

BLACK IRON

– at tobiano –

At Black Iron Grill, we are dedicated to responsible procurement. We believe in sustainability along with “whole foods” and pride ourselves to resource only the finest products from as close to home as possible. We will work with our local BC farmers to bring organically grown produce when seasonally available. We will strive to provide ocean wise sea food and locally sourced beef.

Please alert your server if you have any allergies.

SOUP AND SALAD

Soup of the day Full 9 / Cup 5

seasonally inspired, made with fresh local ingredients, house bread

Asian Noodle Bowl 16

Chinese chicken broth, won tons, noodles, bok choy, scallions

Soup Combo 13

daily soup feature with your choice of salad or fries

Farmer's Market Greens Full 14 / Half 7

artisan greens, locally sourced BC vegetables, quinoa, sun dried fruit, maple balsamic vinaigrette

Tuscan Caesar Full 15 / Half 8

romaine & kale blend, house dressing, crostini, crisp bacon, fried capers, lemon

Keto Cobb Salad 19

romaine, artisanal blend, arugula, avocado, tomato, cucumber, blue cheese, chicken, bacon, boiled egg, house ranch

Salad Enhancements

chicken 6 prawns 6 steak 9 salmon 9

SOCIAL PLATES

Fried Pickles 10

panko herb crusted dill pickles, house ranch dip

Chicken Wings 15

crispy wings, carrot & celery, house ranch dip
bbq, sweet chili, honey garlic, salt & pepper, suicide teriyaki, hot, lemon pepper, chipotle mustard

Garlic Dry Ribs 14

cracked pepper & sea salt, lemon wedge, nuoc cham

Calamari 14

breaded deep fried calamari, harissa aioli, cucumber yogurt

Korean Cauliflower 13

crispy cauliflower, Korean chili spice, sriracha aioli, Korean BBQ sauce

Gringo Chips Full 22 / Half 16

tostadas, cheddar & jack cheeses, tomato, olive, scallion, jalapeno, pico de gallo, avocado crema, chorizo sausage

Baha Fish Taco 15

battered pacific cod, house slaw, pico de gallo, radish, chipotle mayo, avocado crema

SIGNATURE SIDES

Truffle Fries 9

house made fries, sea salt, cracked pepper, parmesan, herbs, roasted garlic aioli, truffle oil

Onion Rings 9

panko crusted onion rings, chipotle mayo

Sweet Potato Fries 9

crispy sweet potato fries, chipotle mayo

House Fries 6

house made fries, sea salt & cracked pepper

BLACK IRON

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SIGNATURE HAND HELDS

served with fries, soup or salad

Black Iron Burger 17

fire grilled 6oz locally made burger, burger sauce, onion relish, L.T.P. brioche bun

Schnitzel Burger 18

crisp pork schnitzel, black forest ham, swiss cheese, braised purple cabbage, hot mustard aioli, pretzel bun

Lamb Burger 18

fire grilled lamb burger, harissa aioli, cucumber yogurt, arugula, tomatoes. brioche bun

Game Changer 20

fire grilled elk burger sautéed wild mushroom. Swiss cheese, arugula, onion relish, garlic aioli, brioche bun

South Thompson Chicken 17

grilled chicken, arugula, caramelized onions, smoked cheddar, bacon, cranberry aioli, artisan baguette

Black Iron Beef Dip 16

slow roasted AAA beef, horseradish aioli, artisan baguette, garlic rosemary au jus

Banh Mi Chicken Wrap 15

breaded chicken, lettuce, cabbage, carrot, cilantro, sweet chili, sriracha aioli

Vegan 'Haute' Dog 15

fire grilled vegan beyond brat, sauerkraut, house mustard, pretzel bun

Sandwich Enhancements

bacon 1 Swiss cheese 1 smoked cheddar 1 mushrooms 1

HOUSE FAVOURITES

Gauche Steak Sandwich 23

AAA 6oz sirloin, sautéed mushrooms, arugula, chimichurri sauce, garlic bread, house cut fries

Fish & Chips 18

locally brewed beer battered pacific cod, house cut fries, slaw, jalapeno tartar

Spicy Thai Bowl 19

crispy chicken, Asian wok vegetables, rice, peanuts, cilantro, lime

Chicken Strips 16

crispy chicken strips, house cut fries, honey mustard

DINNER ENTREES - available after 5 PM

Schnitzel 24

breaded pork cutlet, potato gnocchi, braised purple cabbage, apple cider jus

Merlot Braised Short Rib 27

slow braised short rib, roasted potatoes, seasonal root vegetables, peppercorn jus

New York Steak 28

fire grilled 8oz New York, salt roasted potato, grilled asparagus

Cast Iron Shrimp 19

blackened shrimps, mushrooms, creole cream, rice pilaf

Butternut Squash Ravioli 23

butternut squash ravioli, asparagus, arugula, bacon, garlic cream sauce

Lobster Gnocchi 24

East coast lobster, ricotta gnocchi, spring peas, truffle butter, pea shoots, shaved parmesan

DESSERTS

Mason Jar Cheesecake 9

vanilla cheesecake, rhubarb compote, graham cracker crust, whipped cream

Sticky Toffee Pudding 9

warm sticky toffee pudding, whiskey caramel sauce, vanilla ice cream

Peanut Butter Torte 9

vegan and celiac friendly peanut & almond butter, chocolate torte

Chocolate Lava Cake 9

warm chocolate cake, moulton fudge, vanilla ice cream

✓ Vegetarian friendly options available

⊗ Gluten sensitive options available