc 18

GAMBAS AL AJILIO... GF*
Shrimp, Garlic, EVOO, Sherry, Baguette 15

SOUP OF THE DAY
Chef's Seasonal Selection 8

CAESAR SALAD GF*
Little Gem Lettuce, Shredded Parmesan Cheese,
House Made Croutons, Grated Hard Boiled Egg,
Caesar Dressing 14

SUMMER PANZANELLA SALAD... V*/GF*
Watermelon, Golden Beets, Arugula, Mint,
Basil, Garlic Herb Brioche, Fresh Mozzarella,
Lemon Vinaigrette 16

TOMATO & CUCUMBER SALAD... V*/GF*
Crispy Garbanzo Beans, Red Onion, Dill,
Buttermilk Herb Dressing 14

PEACH & SPINACH SALAD ... V* / GF
Blackberries, Goat Cheese, Toasted Hazelnuts,
White Balsamic Vinaigrette 16

ENTREES

3 Courses for \$65

IRON BRIDGE
SIGNATURE STEAK GF*
Ask your server for daily preparation 48

3 Courses for \$56

FISH OF THE MOMENT... GF*
Fingerling Potatoes, Sauteed Spinach,
Roasted Garlic Pan Sauce MP

PAN SEARED HOKKAIDO SCALLOPS
GF
Sweet Corn Soubise, Sungold Tomatoes,
Roasted Fennel, Piccata Powder 40

3 Courses for \$50

GRILLED BISTRO STEAK FRITES... GF*
Green Beans, Caramelized Shallot Demi-Glace,
Sea Salt Fries 32

CIOPPINO... GF*
Shrimp, Mussels, Calamari, Fish of the Moment,
Tomato Fennel Broth, Baguette 35

3 Courses for \$45

ROASTED PERUVIAN
HALF CHICKEN... GF
Yucca Frites, Charred Mexican Street Corn Salad,
Tarragon Salsa Verde 29

3 Courses for \$37

IBWC Burger GF*
JW Treuth & Sons Beef Burger, Zucchini Relish,
White Cheddar Cheese, Herb Aioli,
Brioche Bun, Sea Salt French Fries 20

Substitute Parmesan Truffle Fries \$5.00

SUMMER PASTA... V*
Farfallone Pasta, Pesto, Roasted Tomato,
Summer Squash, Roasted Garlic Bread Crumbs
25

Add ons for an additional amount

Grilled Chicken... GF* 9

3 Sauteed Shrimp... GF 9

Grilled Bistro Steak... GF* 20

Fish of the Moment... GF 22

3 Pan Seared Scallops... GF 25

4 Clams... GF 7

2 oz of Crab Meat...GF 10

GF Gluten-Free |
GF* Gluten-Free w/ Modification | V Vegetarian |
V*Vegan w/ Modification

Extras

Sea Salt Fries... 5

Truffle Parmesan Fries...10

Charred Mexican Street Corn Salad... 7

Confit Greek Potatoes ... 7

Yucca Frites ... 9

Green Beans... 6

Sautéed Spinach... 7

Broccolini... 8

Confit Fingerling Potatoes... 7

Sautéed Summer Squash ... 7