

THE BLACK IRON

club & grill at tobiano

TAKEOUT AND GROUPS MENU

Please note, a \$3 service charge applies to takeout orders.

SOUPS & SALAD

Soup of the Day | 13 Bowl / 6.5 Cup

Chef's seasonally inspired soup with fresh local ingredients, served with warm bread and butter

Tuscan Caesar 18 | Half 13

Romaine and arugula blend, house dressing, crostini, crisp bacon, balsamic reduction, lemon

Farmer's Market Greens 18 | Half 13

Artisan greens, locally sourced B.C. vegetables, quinoa, sun dried fruit, maple balsamic vinaigrette

ACCOMPANIMENTS

Garlic Bread 4 | Chicken 9 | Prawns 9 | Steak 14

SOCIAL PLATES

Black Iron Asiago Dip | 19

Garlic herb cream cheese, artichoke hearts, spinach, asiago, warm house baked focaccia bread, balsamic & herb infused oil

Black Iron Chicken Wings | 20

Crispy gluten free wings, carrots & celery, house ranch dip
Sauce Tossed or Spice Rubbed

Garlic Dry Ribs | 18

Crispy pork ribs, cracked pepper & sea salt, citrus juice, Vietnamese quick pickled vegetables, nuoc cham dipping sauce

Queso Fundido | 21

House fried tortilla chips, chorizo jalapeño cheese dip, black bean corn salsa, guacamole, cilantro lime crema

SIGNATURE SIDES

Truffle Fries | 13

Kennebec fries, sea salt, cracked pepper, parm, herbs, roasted garlic aioli, truffle oil

Sweet Potato Fries 10 | Half 7

Crispy sweet potato fries, chipotle mayo

Onion Rings 10 | Half 7

Panko crusted onion rings, chipotle mayo

House Fries 9 | Half 5

Kennebec fries, sea salt & cracked pepper

Black Iron Poutine 15

Kennebec fries, beef gravy, cheese curds, bacon, maple aioli

HANDHELDS

Choice of side daily soup, fries or salad | \$2 Substitute Caesar salad, onion rings or sweet potato fries

6 Mile Burger | 25 ☒

Fire grilled 6 oz locally made burger, L.T.O.P., smoky bacon, smoked cheddar cheese, house aioli, brioche bun

South Thompson Chicken | 25 ☒

Grilled chicken, apricot BBQ sauce, arugula, caramelized onions, cheddar, bacon, chipotle mayo, ciabatta bun

Cattlemen's Beef Dip | 26

Slow smoked AAA beef, crispy fried onions, horseradish aioli, crusty baguette, BBQ drippings pan jus

Buddha Bahn Mi | 22 ✓

Tempura yams, greens, Vietnamese quick pickles, cucumber, cilantro, hoisin aioli, siracha drizzle, baguette

\$4 shared plating, includes 2 full sides

TOBIANO FAVOURITES

Fish & Chips | 25 Full | Half 18

Locally brewed beer battered Pacific cod, Kennebec fries, house slaw, west coast dill pickle tartar

Gauche Steak | 27 ☒

AAA Canadian sirloin, sauteed mushrooms, chimichurri sauce, garlic bread, arugula

Chicken Tenders | 19

Crunchy breaded chicken tenders, Kennebec fries, local honey & Dijon mustard dip, cabbage slaw

DINNER ENTREES

AFTER 5 P.M.

New York Steak | 46 ☒

Fire grilled 10oz New York, confit new potatoes, locally sourced in season vegetables, peppercorn jus

Arctic Char | 36 ☒

Cedar plank baked char, maple whisky butter sauce, garlic mashed potatoes, locally sourced in season vegetables

Roasted Chicken | 34 ☒

Herb roasted chicken breast, garlic mashed potatoes, locally sourced in season vegetables, wild mushroom cream sauce

The Black Iron Club & Grill at Tobiano is dedicated to responsible procurement. We believe in sustainability and whole foods, and pride ourselves in resourcing only the finest products from as close to home as possible. We work with local B.C. farmers to procure organically grown produce when seasonally available and strive to provide only ocean wise seafood and locally sourced proteins.