

THE BLACK IRON

club & grill at tobiano

SOUP KETTLE

Seasonally Inspired Daily Soup | 12 / 6

fresh, local ingredients, warm bread, butter

FROM THE GARDEN

Tuscan Caesar Salad | Full 18 | Half 12  

tuscan lettuce blend, kale, brussel sprouts, fried capers, parmesan
sun-dried tomato, garlic croutons, lemon-garlic caesar vinaigrette

T Zen Bowl | 18  

roasted squash, yams, arugula, quinoa, seeds, nuts
sun-dried fruit, pear, maple miso dressing

Enhancements

chicken | 8  steak | 12  prawns | 7

BAR SNACKS

T Warm Pretzel | 10 

warmed pretzel, butter, sea salt, caraway seeds, house mustard

T Truffle Fries | 12  

crisp house fries, cracked pepper & sea salt, parmesan cheese
fresh herbs, truffle oil, roasted garlic truffle aioli

T Sweet Potato Wedges | 13  

oven roasted sweet potato wedge fries, gochujang mayo

T Burrata With Warmed Olives | 16  

Mediterranean olives, creamy burrata cheese, roasted garlic
cherry tomatoes, herbs, grilled bread, crackers

SOCIAL PLATES

T Cast Iron Brussel Sprouts | 18  

brussel sprouts, sea salt, cracked pepper, bacon
walnuts, Quebec maple syrup, roasted garlic aioli

T Black Iron Flat Bread | 18

flat bread, prosciutto, peaches, mascarpone
caramelized onion, arugula, balsamic reduction

T Black Iron Wings | 20 

crispy gluten-free Canadian wings
fresh vegetables, house ranch dip

T Queso Fundido | 18 

house fried tortilla chips, chorizo, cheese skillet
peppers, onions, tomatoes, crema, salsa

SIGNATURE FAVORITES

served until 5 p.m. daily

served with choice of daily soup, farmers market greens, or crisp house fries

T Das Schnitzel | 24

pork schnitzel, cider-braised cabbage, black forest ham
swiss cheese, hot mustard, pretzel bun

T Chicken Tenders | 18

crispy breaded chicken strips, fennel and cabbage slaw
honey mustard

T Black Iron Beef Dip | 24

slow-braised beef, crispy onions, horseradish aioli
baguette, garlic au jus

T West Coast Fish & Chips | 24

local beer battered pacific cod, fennel and cabbage slaw
lemon-dill tartar sauce, crisp house fries

T Gourmet Grilled Cheese | 22

seasonally inspired, made with fresh, local ingredients; rotated daily

T Thai Roll-Up | 21 

chicken, jasmine rice, cilantro and cabbage slaw, cucumber
carrots, thai chili sauce, siracha aioli
substitute chicken for prawns or cauliflower

substitute gluten-free roll or lettuce wrapped | 2

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ENTREMETS

House Fries | 10 / 6  
crisp house fries, sea salt
cracked pepper

Cast Iron Buns | 8
herb and garlic pan bread
jalapeño apricot jam, butter

Farmers Market Greens | 8  
seasonal greens, crisp vegetables
quinoa, dried fruit, house dressing

SIGNATURE BURGERS

served with daily soup, farmers market greens, or crisp house fries

6-Mile Burger | 21 
house-made beef patty, burger sauce, lettuce
tomato, onion relish, bakery roll
add cheese & bacon | 4

Bistro Burger | 24 
house made beef patty, roasted garlic truffle aioli
arugula, crispy onions, swiss cheese,
mushrooms, pretzel roll

Black Iron Chicken | 24 
Korean bbq glazed chicken breast, gochujang mayo
fennel and cabbage slaw, spicy quick pickle, bakery roll

Tobiano Vegetable Burger | 21  
marinated portabella mushroom cap, spicy zucchini relish
arugula, crispy onions, sun-dried tomato mayo, bakery roll

substitute gluten-free roll or lettuce wrapped | 2

DINNER ENTRÉES

Roast Chicken | 29 
pan seared sous vide chicken supreme, mushroom risotto
seasonal vegetables, herb gravy

Artic Char | 33 *served after 5p.m. daily*
oat crusted arctic char, orange maple butter
seasonal vegetables, chardonnay risotto

Jager Schnitzel | 27
pan seared pork schnitzel, black iron nightly potato
cider-braised cabbage, hunter sauce

Short Rib | 35 
braised short rib, black iron nightly potato
seasonal vegetables, pan jus

10 oz Ribeye | 46 8 oz New York | 40 8 oz Sirloin | 34 
fire grilled steak, black iron nightly potato, seasonal vegetables, peppercorn brandy jus, crispy onion

Enhancements

sautéed mushrooms | 5  garlic prawns | 7  west coast bearnaise | 10

SIGNATURE BOWLS

Short Rib Pappardelle | 27 *served after 5p.m. daily*
braised beef short rib, wild mushrooms, onions, dill pickle, cream, demi, sour cream

Prawn Linguine Alla Diavola | 28
sautéed prawns, san marzano tomatoes, garlic, chilies, white wine, basil, linguine

Wild Mushroom Risotto | 24 
wild mushrooms, garlic, shallots, white wine, arugula, parmesan cheese

SIGNATURE SWEETS

Autumn Pear Tarte Tatin | 12
local pears, pastry, whiskey caramel sauce
autumn spiced sugar, cinnamon ice cream

Pumpkin Crème Brulé | 12
pumpkin spiced custard, caramelized sugar
ginger snap cookie

Deconstructed S'more | 12
chocolate cake, fire-roasted marshmallow
graham cracker crumbs, white chocolate bark, chocolate sauce

Feature Cheesecake | 12
seasonally inspired mini cheesecake
chantilly cream, fresh berry compote

 vegetarian, or vegetarian option available  gluten free, or gluten free option available