



STARTERS

H *BRISKET OR CHICKEN NACHO - a tower of tortilla chips stands tall, showcasing three vibrant colors. it is constructed in layers, starting with a base of queso cheese dip, followed by freshly prepared pico de gallo, black beans, and spicy jalapenos. you can opt for our homemade chipotle chicken or our flavorful shredded brisket. it's topped with a generous scoop of creamy guacamole and our renowned avocado crème. 14

FRIED PICKLE SLICES - thick-cut deli style pickle slices coated in parmesan-panko breading and fried till crispy golden brown. served with house-made jalapeño ranch for the perfect creamy kick. 11

FRIED MUSHROOMS - sliced mushrooms coated in a light ranch parmesan-panko breading fried till golden brown with a tender savory center topped with garlic salt. served with our signature tangy sweet pan fry sauce. 11

SALADS

H *THE COBB - a blend of fresh cut romaine, baby greens, spinach, and arugula. topped with diced tomato, diced red onion, apple smoked bacon, scallions, sliced boiled egg, and sliced avocado. half salads: 4oz of ancho grilled chicken. served with 4oz of avocado crème dressing, full salads: 8oz of ancho chicken served with 8oz of avocado crème dressing. full order 18 | half order 15

H *SOUTHWEST SALAD - a fresh blend of romaine, baby greens, spinach, and arugula. topped with diced ripe tomatoes, black beans, shredded cheddar cheese, diced roasted jalapeños, and freshly sliced avocado. half salads: 4oz of ancho grilled chicken. served with 4oz of avocado crème dressing, full salads: 8oz of ancho chicken served with 8oz of avocado crème dressing. full order 18 | half order 15

CAESAR SALAD - crisp fresh romaine lettuce topped with grated parmesan cheese, and traditional croutons for a classic caesar salad. half salads served with 4oz of caesar dressing. full salads served with 8oz of caesar dressing. full order 12 | half order 9
add 8oz ancho grilled chicken 8 | add 6oz grilled salmon 9

HOUSE SIDE SALAD - a blend of fresh cut romaine, baby greens, spinach, and arugula. topped with diced ripe tomatoes, crisp shredded carrots, diced red onion, traditional croutons, and shredded cheddar cheese for a fresh flavorful bite. served in a generous portion with your choice of 4oz dressing. 9
add 8oz ancho grilled chicken 8 | add 6oz grilled salmon 9

CHILIS & SOUPS

***"IRON HORSE" CHILI** - a hearty bowl of chili made with slow-cooked shredded brisket, roasted chilies, fresh herbs, roma tomatoes, red kidney beans, pinto beans, and black beans, all simmered with bold spices in a rich beef broth. topped with sour cream, shredded cheddar cheese, and fresh scallions, and served with crispy house-fried tortilla chips. 11

CREAMY TOMATO SOUP - roasted roma tomatoes, sautéed yellow onions, and carrots blended into a smooth and creamy soup with rich, fresh flavor. served with a crispy parmesan breaded mozzarella cheese ball. 9

"RUSTIC" ONION SOUP - our rustic onion soup features a rich, slow-simmered beef stock loaded with caramelized yellow onions and topped with a toasted baguette layered with melted swiss cheese for the perfect savory finish. 9

***BRISKET OR CHICKEN QUESADILLA** - a golden toasted flour tortilla loaded with your choice of tender sweet bbq brisket or smoky chipotle chicken with a kick of heat. layered with melted pepper jack cheese and sweet caramelized onions, then served with fresh cut pico de gallo, sour cream, and house-made salsa. 13

***BACON WRAPPED SHRIMP** - five jumbo shrimp wrapped in crispy applewood-smoked bacon and fried until golden. served over creamy guacamole, drizzled with herby chimichurri, and finished with fresh tortilla chips and a squeeze of lime. 16

