

THE BLACK IRON
club & grill at tobiano

SALAD / SOUP / SIDES

Tuscan Caesar Salad Full \$15 / Half \$8

romaine hearts, arugula, bacon crumbs, fried capers, garlic croutons, parmesan, lemon garlic Caesar vinaigrette

Farmers Market Greens Salad Full \$15 / Half \$8

fresh greens, vegetables, quinoa, sun dried fruit, maple balsamic vinaigrette

Enhancements

chicken \$6 | prawn \$6

Soup of the day \$9 / Cup \$5

Made fresh daily with fresh ingredients, served with warm bread

Sides

fries \$6 | yam fries \$9 | onion rings \$9

SOCIAL PLATES

Roasted Garlic, Artichoke & Asiago Dip \$13

served hot with naan bread and tortillas chips

Cast Iron Brussel Sprouts \$15

Brussel sprouts, sea salt, cracked pepper, Canadian maple syrup, walnuts, bacon, roasted garlic aioli

Stuffed Yorkshire Pudding \$14

braised short rib, demi, horse radish aioli. Onion strings

Baked Brie \$15

puff pastry wrapped brie, cranberry relish, crostini

Gluten Wise Wings \$16

crispy wings, sauce tossed, carrot & celery sticks, ranch dip

Crab Cakes \$16

pan fried crab cakes, mango chutney, chipotle aioli

Picnic Board \$25

locally sourced cured & smoked meats, artisan cheese, pickles, house mustard, warm bread

GOURMET PIZZA \$19 flat breads \$14

Charcuterie

tomato sauce, cured meats & sausage, mozzarella, house made dough

Forager's

cream sauce, wild mushrooms, arugula, onions, truffle oil, mozzarella

Hawaiian

tomato sauce, ham, pineapple, mozzarella

Italian Sausage & Portabella

spicy sausage, portabella mushrooms, tomato sauce, mozzarella, house made dough

Farmer's Market

tomato sauce, roasted vegetables, goat cheese, mozzarella

Quattro Formaggio

tomato sauce, 4-cheese, roasted garlic, house made dough

Buy one get the second \$5 off!

BURGERS & SANDWICHES

served with soup, salad, or fries | gluten free bun available upon request

Smoked Chicken Club \$19

smoked chicken, lettuce, tomato, smoked cheddar, bacon, cheddar, chipotle aioli, Kaiser bun

Black Iron Beef Dip \$19

shaved prime rib, horse radish aioli, artisan baguette, garlic rosemary jus

6 Mile Burger \$19

6 oz house ground beef burger, lettuce, tomato, onion relish, house aioli, Kaiser bun (roasted portabella mushroom available)

Soup & Sandwich \$15

House made daily soup & sandwich special

Enhancements

Cheese 1.25 | Smoked Bacon 1.25 | Mushrooms 1.25

LOCAL FAVORITES

Fish & Chips \$18

locally brewed beer battered Atlantic cod, fries, slaw, tartar

Chicken Tenders \$16

crispy chicken strips, fries, honey mustard

Short Rib Mac & Cheese \$23

braised short rib, caramelized onions, arugula, bleu cheese cream sauce, breadcrumbs, garlic bread

ENTREES - available after 5 PM

Butternut Squash Ravioli \$22

brown butter, sage, roasted garlic, arugula walnuts, local goat cheese, arugula, butternut ravioli, shaved parmesan

Chicken Portabella \$21

sautéed chicken & portabella mushrooms, garlic cream sauce, linguini, garlic bread

Spicy Sausage Rigatoni \$22

Italian sausage, peppers, red onions, garlic, tomato sauce, rigatoni, garlic bread

Black Iron Schnitzel \$25

hand breaded pork schnitzel, nightly potato, seasonal vegetables, hunter sauce

Lobster Pot Pie \$27

East coast lobster, aromatic vegetables, potato, saffron lobster cream, puff pastry, garlic bread

Curried Lamb Shank \$27

coconut curry braised lamb shank, aromatic basmati rice, naan bread, house chutney

New York Steak \$29

8oz fire grilled striploin, nightly potato, seasonal vegetables, red wine jus

DESSERTS \$ 9

Mason Jar Cheesecake

vanilla bean cheesecake, fruit compote, streusel, whipped cream

Donut Holes

cinnamon sugar donuts, toffee & chocolate sauces