

Winter Menu

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 seafood and locally sourced.

ALL DAY MENU

SOUP KETTLE

Daily Soup \$10/\$6

Seasonally Inspired, Made with Fresh Local Ingredients, Warm Bread

Wonton Ramen \$18

Ginger Soy Chicken Broth, Pork Wontons, Ramen, Baby Bok Choy, Scallion, Sesame Chili Paste

GARDEN

Tuscan Caesar Salad Full \$16/Half \$9

Romaine Hearts, Arugula, Bacon Crumbs, Fried Capers, Garlic Croutons, Parmesan, Lemon Garlic Caesar Vinaigrette

Autumn Beet Salad \$17

Roasted Beets, Arugula, Goat Cheese, Candied Nuts, Pickled Red Onion, Orange Segments, Honey Dijon Dressing

Zen Bowl \$18

Roasted Squash, Yams, Arugula, Quinoa, Seeds, Nuts, Sun Dried Fruit, Pear, Maple Miso Dressing

Enhancements

Chicken Skewer 7 | Steak 10 | Prawns 6

SOCIAL PLATES

Cast Iron Brussel Sprouts \$17

Brussel Sprouts, Sea Salt, Cracked Pepper, Quebec Maple Syrup, Walnuts, Bacon, Roasted Garlic Aioli

Roasted Garlic & Parmesan Artichoke Dip \$17

Garlic Herb Cream Cheese, Artichokes, Roasted Garlic, Parmesan, Naan Bread, Tortilla Chips

Black Iron Steam Buns \$18

Sweet Soy Miso Pork Belly, Steamed Buns, Cabbage Slaw, Sracha Aioli, Scallion, Asian BBQ Drizzle

Lettuce Wraps \$18

Chicken Skewers, Rice Noodles, Cucumber, Matchstick Carrot, Cilantro, Peanuts, Thai Peanut Sauce

Signature Crab Cakes \$18

Pan Fried Crab Cakes, Fennel Cabbage Slaw, Mango Chutney, Chipotle Aioli

Gourmet Street Wings 6 for \$11

* Louisiana Sweet with Heat, Bread & Butter Pickles

*Korean Bulgogi Wings, Sesame, Scallion, Kimchi

*Thai Wings, Coconut peanut Sauce, Cilantro, Chili

GOURMET PIZZA \$20 (10 inch) flat breads \$15

Charcuterie

Hand Pressed Dough, Tomato Sauce, Cured Meats & Sausage

Foragers

Hand Pressed Dough, Cream Sauce, Wild Mushroom Mix, Caramelized Onion, Arugula and Truffle Oil

Sausage & Mushroom

Hand Pressed Dough, Tomato Sauce, Italian Sausage, Roasted Mushrooms

Quattro Fromage

Hand Pressed Dough, Tomato Sauce, Blend of Cheeses, Roasted Garlic

Farmers Market

Hand Pressed Dough, Tomato Sauce, Roasted Vegetables, Goat Cheese

Signature Perogy

Hand Pressed Dough, Sour Cream, Potatoes, Mozza, Cheddar, Bacon, Scallion



LUNCH MENU From 12 till 5

BURGERS & SANDWICHES

Tobiano B.L.T. \$18

House Smoked Pork Belly, Artisanal Greens, Tomato, Cracked Pepper & Maple Aioli, Locally Sourced Bread

Crispy Fish Po' Boy \$21

Local Brew Battered Pacific Cod, Lettuce, Slaw, Tomato, Pickles, Paprika Lobster Aioli

6-mile Burger \$20 Choice of Beef | Chicken | Beyond

6 oz House Ground Beef Burger, Lettuce, Tomato, Onion Relish, House Aioli, Brioche Bun

Tonkatsu Sandwich \$19

Pork Schnitzel, Cabbage Slaw, Siracha Aioli, Korean BBQ Sauce, Brioche Bun

Mikes Classic Burger \$24

Two 6 oz House Ground Chuck Patties, Cheddar Cheese, Mustard, Brioche Bun

Served with Soup, Salad, or French Fries
Enhancements
Cheese 1.25 | Smoked Bacon 1.25 | Mushrooms 1.25

LOCAL FAVORITES

West Coast Fish & Chips \$21

Locally Brewed Beer Battered Ocean Wise Fish, Fries, Slaw, Tartar

Thai Bowl \$21

Jasmine Rice, Wok Tossed Chicken, Fried Won Ton, Cucumber, Sweet Thai Sauce, Sesame, Cilantro, Scallion

Chicken Tenders \$17

Crispy Chicken Strips, Fries, House Slaw, Honey Mustard

Black Iron Steak Frites \$25

Fire Grilled Steak, Sautéed Mushrooms, Arugula Salad, Chimichurri Sauce, Garlic Bread

Butter Chicken \$22

Coconut Basmati Rice, Curried Chicken, Naan Bread, Mango Chutney

SWEETS \$10

Mason Jar Cheesecake

Vanilla Bean Cheesecake, Fruit Compote, Streusel, Whipped Cream

Donut Holes

Cinnamon Sugar Donuts, Toffee & Chocolate Sauces

✓ Vegetarian, or vegetarian option available

⊗ gluten free, or gluten free option available



D I N N E R M E N U F r o m 5 t i l l C l o s e

S E A S O N A L D I N N E R E N T R E E S

Bistro Burger \$23 Choice of Beef | House Smoked Chicken | Beyond

6 oz House Ground Beef Burger, Lettuce, Tomato, Onion Relish, House Aioli, Brioche Bun, House Fries and Salad

Madeira Chicken Rigatoni \$26

Roasted Herb Chicken, Garlic, Shallot, Mushroom, Spinach, Madeira Wine, Cream, Shaved Parmesan

Bison Bolognese Pappardelle \$27

Bison, Bolognese, Italian Sausage, Tomato Sauce, Pappardelle Pasta, Ricotta, Chillies, Basil

Thai Penang Curry \$28

Shrimp, Chicken, Red Curry, Coconut Milk, Sprouts, Chillies, Lime Leaf, Jasmine Rice

Arctic Char \$30

Pistachio Oat Crusted Char, Miso Maple Gastrique, Bamboo Steamed Bok Choy, Green Beans, Chardonnay Risotto

Lamb Shank \$33

Braised Lamb Shank, Candied Ginger Yams, Bamboo Steamed Bok Choy, Green Beans, 5 Spice Plum Demi Glaze

New York Steak \$38

10 oz New York, Confit New Potatoes, Seasonal Vegetables, Peppercorn Brandy Jus

S I G N A T U R E M A C A N D C H E E S E \$ 2 8

Lobster Mac

East Coast Lobster, Macaroni Noodles, Peas, Garlic Cream Sauce, Cheese, Breadcrumbs

Pork Belly

House Smoked Pork Belly, Cauliflower, Macaroni Noodles, Garlic Cheese Sauce, Breadcrumbs, BBQ Sauce

Truffle Mac

Brussels, Roasted Garlic, 4 Cheese Sauce, Macaroni Noodles, Truffle Butter, Breadcrumbs

S W E E T S \$ 9

Mason Jar Cheesecake

Vanilla Bean Cheesecake, Fruit Compote, Streusel, Whipped Cream

Donut Holes

Cinnamon Sugar Donuts, Toffee & Chocolate Sauces

✓ Vegetarian, or vegetarian option available

⊗ gluten free, or gluten free option available