DIP OF YOUR CHOICE - choose between an 8oz bowl of thick, creamy queso or fresh house-made salsa, served with crispy house-fried tortilla chips. 11
upgrade to freshly made guacamole for 3 | add seasoned beef & diced jalapeños to your queso for 6

***SAMPLER PLATTER** - the perfect shareable appetizer platter loaded with 3 crispy parmesan-panko breaded fried pickles, 3 bacon-wrapped shrimp nestled on a bed of creamy guacamole, crispy ranch parmesan-panko breaded sliced fried mushrooms, and 2 tender hand-cut chicken strips coated in a crisp parmesan-panko breading. served with your choice of 2 dipping sauces. (kindly note that substitutions are not available). 20

SIDES

TWISTED WEDGE FRIES - experience a distinctive cut of twisted wedge-style fries, delivering the perfect balance of fresh potato and a satisfying crunch in each and every bite. 5

HAND-CUT ROSEMARY TRUFFLE FRIES - thin hand-cut fries tossed with rosemary and lightly finished with truffle oil. 6

HAND-CUT SWEET POTATO FRIES - hand-cut sweet potato fries lightly seasoned with sea salt and tossed in a sweet cinnamon sugar blend. 6

CREAMY HAND SMASHED YUKON GOLD - creamy skin-on hand-smashed yukon gold potatoes with a light buttery flavor folded throughout. 6

SLICED ANGLE CUT GRILLED ZUCCHINI - fresh angle-cut zucchini grilled till tender with a light charred flavor. 6

SAUTÉED HONEY GLAZED CARROTS - tender whole baby carrots sautéed and tossed in a sweet honey glaze. 6

CILANTRO LIME WHITE RICE - light fluffy white rice finished with fresh cilantro, and lime. 5

FRESH-CUT SLICED POTATO CHIPS - thin hand-cut idaho potato chips fried till light and crispy made in-house. 5

KIDS

12 & Under - All kids' meals are served with twisted wedge fries.
Additional \$2 upcharge for sides other than fries

***ALL AMERICAN BURGER** - a juicy 4oz fresh never frozen angus ground chuck burger topped with your choice of melted cheese on a toasted bun. 8

***ALL AMERICAN FRANK** - a quarter-pound all beef hot dog served on a toasted bun for a classic kid-favorite. 8

KIDS SALAD - a blend of fresh cut romaine, baby greens, spinach, and arugula. topped with diced ripe tomatoes, crisp shredded carrots, diced red onion, traditional croutons, and shredded cheddar cheese for a fresh flavorful bite. served in a generous portion with your choice of 4oz dressing. 8

***CHICKEN WINGS (BUFFALO OR TANGY BBQ)** - chicken wings and drumettes fried till crispy, tossed in your choice of classic buffalo or tangy bbq sauce, then finished with your choice of a charred preparation on the grill for smoky flavor and another layer of sauce. served with celery, carrots, and your choice of creamy ranch or blue cheese dressing. (please allow 20 minutes for preparation). 16

H *REUBEN FRITTERS - five golden brown fritter balls stuffed with shredded corned beef, swiss cheese, cream cheese, and tangy sauerkraut. rolled in a crispy parmesan-panko and marble rye breading and served with thousand island dipping sauce. 14

***BUFFALO CHICKEN DIP** - 8oz bowl of shredded chicken blended with cream cheese, Frank's RedHot sauce, garlic, scallions, blue cheese crumbles, and ancho chili for the perfect kick of heat. served with toasted pita bread, carrots, and celery sticks. 14

PARMESAN-PANKO BREADED ONION RINGS - monster thick-cut yellow onion rings coated in parmesan-panko breading fried till perfect golden brown with a tender sweet onion center. served with house-made jalapeño ranch for the perfect creamy kick. 11

CREAMY GOUDA MAC-N'-CHEESE - creamy cavatappi pasta tossed in our rich gouda cheese sauce and topped with crispy parmesan breading. 6

