



COUNTRY MUSIC NIGHT MENU

FRIDAY, FEBRUARY 22

TWO COURSES FOR \$35

I 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

I MAIN

PULLED PORK - Ironstone's slow roasted pork shoulder, house-made bold bbq sauce & creamy coleslaw on a sesame roll, served with fries (*gluten free option*)

SOUTHERN BUFFALO CHICKEN SANDWICH - Buttermilk-brined, lightly battered chicken breast, iceberg, tomato, onion & spicy rancy on a brioche bun, served with fries

BLACKENED SALMON - Cajun dusted salmon, salsa verde, fire roasted red peppers, roasted 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 Cajun rubbed, slow braised fall off the ribs smothered in Ironstone's bold BBQ sauce served with coleslaw & fries (*gluten free*)

VEGETABLE FAJITA WRAP - Zucchini, red pepper, red onion, mushroom, goat cheese, iceberg & roasted red pepper aioli

VEGETARIAN STUFFED PEPPERS - Fire-grilled red peppers stuffed with wild rice, corn & black beans topped with Texmex cheese, baked to perfection with garlic cilantro drizzle

ENJOY LIVE MUSIC BY
BREA LAWRENSEN
STARTING AT 7.30PM