

# THE BLACK IRON

club & grill at tobiano

## SOUPS & SALADS

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### Soup of the Day | 14 Bowl / 6.5 Cup

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

### Farmers' Market Greens 18 | Half 13 | Side 7

*Artisan greens, locally-sourced vegetables, quinoa, sun-dried fruit, maple balsamic vinaigrette*

### Tuscan Caesar 18 | Half 13 | Side 7

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

### Roasted Beet Salad | 19

*Roasted beets, arugula, local goat cheese, mandarin orange, pickled red onion, candied walnuts, honey citrus and Dijon vinaigrette*

#### ACCOMPANIMENTS

Garlic Bread 4 | Chicken 9 | Prawns 9 | Steak 15

## SOCIAL PLATES

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### Black Iron West Coast Dip | 22

*Garlic herb cream cheese, artichoke hearts, spinach, asiago, shrimp, crab, cheese, tortilla chips*

### Margarita Dry Ribs | 18

*Crispy pork ribs, cracked pepper & sea salt, citrus juice, honey tequila dip*

### Black Iron Chicken Wings | 21

*Crispy gluten-free wings, carrots & celery, house ranch dip sauce tossed or spice blend*

### Queso Fundido & Chips | 22

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

### Campfire Quesadilla | 24

*Flour tortilla, nacho cheese, smoked chicken, black bean & fire-roasted corn salsa, charred peppers, salsa, crema, tostadas*

### Baha Shrimp Street Taco | 20

*Flour tortillas, jalapeño breaded shrimp, house slaw, pico de gallo, radish, pickled red onion, chipotle aioli*

## SIGNATURE SIDES

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### Truffle Fries | 15

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

### Onion Rings 11 | Half 7

*Panko-crust onion rings, chipotle mayo*

### Sweet Potato Fries 11 | Half 7

*Crispy sweet potato fries, chipotle mayo*

### House Fries 9 | Half 5

*Kennebec fries, sea salt & cracked pepper*

### Loaded Fiesta Fries 18

*Lattice cut dirty fries, nacho cheese, chorizo, pico de gallo, jalapeño crema*

 vegetarian, or vegetarian options available

 gluten free, or gluten free options available

## CASUAL PLATES

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Handhelds served with choice of side: daily soup, fries, or salad (\$2 upcharge for caesar, onion rings, sweet potato fries)

### 6 Mile Burger | 26

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

### Pit Master Beef Dip | 26

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

### Original Thompson Chicken | 26

Smoked chicken, bacon, brie cheese, apricot preserve, arugula, caramelized onions, chipotle mayo, ciabatta bun

### Veggie "Shawarma Burger" | 23

Vegetable burger patty, whole wheat naan, house-made hummus, raita, lettuce, tomato, cucumber

### Schnitzel Burger | 26

Breaded pork cutlet, black forest ham, Swiss cheese, cider braised red cabbage, warm bakery bun, hot mustard aioli

\$4 upcharge for sharing includes 2 full sides

### Thai Chicken Bowl | 24

Coconut jasmine rice, crispy fried chicken, snow peas, cucumber, sweet & spicy sauce, wonton crisps, peanuts

### Chicken Tenders | 19

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

### Fish & Chips | 25 Full | Half 18

Locally brewed beer-battered Pacific cod, Kennebec fries, house slaw, West Coast dill pickle tarter

## GOURMET PIZZA | 27

## FLATBREAD | 20

## GLUTEN FREE + \$5

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### Charcuterie

Hand-pressed dough, house-made tomato sauce, mozzarella, cured meats & sausage

### Farmers' Market

Hand-pressed dough, house-made tomato sauce, mozzarella, baby spinach, roasted vegetables, goat cheese

### Forager

Hand-pressed dough, white sauce, mozzarella, roasted mushrooms, caramelized onions, truffle oil, arugula

### New Yorker

Hand-pressed dough, house-made tomato sauce, extra mozzarella, Italian sausage, roasted cremini mushrooms,

### Pineapple Express

Hand-pressed dough, house-made tomato sauce, mozzarella, smoked ham, bacon, roasted peppers, caramelized red onions, pineapple

### Hot Honey & Pep

Hand-pressed dough, house-made tomato sauce, mozzarella, pepperoni, whipped ricotta, habanero honey drizzle, fresh basil

## DINNER ENTRÉES

FROM 5 PM TIL 8 PM

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### New York Strip Steak | 46

Fire-grilled angus beef striploin, hasselback potato, seasonal vegetable, mushroom demi

### Black Iron Schnitzel | 32

Breaded pork cutlet, rice pilaf, seasonal vegetables, seafood béarnaise sauce

### Pan-Seared Halibut | 38

Pesto parmesan crusted halibut, lemon sweet pea risotto, seasonal vegetables

### Chef's Feature Pasta | 28

Seasonally-inspired pasta made with fresh local ingredients



tobiano

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

 vegetarian, or vegetarians option available

 gluten free, or gluten free options available