



Appetizers

Crab Rangoon Dip

Chunks of sweet crab whipped into cream cheese and glazed with our Sweet & Spicy Korean Chili Sauce then topped with Scallions. Served with Wonton Chips. **8**

Pig Toes

Tender pork loin strips breaded and fried to golden brown delicious. Served with our Dark Ale Honey Mustard dipping sauce. **8**

Make it a Basket with Wood Iron Fries and Cajun Superfood Coleslaw. 13

Wood Iron Avocado Fries

Sliced Avocado tossed in masa batter and lightly fried to golden brown. Served with our house-made Cilantro Lime Crema dipping sauce. **9**

Garlic Cheese Curds

White Wisconsin Cheddar Cheese lightly breaded and seasoned with garlic then deep fried and served with a side of Ranch Dressing. **6**

Flatbreads

Tuscan Flatbread

Slow roasted tomatoes and fire roasted artichokes topped with shredded mozzarella cheese on artisan flatbread. **8** *Add Grilled Chicken 4*

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**

Philly Beef Flatbread

Slow Roasted Beef on Artisan Flatbread topped with Brie cheese spread, sautéed Green & Red Bell Peppers, and mozzarella cheese. **10**
Substitute Grilled Chicken 2

Buffalo Chicken Flatbread

Grilled Chicken Breast tossed in spicy Buffalo Sauce on Artisan flatbread topped with Ranch dressing, mozzarella cheese, and chopped celery. **10**

Hot Ham and Cheese Flatbread

Our artisan flatbread topped with Dijon Mustard Parmesan Aioli, house cured and smoked Canadian Bacon, and Mozzarella cheese. **8**

We can make most flatbreads Gluten Free on our Cauliflower crust for an additional \$2

Salads

All Salads are served with Wood Iron Crostini.

Wood Iron Signature Salad

A blend of European Lettuce varieties tossed in our tangy House Vinaigrette topped with savory fire roasted artichoke hearts, sweet slow roasted tomatoes, and delicious Applewood smoked blue cheese crumbles. **Full Size- 9/Half Size - 6**

Add Grilled Chicken - 4

Field of Dreams

A blend of European Lettuce varieties tossed in Ranch dressing and topped with Red Onion, Grape Tomatoes, Swiss and Applewood Smoked Cheddar Cheese, and chunks of fried pig toes tossed in BBQ Sauce. **Full Size - 12/Half Size - 8**

Elmhurst Steak Salad

A Blend of European Lettuce varieties tossed in Roasted Tomato Balsamic Vinaigrette and topped with Marinated Roast Beef, Grape Tomatoes, Red Onion, Blanched Green Beans, and Swiss and Applewood Smoked Cheddar Cheese.

Full Size - 14 /Half Size - 10 – Substitute Smoked Prime Rib - 3

House Made Dressings: Ranch, Applewood Smoked Blue Cheese, French, Honey Mustard, House Vinaigrette, Italian, and Roasted Tomato Balsamic Vinaigrette

Sides

All-Natural Wood Iron Fries 3 – Cajun Superfood Slaw 3 – Waffle Sweet Potato Fries 4
House-made Potato Chips 2 – Side Salad 3 – Vegetable of the Moment 4
Cup of Soup 4 – Bowl of Soup - 6

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

2214 South 11th Street
Oskaloosa, IA 52577
(641) 676-3322
www.thewoodirongrille.com

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Crunch Wraps

All of our Crunch Wraps are served with a side of WIG Pasta Salad.

Korean Sweet Chili Wrap

Grilled Chicken, Baby Spinach, Sweet Chili Sauce, Green Onions and Wonton Crisps wrapped in a Spinach Tortilla. **8** *Substitute Fried Shrimp 2*

Steakhouse Wrap

Marinated Roast Beef, Baby Spinach, Smoked Cheddar Cheese, Green Onions, Wonton Crisps, and Steakhouse Remoulade in a Spinach Tortilla Wrap. **11**

Chipotle Ranch Wrap

House smoked Turkey Breast, Baby Spinach, Chipotle Ranch Sauce, Parmesan Cheese, Red Onions, Tomatoes and Wonton Crisps wrapped a Spinach Tortilla. **9** *Substitute Fried Shrimp 2*

Burgers

All Burgers are cooked to Medium Well and served with a side of WIG Pasta Salad.

The Wood Iron Original Burger*

Our award-winning burger patty topped with Applewood Smoked Bacon, sweet and tangy Onion Jalapeño Jam and Smoked Cheddar Cheese.

Served on a fresh Toasted Bun. **10**

'Merica Burger*

Our award-winning burger patty topped with American Cheese. Served on a Toasted Bun with. **8**

Add Bacon - **1**

Crab Rangoon Burger*

Our award-winning burger patty topped with our velvety Crab Rangoon Dip, Sweet & Spicy Korean Chili Sauce, Scallions and Wonton crisps. **10**

Cajun Black and Blue Burger*

Our award-winning burger patty dusted with house made Cajun Seasoning and topped with Applewood Smoked Blue Cheese.

Served on a fresh Toasted Bun. **10**

Mushroom Swiss Burger*

Our award-winning burger patty topped with sautéed mushrooms, Swiss Cheese, and a rich Demi-Glace.

Served on a Toasted Bun. **10**

Add Bacon – **1**

Burger of The Week*

Ask your server about our burger of the week.

We can make most of our burgers on our Gluten Free Bun for an additional \$1.25.

Sandwiches

All of our Sandwiches are served with a side of WIG Pasta Salad.

WIG Club Sandwich

Smoked Turkey and Canadian Bacon, Applewood Smoked Cheddar Cheese, Peppered Bacon, Lettuce, Tomato and Mayo served on toasted Multigrain Bread. **11**

Gourmet Prime Rib Sub*

Thin Sliced Smoked Prime Rib topped with Baby Spinach, Applewood Smoked Blue Cheese, Roasted Tomatoes, Red Onion, and a Balsamic Glaze on a Hoagie Bun. **14**

Hot Ham and Swiss Sandwich

Our House Cured and Smoked Canadian Bacon, Swiss Cheese, and Dijon Mustard Parmesan Aioli on toasted Multi-Grain Bread. **8**

Bread 'n Gold

Tenderized Pork loin chop breaded and deep fried to golden brown. Served on a Toasted bun with a side of our Sweet Corn Mayo. **10**

Try it Cajun Grilled instead of Breaded!

Dr. WIGster*

Slow Roasted Beef cooked to Medium then chilled and piled onto a hoagie bun with Provolone Cheese, Lettuce, Tomato, Mayo, and Italian dressing. **10**

Try it Toasted!

Smoked Prime Rib French Dip*

Thin Sliced Smoked Prime Rib on a Hoagie Bun topped with Caramelized Onions, and Provolone Cheese then toasted and served with a side of Au Jus. **12**

Chicken Bacon Ranch Melt

Grilled Marinated Chicken Breast, Swiss Cheese, Ranch dressing, and Applewood Smoked Bacon on toasted Multigrain Bread. **9**

Cajun Shrimp Po-Boy

Lightly Breaded and Fried Shrimp tossed in Cajun Seasoning and served on a toasted hoagie bun with Cajun Mustard Aioli, Lettuce, Tomato, and topped with Creole Remoulade. **12**

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