FRESH FRUIT CUP - a fresh mix of seasonal fruit. 6

GRILLED ASPARAGUS - thick grilled asparagus cooked till tender for a fresh bite. topped with a touch of salt and pepper. 6

TOASTED PARMESAN BROCCOLI - broccoli florets sautéed in butter till tender with lightly crisp edges and finished with a generous sprinkle of parmesan cheese. 6

CRISPY ONION STRAWS - thinly sliced onion straws coated in seasoned flour and fried till light, crispy, and golden brown. 5

H *THINLY SLICED AU GRATIN POTATOES - savory 7-layered thinly sliced au gratin potatoes with shredded cheddar cheese, bacon, diced yellow onions, topped with queso cheese dip and garnished with parsley. 6

H ROASTED ROOT VEGETABLES - a blend of our sliced roasted carrots, red onion, mushrooms, parsnips, and red bell peppers lightly roasted and finished with parmesan cheese. 6

***SAUTÉED BACON PARMESAN BRUSSELS SPROUTS** - crispy brussels sprouts sautéed with applewood smoked bacon and finished with parmesan cheese and a touch of our bacon marmalade jam. 6

CLASSIC GRILLED CHEESE - buttery texas toast grilled with melted american and cheddar cheese for a warm classic comfort-food. 8

GOUDA MAC-N-CHEESE - creamy gouda mac-n-cheese topped with crispy parmesan breading for the perfect cheesy bite. 8

***CHICKEN FINGERS** - two hand-cut chicken strips freshly breaded and fried till golden. choose between crispy parmesan-panko breading or a light flaky beer batter coating. 8

SAUCES/DRESSINGS

AVOCADO CRÈME | JALAPENO RANCH | RANCH | CAESAR | BALSAMIC VINAIGRETTE | BLUE CHEESE | TANGY BBQ |

BUFFALO | HONEY MUSTARD | CHIPOTLE MAYO | 1000 ISLAND | SALSA | LEMON PEPPER MAYO |

SAUCES ARE AN EXTRA CHARGE - PRICE VARIES

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Splitting Plates - There is a \$3 up charge to do it through our kitchen due to side portions increased

SANDWICHES

All sandwiches come with your choice of twisted wedge fries or hand-cut rosemary truffle fries or hand-cut sweet potato fries

BURGERS

 SOURCED FROM LOCALLY-RAISED BLACK LABEL RESERVE CATTLE, FREE FROM HORMONES, AND ANTIBIOTICS.

***SMOKY BACON BBQ BURGER** - a thick and juicy half-pound black angus beef patty with Monarch seasoning, stacked with sweet tangy bbq sauce, melted cheddar cheese, applewood bacon, and crispy onion strings on a buttery toasted potato bun. served with your choice of fries. 16

***MUSHROOM MELT DOWN BURGER** - a thick and juicy half-pound black angus beef patty with Monarch seasoning smothered with sautéed sliced mushrooms and melted swiss cheese on a toasted potato bun with creamy lemon pepper mayo. served with your choice of fries. 16

H *IRON HORSE BURGER - a thick and juicy half-pound black angus beef patty with Monarch seasoning topped with melted cheddar cheese, sweet whiskey bacon marmalade, fresh arugula, tangy bbq sauce, and your choice of egg preparation on a toasted potato bun. served with your choice of fries. 16

***THE GREAT AMERICAN BURGER** - a thick and juicy half-pound fresh black angus beef patty with Monarch seasoning topped with your choice of cheese. served on a toasted potato bun with crisp lettuce, ripe tomato, red onion, pickles, and your choice of fries. 15

***BLACK BEAN BURGER** - a hearty and flavorful black bean burger with a savory blend of black beans and seasonings, topped with fresh tomato, fresh arugula, sliced avocado, and chipotle mayo on a toasted bun. served with your choice of fries. 15

OTHER

H *BLACKENED SALMON CLUB - fresh blackened atlantic salmon layered with crispy applewood bacon, ripe tomato, fresh arugula, and creamy lemon pepper mayo on toasted triple layered marble rye bread for a bold smoky flavor with a light kick of heat. served with your choice of fries. 17

