

# THE IRONS

## STARTERS

|   |           |
|---|-----------|
| <b>shredded pork egg rolls</b><br>house smoked pork   roasted corn   cabbage   BBQ sauce  | <b>12</b> |
| <b>firecracker shrimp</b><br>thai slaw   asian zing sauce   | <b>13</b> |
| <b>crispy point judith calamari</b><br>peppadew   banana peppers   lemon aioli  | <b>13</b> |
| <b>loaded fries</b><br>hand cut french fries   house smoked pulled pork<br>bacon   our signature sweet and spicy pickles<br>smoked cheddar   BBQ sauce   jalapeño aioli | <b>14</b> |
| <b>wild mushroom arancini</b><br>wild mushroom risotto balls   garlic herb aioli  | <b>15</b> |
| <b>jerk chicken cigars</b><br>shredded jerk chicken   cole slaw   pineapple salsa   | <b>13</b> |
| <b>buffalo chicken dip</b><br>house made pretzels   | <b>10</b> |
| <b>mediterranean plate</b> (V)<br>hummus   marinated vegetables   naan bread  | <b>12</b> |
| <b>potato bites</b><br>house cured bacon or pulled pork   cheddar<br>roasted garlic paprika aioli   | <b>12</b> |
| <b>wings - chicken wings or hog wings</b><br>buffalo   BBQ   teriyaki   asian kick   jalapeño honey garlic  | <b>12</b> |
| 10 chicken or 3 hog wings   | <b>22</b> |
| 20 chicken or 6 hog wings   |           |

## SOUPS & SALADS

|   |          |
|---|----------|
| <b>crab and andouille chowder</b><br><i>2018 Award-Winning Chowder</i>  | <b>9</b> |
| <b>tomato bisque</b>  | <b>7</b> |
| <b>the irons house salad</b> side <b>5</b> regular <b>7</b><br>romaine   cherry tomatoes   croutons<br>shredded cheddar   red onion<br>chicken +6 salmon +7 shrimp +8 |          |
| <b>caesar salad</b> side <b>8</b> regular <b>12</b><br>chopped romaine   caesar dressing   crouton   shaved parmesan<br>chicken +6 salmon +7 shrimp +8                |          |
| <b>steak salad</b> <b>16</b><br>grilled marinated flat iron steak   baby spinach<br>oven roasted tomatoes   smoked blue cheese<br>caramelized onion bacon vinaigrette |          |
| <b>chopped cobb salad</b> (GF) <b>14</b><br>lettuce   applewood smoked bacon   tomatoes   avocado<br>hard boiled egg   grilled chicken<br>salmon +7 shrimp +8         |          |
| <b>avocado and toasted cashew salad</b> <b>14</b><br>mixed greens   goat cheese   sweet potato<br>warm bacon vinaigrette  |          |

## SANDWICHES

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

|   |  |
|---|--|
| <b>reuben</b> <b>12</b><br>traditional corned beef   swiss   sauerkraut<br>thousand island dressing   |  |
| <b>shredded jerk chicken</b> <b>14</b><br>cole slaw   pineapple jalapeño spread   grilled ciabatta  |  |
| <b>classic turkey blt</b> <b>13</b><br>applewood smoked bacon   lettuce   tomato  |  |
| <b>salmon blt*</b> <b>16</b><br>grilled salmon   bacon   lettuce   tomato<br>lemon garlic aioli   sourdough                                       |  |
| <b>shaved roasted sirloin</b> <b>14</b><br>mixed greens   pickled onions   tomato pesto<br>smoked blue cheese   toasted ciabatta                  |  |
| <b>grilled vegetable wrap</b> (V) <b>14</b><br>grilled marinated vegetables   mixed greens   goat cheese<br>balsamic vinaigrette   flour tortilla |  |
| <b>grown up grilled cheese</b> <b>14</b><br>pulled pork   maple smoked cheddar   house made pickles   |  |

## BURGER YARD

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

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

## ENTRÉES

|   |  |
|---|--|
| <b>steak frites*</b> (GF) <b>28</b><br>12 oz. ny strip   herb parmesan truffle fries   bourbon butter   |  |
| <b>slow braised local short rib</b> <b>25</b><br>smashed potato   roasted vegetables  |  |
| <b>crispy skin salmon*</b> <b>24</b><br>pan seared salmon   roasted butternut squash<br>vegetable medley   lemon cream sauce  |  |
| <b>seared scallop panzanella*</b> <b>25</b><br>brown butter seared scallops   grilled sourdough panzanella<br>warm bacon vinaigrette  |  |
| <b>local crispy fish and chips</b> <b>17</b><br>coleslaw   irons tartar sauce   |  |
| <b>brick chicken</b> (GF) <b>22</b><br>roasted potatoes   seasonal vegetables   garlic butter   |  |
| <b>scampi a la carte</b> <b>15</b><br>angel hair pasta   cherry tomatoes   baby spinach<br>scampi sauce   lemon paneer cheese<br>day boat scallops +3 each shrimp +8 salmon +7 chicken +6 |  |
| <b>fried chicken</b> <b>19</b><br>half chicken fried golden brown   mashed sweet potato<br>sage gravy   |  |
| <b>sweet potato and black bean tacos</b> (VG) <b>14</b><br>pan fried sweet potato   black beans   sweet corn   white onion<br>roasted red peppers   soft corn tortilla                    |  |
| <b>roasted butternut squash risotto</b> (VG) <b>22</b><br>creamy risotto   roasted butternut squash<br>12 year old balsamic reduction   |  |

## SIDES

|  |  |
|--|--|
| <b>cole slaw</b> <b>4</b>              |  |
| <b>seasonal vegetables</b> <b>6</b>    |  |
| <b>gorilla fries</b> <b>6</b>          |  |
| <b>truffle herb fries</b> <b>9</b>     |  |
| <b>fried brussels sprouts</b> <b>8</b> |  |

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.**



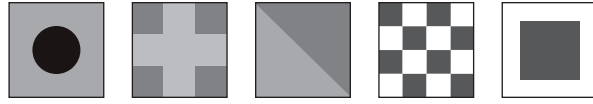
made without gluten



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