

THE BLACK IRON

club & grill 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 seafood and locally sourced.

S o u p k e t t l e



Tomato Cappuccino \$11 ✓

Roasted Garlic, Tomato Gin Soup, Basil Milk Froth, Grilled Cheese Crostini

F r o m T h e G a r d e n



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

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

Summer Salad \$16 ✓ ✗

Spinach, Arugula, Goat Cheese, Candied Walnuts, Red Onion, Mandarin, Strawberries, Vanilla Poppyseed Dressing



Zen Bowl \$18 ✓ ✗

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

Enhancements

Chicken 8 | Steak 12 | Prawns 7

V e g g i e F r i e n d l y S h a r e a b l e s

Warm Bread \$7 ✓ ✗

Bread, Herb Butter, Roasted Garlic, Jalapeño Jelly

House Fries \$10/ \$5 ✓ ✗

Crisp House Fries, Cracked Pepper & Sea Salt

Crisp Sweet Potato Fries, Chipotle Aioli

Onion Rings \$11 ✓

Panko Crusted Onion Rings, Outback Aioli



Kung Pao Brussels \$17 ✓ ✗

Crispy Fried Brussels, Garlic, Chilies, Szechuan Pepper, Kung Pao Sauce, Peanuts, Scallions

Korean Cauliflower \$16 ✓

Lightly Battered Cauliflower, Korean BBQ Sauce, Sracha Aioli, Sesame Seeds, Scallion

S o c i a l p l a t e s

Hazel Nut Crusted Chevre \$15 ✓ ✗

Local Goat Cheese, Roasted Garlic Bulb, House made Apricot Jalapeño Jelly, Crackers, Warm Baguette



Black Iron Flat Bread \$16

Flat Bread, Prosciutto, Peaches, Mascarpone, Caramelized Onion, Arugula, Balsamic Reduction



Moroccan Lamb Meatballs \$18

Ras El Hanout Spiced Meatballs, Spicy Walnut Romesco, Cucumber Mint Yogurt, Grilled Naan

West Coast Steamer Pot \$22

Mussels, Clams, Aromatics, Garlic, Tomato Fume, Chorizo, Fresh Bread

Black Iron Wings \$18/Half \$12 ✗

Crispy Gluten Free Canadian Wings, Fried Onion Strings, Crudité & Cusabi Dip \$2



Queso Fundido \$18 ✗

House Fried Tortilla Chips, Chorizo Cheese Skillet, Peppers, Onions, Tomatoes, Crema, Pico



Vegetarian option available



Gluten free option available



Signature item

S i g n a t u r e B o w l s



Madeira Chicken Pappardelle \$27

Herb Chicken, Garlic, Shallots, Mushrooms, Spinach, Madeira Wine Cream Sauce, Shaved Parmesan



Rustic Mediterranean Rigatoni \$28

Spicy Chorizo Sausage, Peppers, Onions, Garlic, Olives, Tomato Marinara, Goat Cheese, Marinara



Seafood Linguine Alla Diavola \$29

Sautéed Prawns, Clams, Mussels, San Marzano Tomatoes, Garlic, Chillies, Basil, Linguine



Vegan Cauliflower Steak \$25

Fire grilled cauliflower, dukka spice, walnut romesco sauce, sautéed leafy greens, quinoa tabbouleh

S i g n a t u r e E n t r e e s

Roast Chicken & Risotto \$28

Sous vide Chicken Supreme, Wild Mushroom Risotto, Buttered Green Beans, Arugula, Shaved Parmesan



Artic Char \$32

Pan Seared Artic Char, Miso Carmel, Mango Salsa, Maple Ginger Roasted Yams, Seasonal Vegetables

Black Iron BBQ Steak \$38

Hand Cut 10oz Strip Steak, House BBQ Sauce, Loaded Smashed Potato, Summer Vegetables



Okanagan Schnitzel \$26

House made Pork Schnitzel, Pan Fried Potato Herb Gnocchi, Cider Braised Cabbage, Okanagan Apple Demi Glaze



6 Mile Burger \$22

House made Burger Patty, Lettuce, Tomato, Red Onion Relish, Dill Pickle, Burger Sauce, Bakery Roll



18th Green \$21

House made Togarashi Beet Falafel Burger, Beet Curls, Cucumber, Lettuce, Tomato, Cusabi Dressing, Bakery Roll



Smoked Chicken Club \$23

Smoked Chicken Breast, BBQ Sauce, Bacon, Cheddar, Lettuce, Tomato, Onion Relish, Chipotle Aioli, Bakery Roll
(Handhelds served with choice of House Fries, Daily Soup or Salad)

S w e e t s



Seasonal Cheesecake \$11

Feature Mini Cheesecake, House made Fruit Compote, Chantilly Whipped Cream

Deep Dish Chocolate Pecan Cookie \$11

Cast Iron Chocolate Chip Pecan Cookie, Vanilla Bean Ice-cream, Toffee & Chocolate Sauces



Key Lime Mason Jar Pie \$11

Graham Cracker Crumbs, Key Lime Custard, Citrus zest



Heart Smart Chocolate Brownie \$11

Avocado Chocolate Brownie, Macerated berries Vanilla bean Ice-cream

T a k e H o m e P r o v i s i o n s



House made Cookies \$6

6 Freshly made Cookies, served warm



Donut Holes \$6

12 Cinnamon Sugar Dusted Donut Holes served warm



Daily Bread \$6

Loaf of House Baked Bread with Seasonal Compound Butter



Vegetarian option available



Gluten free option available



Signature item