**Appetizers**

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| **Crab Rangoon Dip**  Chunks of Surimi Crab whipped into velvety  Cream Cheese, glazed with Sweet & Spicy Korean  Chili Sauce, and topped with Scallions.  Accompanied by crispy Wonton Chips. **8** | **Wood Iron Avocado Fries**  Slices of creamy Avocado tossed in Masa batter and lightly fried to golden brown. Served with our house-made Cilantro Lime Crema dipping sauce. **10**  TEMPORARILY UNAVAILABLE |
| **Pig Toes**  Tender Pork Loin Strips breaded and fried to  golden brown delicious. Served with our  Dark Ale Honey Mustard dipping sauce. **9**  *Try them Tossed in one of our Wing Sauces* - **1** | **Cheese Curds**  Wisconsin White Cheddar Cheese lightly breaded  and seasoned with Garlic then fried and  served with Ranch Dressing. **7**  *Try them Tossed in one of our Wing Sauces* – **1** |

**Flatbreads**

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| **Tuscan Flatbread**  Roasted Tomatoes and Fire Roasted Artichokes topped with Mozzarella Cheese on Artisan Flatbread. **10**  Add Marinated Grilled Chicken Breast - **6**  **Crab Rangoon Flatbread**  Our Crab Rangoon Dip on Artisan Flatbread topped with Mozzarella Cheese and baked to golden brown.  Finished with Sweet & Spicy Korean Chili Sauce, Scallions, and Wonton Crisps. **10** | **De Bruin Ranch BLT Flatbread**  **De Bruin Ranch Bacon** baked on Artisan Flatbread with Mayo, diced Tomato and Mozzarella Cheese then topped with shredded Lettuce and Grape Tomatoes. **11**  **Buffalo Chicken Flatbread**  Diced Grilled Chicken Breast tossed in Buffalo  Sauce, Ranch Dressing, diced Celery, and Mozzarella Cheese baked on our Artisan Flatbread. **12** |

**Burgers**

***Awarded Best Burger in Iowa by the Iowa Beef Industry Council!***

*All Burgers come with our All-Natural Fries or Cajun Superfood Coleslaw*

*Substitute Waffle Sweet Potato Fries, Veggie of the Day, Cup of Soup, or Side Salad –* ***2*** *or* ***Substitute Garlic Cheese Curds – 4***

***Add a Fried Egg – 1 / Add a Burger Patty – 6 / Substitute Marinated Grilled Chicken Breast - 1***

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| **The Wood Iron Original Burger** \*  Our Award-Winning Burger Patty topped with our signature Onion Jalapeno Jam, Applewood Smoked Cheddar Cheese, and **De Bruin Ranch Bacon**. **15**  **Cajun Black and Blue Burger** \*  Our Award-Winning Burger Patty dusted with our house Cajun Seasoning and topped with  Applewood Smoked Blue Cheese. **14**  **Mushroom Swiss Burger** \*  Our Award-Winning Burger Patty topped with sautéed Mushrooms, Swiss Cheese, & rich Beef Demi-Glace. **14** | **Crab Rangoon Burger** \*  Our Award-Winning Burger Patty topped with our famous Crab Rangoon Dip, Sweet & Spicy Korean Chili Sauce, Wonton Crisps, and Scallions. **15**  **‘Merica Burger** \*  Our Award-Winning Burger Patty topped with American Cheese.**12**  Add **De Bruin Ranch Bacon** - **2**  **Mac Daddy Burger** \*  Our Award-Winning Burger Patty topped with American Cheese, Lettuce, Pickle, & Special Sauce. **14** |

**Burger of The Week** \*

Ask your server about our Burger of the Week.