***CLASSIC REUBEN** - 5oz shredded corned beef piled high with melted swiss cheese, tangy sauerkraut, and a generous amount of creamy thousand island dressing on thick toasted marble rye bread. served with your choice of fries. 16

***IRON HORSE CHILI DOG** - grilled quarter-pound all beef frankfurter smothered with our hearty house-made chili on a toasted bun. served with ramekins of thick creamy queso, diced red onions, diced jalapeños. served with your choice of fries. 14

***OPEN FACED BEEF BRISKET MELT** - juicy shredded brisket layered with sweet caramelized onions, sautéed mushrooms, melted swiss cheese on buttery texas toast. served with rich au jus and your choice of fries. 17

***HAM & SWISS MELT** - tender juicy black forest ham piled high with melted swiss cheese and tangy mustard on a toasted potato bun. served with your choice of fries. 16

CHICKEN

H *SPICY NASHVILLE CRISPY CHICKEN - 8oz freshly breaded chicken breast fried till crispy and tossed in our house-made nashville sauce with melted pepper jack cheese, fresh lettuce, onions, and pickles on a toasted potato bun. served with creamy blue cheese dressing and your choice of fries. 16

***GRILLED CHICKEN SANDWICH** - 8oz grilled chicken breast marinated in rosemary for a deep flavor. topped with melted swiss cheese, crisp lettuce, and mayo on buttery texas toast till crisp and golden. served with your choice of fries. 16

***BREADED CHICKEN SANDWICH** - 8oz chicken breast coated in buttermilk, seasoned flour and fried till crispy and golden brown. topped with melted swiss cheese, fresh lettuce, pickles, onion, and mayo on a toasted potato bun. served with your choice of fries. 16

***HAWAIIAN TERIYAKI CHICKEN SANDWICH** - juicy 8oz rosemary grilled chicken breast topped with sweet teriyaki sauce, melted swiss cheese, fresh Dole pineapple, juicy tomato, and lettuce on a toasted potato bun. served with your choice of fries. 16

ENTREES

H *COUNTRY FRIED CHICKEN - 8oz chicken breast freshly breaded in seasoned flour and fried till crispy and golden brown, then topped with thick made-from-scratch peppered country gravy. served with creamy skin-on hand-smashed yukon gold potatoes and sweet honey glazed carrots for the perfect comfort-food plate. 20

***FRESH BREADED CHICKEN STRIPS** - three large hand-cut chicken strips freshly breaded and fried till crispy and golden brown. choose between crispy parmesan-panko breading or a light flaky beer batter coating. served with sweet house-made honey mustard and your choice of fries. 18

H *ROSEMARY GRILLED CHICKEN W/ WHITE WINE LEMON BUTTER - 8oz rosemary grilled chicken breast marinated in fresh rosemary, topped with a white wine lemon butter. served on a bed of cilantro lime white rice, grilled asparagus and a slice of fresh lemon. 18

***CHICKEN AND SHRIMP FAJITAS** - our marinated 8oz ancho grilled chicken and fresh shrimp sautéed with charred red onions and red peppers in a bold smoky fajita sauce. served sizzling hot with flour tortillas, freshly chopped romaine, diced tomatoes, house-made salsa, shredded cheddar cheese, sour cream, cilantro, and a fresh lime wedge. 25

***GOUDA BRISKET OR ANCHO CHICKEN MAC-N-CHEESE** - cavatappi pasta tossed in our rich creamy gouda cheese sauce with your choice of tender slow-cooked shredded brisket or smoky ancho grilled chicken. finished with crispy parmesan breadcrumbs and served with toasted parmesan broccoli. 20

***14OZ KC STRIP** - Stock Yards 14oz fresh cut kc strip steak topped with roasted garlic herb butter, Monarch seasoning and served with grilled asparagus and creamy skin-on mashed potatoes. 32

