



COUNTRY MUSIC NIGHT MENU

FRIDAY, MARCH

TWO COURSES FOR \$35

STARTER

DEEP FRIED PICKLES - Lightly breaded fried pickles, ranch

SPINACH & ARTICHOKE DIP - with pita two ways

CAESAR - Romaine leaf, parmesan, maple smoked bacon, seasoned Texas croutons, lemon, creamy caesar dressing

SOUTHWEST SALAD - Mixed greens, tomato, red pepper, cilantro, toasted pepitos, roasted corn & blackbean salsa, jalapeño monterey jack, creamy cilantro vinaigrette pita

COBB SALAD - Iceberg, avocado, bacon, sliced boiled egg, roasted corn, red pepper, green onion, Ironstone buffalo ranch pita

MAIN

SOUTHERN BUFFALO CHICKEN SANDWICH - Lightly battered & buttermilk brined chicken breast, iceberg, tomato, onion & spicy ranch on a brioche bun, served with fries

BLACKENED SALMON - Cajun dusted salmon, grilled zucchini, charred peppers, roasted cherry tomato & sweet potato (*gluten free*)

BUFFALO TRACE BOURBON BBQ CHICKEN - Chicken drumstick & thighs slow roasted with sweet mango Buffalo trace bourbon bbq sauce, served with coleslaw & roasted sweet potato

KING RIBS - Half rack of Cajun rubbed, slow braised fall off the bone Alberta beef ribs smothered in our house-made bold BBQ sauce served with coleslaw & fries (*gluten free*)

BABY BACK PORK RIBS - Half rack of slow braised fall off the bone Cajun rubbed ribs smothered in Ironstone's bold BBQ sauce served with coleslaw & fries (*gluten free*)

TOFU KEBABS - Roasted cherry tomato, zucchini, red onion, sweet peppers served on a bed of wild rice with ancient quinoa grains

ENJOY LIVE MUSIC BY
GREY STREET DUO
STARTING AT 7.30PM

Shah Hafizi
Executive Chef

*Excludes taxes and gratuities. Cannot be combined with any discounts, coupons or offers.

Andrew Brown
Sous Chef