

THE IRONS

STARTERS

shredded pork egg rolls house smoked pork roasted corn cabbage BBQ sauce	12
firecracker shrimp thai slaw asian zing sauce	13
crispy point judith calamari peppadew banana peppers lemon aioli	13
loaded fries hand cut french fries house smoked pulled pork bacon our signature sweet and spicy pickles smoked cheddar BBQ sauce jalapeño aioli	14
wild mushroom arancini wild mushroom risotto balls garlic herb aioli	15
jerk chicken cigars shredded jerk chicken cole slaw pineapple salsa	13
buffalo chicken dip house made pretzels	10
mediterranean plate (V) hummus marinated vegetables naan bread	12
potato bites house cured bacon or pulled pork cheddar roasted garlic paprika aioli	12
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 romaine cherry tomatoes croutons shredded cheddar red onion 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	
steak salad 16 grilled marinated flat iron steak baby spinach oven roasted tomatoes smoked blue cheese caramelized onion bacon vinaigrette	
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 12 traditional corned beef swiss sauerkraut thousand island dressing	
shredded jerk chicken 14 cole slaw pineapple jalapeño spread grilled ciabatta	
classic turkey blt 13 applewood smoked bacon lettuce tomato	
salmon blt* 16 grilled salmon bacon lettuce tomato lemon garlic aioli sourdough	
shaved roasted sirloin 14 mixed greens pickled onions tomato pesto smoked blue cheese toasted 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 irons burger* 20 2 - 8 oz. patties house cured bacon aged cheddar truffle leek aioli	
grinnell burger* 16 6 oz. 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 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	
slow braised local short rib 25 smashed potato roasted vegetables	
crispy skin salmon* 24 pan seared salmon roasted butternut squash vegetable medley lemon cream sauce	
seared scallop panzanella* 25 brown butter seared scallops grilled sourdough panzanella warm bacon vinaigrette	
local crispy fish and chips 17 coleslaw irons tartar sauce	
brick chicken (GF) 22 roasted potatoes seasonal vegetables garlic butter	
scampi a la carte 15 angel hair pasta cherry tomatoes baby spinach scampi sauce lemon paneer cheese day boat scallops +3 each shrimp +8 salmon +7 chicken +6	
fried chicken 19 half chicken fried golden brown mashed sweet potato sage gravy	
sweet potato and black bean tacos (VG) 14 pan fried sweet potato black beans sweet corn white onion roasted red peppers soft corn tortilla	
roasted butternut squash risotto (VG) 22 creamy risotto roasted butternut squash 12 year old balsamic reduction	

SIDES

cole slaw 4	
seasonal vegetables 6	
gorilla fries 6	
truffle herb fries 9	
fried brussels sprouts 8	

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.



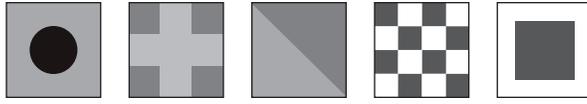
made without gluten



vegetarian



vegan



ROTATING LOCAL TAPS 9

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

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 brews

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 | it 9

barone fini pinot grigio | it 9

kim crawford sauvignon blanc | nz 11

simi chardonnay | ca 11

sonoma-cutrer chardonnay | ca 14

vista point chardonnay | ca 8

notorious pink rose | fr 9

ruffino rose | prosecco 10

red glass

meiomi pinot noir | ca 14

gerard bertrand pinot noir | fr 9

estancia merlot | ca 10

sterling vintners cabernet sauvignon | ca 12

vista point cabernet sauvignon | ca 8

the dreaming tree crush | ca 10

SPECIALTY COCKTAILS 12

irontini

deep eddy grapefruit vodka | aperol
pink grapefruit juice | prosecco

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

the heart of mystic 14

brockman's gin | st. germain | lime juice | basil | cucumber

harvest smash

woodford bourbon | blackberries | raspberries | lemon
ginger beer

autumn breeze

mount gay eclipse rum | apple & cranberry juice | ginger beer

cucumber basil gimlet

stoli cucumber vodka | ginger | lime | basil | sugar

fuego mango margarita

herradura tequila infused with jalapeños | cointreau
pineapple | mango | agave | luxardo

bee the gin

botanist gin | cointreau | lemon | honey | ginger beer