

THE IRONS

STARTERS

shredded pork egg rolls house smoked pork roasted corn cabbage BBQ sauce	12
firecracker shrimp thai slaw asian zing sauce	12
crispy point judith calamari pappadew banana peppers lemon aioli	13
tuna tartar* diced tuna belly sweet soy reduction green onions toasted sesame seeds fried pita chips	16
buffalo chicken dip house made pretzels	7
mediterranean plate (V) hummus marinated vegetables naan bread	12
potato bites house cured bacon cheddar roasted garlic paprika aioli	10
sriracha herb deviled eggs hardboiled egg whites whipped sriracha herb yolks	10
wings - chicken wings or hog wings buffalo bbq teriyaki asian kick jalapeño honey garlic 10 chicken or 3 hog wings 20 chicken or 6 hog wings	12 22

SOUPS & SALADS

crab and andouille chowder <i>2018 Award-Winning Chowder</i>	9
tomato bisque	7
the irons house salad side 5 regular 7 iceberg romaine cherry tomatoes croutons shredded cheddar red onions chicken +6 salmon +7 shrimp +8	
caesar salad side 8 regular 12 chopped romaine caesar dressing crouton shaved parmesan chicken +6 salmon +7 shrimp +8	
chopped Cobb salad (GF) 14 lettuce applewood smoked bacon tomatoes avocado hard boiled egg grilled chicken salmon +7 shrimp +8	
avocado and toasted cashew salad 14 mixed greens goat cheese sweet potato warm bacon vinaigrette	

SANDWICHES

*All sandwiches served with fries or coleslaw.
Gluten free bread available upon request.*

reuben traditional corned beef swiss sauerkraut 1000 island dressing	12
grilled chicken sandwich* 15 herb pesto mixed greens caramelized onions roasted red peppers ciabatta	
classic turkey blt 13 applewood smoked bacon lettuce tomato	
salmon blt* 16 grilled salmon bacon lettuce tomato lemon garlic aioli sourdough	
beef tenderloin sandwich 15 chilled beef tenderloin roasted tomato pesto mixed greens moody blue smoked blue cheese ciabatta	
grilled vegetable wrap (V) 14 grilled marinated vegetables mixed greens goat cheese balsamic vinaigrette flour tortilla	
grown up grilled cheese 14 pulled pork maple smoked cheddar house-made pickles	

BURGER YARD

All burgers served with fries or coleslaw. Gluten free bread available upon request.

the iron burger* 20 2 - 8oz. patties house cured bacon aged cheddar truffle leek aioli	
grinnell burger* 16 6oz. grass-fed beef patty mixed greens sautéed onions roasted red peppers maple smoked cheddar	
onion bacon compote burger* 16 ½ lb. burger brie onion bacon compote	
classic* 12 ½ lb. burger lettuce tomato onion local cheddar, american or swiss +1	
beanie burger (V) 15 black bean and sweet potato patty lettuce tomato onion spicy aioli	

ENTRÉES

steak frites* (GF) 28 12 oz. ny strip herb parmesan truffle fries bourbon butter	
local feed flat Iron* 26 10 oz. flat Iron steak grilled vegetables smashed roasted garlic potatoes revival brewing coffee stout demi glaze	
crispy skin salmon* 26 blistered tomatoes green beans wild long grain rice white wine pan sauce	
pan-seared cod* 18 wilted greens blistered tomatoes citrus beurre blanc	
brown butter bourbon scallops* 27 grilled patty pan squash cherry tomatoes	
local crispy fish and chips 17 coleslaw irons tartar sauce	
brick chicken (GF) 22 roasted potatoes seasonal vegetables garlic butter	
pasta florentine (V) 14 pappardelle pasta roasted asparagus oven roasted tomatoes onions garlic spinach baby mozzarella chicken +6 salmon +7 shrimp +8	
shrimp tacos 16 mixed greens black beans roasted corn avocado corn tortilla	
wild mushroom risotto (V) 22 creamy risotto truffle oil asparagus	
roasted vegetable ravioli 15 roasted vegetable and ricotta stuffed ravioli mushroom ragout	

SIDES

*If you have any special dietary restrictions, please ask a member of our service team and we will be happy to accommodate your request.
Menu items are cooked to order, and may not be served raw or undercooked. Consuming raw or undercooked meats, shellfish, poultry, or eggs may increase your chances of contracting food borne illness.

Booking a party, wedding, or reunion? Please inquire with a member of our team and it will be our pleasure to arrange a personal consultation and tour of our property.



made without gluten



vegetarian



ROTATING LOCAL TAPS 9

Try some great local CT and RI beers right here in the heart of Mystic. All brewed under 70 miles away.

beer'd brewing stonington, ct | 4.7 miles
ask your server what we have on tap from our neighbor in Stonington Village

outer light brewing groton, ct | 7 miles
ask your server what we have on tap from the area's newest brewery right off exit 87

grey sail westerly, ri | 11 miles
ask your server what's fresh from westerly, ri

cottrell brewing co. pawcatuck, ct | 7.3 miles
ask your server what we have on tap from our neighbor in Pawcatuck

revival brewing co. cranston, ri | 46 miles
ask your server what's brewing from across the ct/ri border

stony creek brewery branford, ct | 50 miles
ask your server what we have on tap from this shoreline brewery in branford

two roads brewing co. stratford, ct | 70 miles
ask your server about our current selection from two roads

FROM EVERYWHERE ELSE

allagash white american witbier | me 8

sam adams seasonal | ma 8

guinness stout | ireland 9

angry orchard hard cider | oh 8

narragansett american lager | ri 6

stella artois pilsner | belgium 8

seasonals ask your server
we leave three taps open to highlight some of the season's best brews

BEER FLIGHTS 11

make your own choose 4 beers

the route 95 a sampling of 4 local brews

BEER BY THE BOTTLE

budweiser 4

bud light 4

coors light 4

miller lite 4

michelob ultra 5

yuengling 5

heineken 5

corona 5

omission 5

o'doul's amber n.a. 5

WINE

white and rose glass

villa sandi prosecco 9

barone fini pinot grigio | trentino 9

kim crawford sauvignon blanc | marlborough 11

simi chardonnay | sonoma 11

sonoma-cutrer chardonnay | sonoma 14

vista point chardonnay | california 8

notorious pink rose | provence 9

ruffino rose | prosecco 10

red glass

meiomi pinot noir | santa maria 14

gerard bertrand pinot noir | pays d'oc 9

estancia merlot | central coast 10

sterling vintners cabernet sauvignon | napa 12

vista point cabernet sauvignon | california 8

the dreaming tree crush | north coast 10

SPECIALTY COCKTAILS 12

irontini
deep eddy grapefruit vodka | aperol
pink grapefruit juice | prosecco

sun-kissed
espolon reposado | strawberry | ginger | lemonade

life's a beach
mount gay black barrel | pineapple | orange juice | vanilla

pomegranate mule
stoli vodka | pom juice | ginger beer | rosemary

lavender lemonade
skyy vodka | lemonade | blueberry lavender syrup

mystic green tea
skyy vodka | bombay gin | bacardi rum | sauza tequila
midori | blue curacao | orange juice

kentucky breakfast
woodford rye | vermouth | amaro | bitters | mayple syrup

the heart of mystic 14
brockman's gin | st. germain | lime juice | basil | cucumber

yolo up 16
stoli elit | stuffed olives