**Salads**

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| **Wood Iron Signature Salad**  Unique blend of fresh European Lettuce varieties tossed in our House Vinaigrette, topped with Fire Roasted Artichoke Hearts, sweet Slow-Roasted Tomatoes, and Applewood Smoked Blue Cheese Crumbles. Served with Wood Iron Crostini. **11**  Add Marinated Grilled Chicken Breast – **6**  ***Dressing Choices****: Buttermilk Ranch, Blue Cheese, House Vinaigrette, Caesar, French, Thousand Island, Honey Mustard, Roasted Tomato Balsamic Vinaigrette* | **Bacon Grilled Caesar Salad**  A head of Baby Romaine Lettuce split and lightly grilled then topped with house-made Caesar Dressing, local **De Bruin Ranch Bacon**, Parmesan Cheese,  Grape Tomatoes, and Croutons. **10**  Add Marinated Grilled Chicken Breast – **6**  **Wedge Salad**  Baby Romaine topped with Blue Cheese Dressing, Applewood Smoked Blue Cheese Crumbles, **De Bruin Ranch Bacon**, and Grape Tomatoes. **7** |
| **Sandwiches**  *All Sandwiches come with our All-Natural Fries or Cajun Superfood Coleslaw*  *Substitute Waffle Sweet Potato Fries, Veggie of the Day, Cup of Soup, or Side Salad –* ***2*** *or* ***Substitute Garlic Cheese Curds – 4*** | | |
| **Smoked Prime Rib Cheddar Melt**  Our Brown Sugar Mustard Crusted  Smoked Prime Rib, thinly sliced then topped with Applewood Smoked Cheddar Cheese and Fried Onion Strings and served on a toasted Bun. **16** | | **Bread & Gold**  Tenderized Pork Loin chop breaded and fried  to golden brown delicious. Served on a toasted Bun with a side of our Sweet Corn Mayo. Comes with  Lettuce, Tomato, Onion, and Pickle. **13** |
| **Hot Ham & Swiss**  Our house-cured and smoked Canadian Bacon on a toasted Bun with Dijon Mustard Parmesan Aioli and Swiss Cheese. **10** Double the Meat **– 4** | | **Fish Sandwich**  Beer-battered Cod Filet served on a toasted Bun with Applewood Smoked Cheddar Cheese, Leaf Lettuce, and a side of house-made Tartar Sauce. **14** |
| **Smoked Prime Rib Philly**  Our Brown Sugar Mustard Crusted  Smoked Prime Rib, thinly sliced then topped with sauteed Red and Green Bell Peppers and Onions and Mozzarella Cheese on a toasted Hoagie Bun. **16** | | **Smokey Mountain Chicken**  Marinated Grilled Chicken Breast on a toasted Bun topped with Applewood Smoked Cheddar Cheese, BBQ Sauce, our house-cured and smoked Canadian Bacon, and Scallions. **15** |
| **Cajun Shrimp Po-Boy**  Lightly Breaded Shrimp tossed in Cajun Seasoning and served on a toasted Hoagie Bun with Dijon Mustard Parmesan Aioli, Lettuce, Tomato,  and Creole Remoulade. **14** | | **Baja Tacos**  Choose from lightly breaded and fried Shrimp or  Beer-Battered Cod Filet tossed in Baja Sauce  and served on two Flour Tortillas with  shredded Cabbage, and Pico de Gallo. **14** |

**Baskets**

*Substitute Waffle Sweet Potato Fries, Veggie of the Day, Cup of Soup, or Side Salad –* ***2*** *or* ***Substitute Garlic Cheese Curds – 4***

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| **Pig Toe Basket**  Our Famous Pig Toes served with Dark Ale Honey Mustard dipping sauce, Cajun Superfood Coleslaw, and All-Natural Fries. **13**  **Wing Basket**  Six Jumbo Wings tossed in your choice of sauce with Ranch or Blue Cheese for dipping. Comes with Celery Sticks and All-Natural Fries. **14** | **Fish and Chips**  Two Beer-Battered Cod filets fried to golden brown and served with Tartar Sauce, Cajun Superfood Coleslaw, and Chips (aka Fries). **18**  **Fried Shrimp Basket**  Lightly breaded Shrimp fried to golden brown and served with Cocktail Sauce, All-Natural Fries, and Cajun Superfood Coleslaw. **16** |

**Pastas**

*All Pastas are served with Wood Iron Crostini. Available after 4:00 pm daily.*

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| **Crab Rangoon Mac& Cheese**  Surimi Crab Meat tossed in Cream Cheese Mornay Sauce and Cavatappi Pasta then topped with our Sweet & Spicy Korean Chili Sauce, Scallions,  and crispy Wonton Strips. **15**  **Creole Cavatappi**  Andouille sausage sautéed with red & green bell peppers and onions tossed with Cavatappi pasta and our special house-made Creole Crème Sauce. **15** | **Millionaire Mac & Cheese**  Our Brown Sugar Mustard Crusted Smoked Prime Rib thinly sliced then nestled on a bed of creamy Mac & Cheese then topped with Raspberry Chipotle Sauce, Horseradish Sauce, and Onion Strings. **20**  **Roasted Tomato Chicken Alfredo**  Tender marinated grilled Chicken Breast, Slow-Roasted Tomatoes, and baby spinach tossed with Whole Wheat Penne pasta and house-made  Garlic Parmesan Alfredo sauce. **16** |

**Entrees**

*Available after 4:00 pm daily*

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| **Pork Marsala**  Two pan-seared Boneless Pork Chops finished  with our rich Mushroom Marsala Crème Sauce.  Served over Yukon Gold Mashed Potatoes. **16** | **Poutine**  Our own take on Canada’s national dish. Our savory, Slow-Braised Beef served over a bed of All-Natural Fries, topped with **Frisian Farms Gouda Cheese Curds** and our house-made rich Beef Gravy. **15** |
| **Tuscan Salmon**  Pan seared Salmon Filet topped with Slow-Roasted Tomatoes, wilted Baby Spinach, and Parmesan Cream Sauce. Comes with Sauteed Garlic Green Beans. **22** | **Wood Iron Classic Ribeye Steak** \*  Twelve-ounce Ribeye topped with our savory Herb and Applewood Smoked Blue Cheese Compound Butter. Served with your choice of two sides. **32** |