***GRILLED 14OZ RIBEYE STEAK** - a perfectly seasoned and grilled to perfection 14oz angus beef Stock Yards ribeye topped with roasted garlic herb butter and Monarch seasoning. served with delightful seven-layered au gratin potatoes and roasted root vegetables for the perfect hearty steakhouse dinner. 36

H *TERIYAKI GLAZED DOUBLE BONE PORK CHOP - 14oz double bone pork chop glazed with sweet house-made teriyaki sauce cooked deep into the meat and finished with light charred flavor from the grill. served over cilantro lime white rice with crispy bacon parmesan brussels sprouts and a fresh orange slice for the perfect sweet savory balance. *(please allow 25-minute preparation)*. 28

“THE HEALTHY HORSE” VEGETARIAN BOWL - cilantro lime white rice topped with sautéed roasted corn, diced jalapeños, freshly diced tomatoes, diced red onion, black beans, and freshly sliced avocado. drizzled with herby cilantro oil and a fresh lime wedge for a light fresh flavor. 15 **add protein for an additional charge:**
8oz grilled ancho chicken 8 | 6oz grilled salmon 9

H *BLACKENED CAJUN SHRIMP AND SALMON - our fresh atlantic salmon coated in our house-made blackened cajun seasoning and grilled to perfection. served over a bed of cilantro lime rice, topped with four sautéed shrimp and finished with our signature cajun sauce. accompanied by a side of honey-glazed carrots. 24

***8OZ BRISKET PLATE** - thick sliced slow-cooked tender brisket loaded with a smoky savory flavor and finished with our house-made sweet tangy bbq sauce. served with creamy skin-on hand-smashed yukon gold potatoes and sweet honey glazed carrots. 19

***GLAZED GRILLED SALMON** - fresh, atlantic salmon, hand-cut and grilled to perfection, is delicately brushed with lemon dill butter. served on a bed of arugula complemented with a side of roasted root veggies and creamy skin-on mashed potatoes. 20

***FISH N' CHIPS FRESH COD** - three fresh atlantic cod fillets hand-dipped in a light flaky beer batter breading and fried till crispy and golden brown with a tender flaky center. served with creamy house-made dill tartar sauce and your choice of fries. 19

***TACO PLATTER** - three corn tortillas loaded with your choice of slow-cooked brisket or smoky chipotle chicken. topped with fresh cilantro, diced red onion, and a fresh lime wedge. served with cilantro lime white rice topped with pico de gallo. served with crispy tortilla chips, and ramekins of house-made salsa, sour cream, and our creamy queso. 19

DESSERTS

TRIPLE STACK CHOCOLATE CAKE (SHAREABLE) - three layers of warm rich Ghirardelli chocolate cake stacked high and covered in gooey chocolate icing. topped with chocolate syrup, house-made marshmallow cream sauce, toasted marshmallows, candied pecans, and a caramel drizzle. served with a scoop of vanilla bean ice cream. 11

LEMON RASPBERRY CHEESECAKE - a decadent layer of creamy vanilla cheesecake atop moist lemon cake and a buttery honey graham cracker crust, accented with ribbons of raspberry jam. finished with lemon mousse icing, white chocolate curls, fresh raspberries, fresh mint, powdered sugar and house-made raspberry sauce. served with vanilla bean ice cream. 10

GRANNY'S APPLE CRISP - tender cinnamon-spiced apples and candied pecans baked beneath a buttery house-made crumble and served sizzling in a cast-iron skillet. topped with a fresh strawberry, fresh mint, and a scoop of vanilla bean ice cream. finished with a touch of cinnamon and powdered sugar for the perfect homestyle dessert. 10

WARM BREAD PUDDING - homemade bread pudding is baked into thick, golden-cut wedges that showcase its rich, custardy center and caramelized edges. served warm with our signature almond sauce, topped with a fresh strawberry, whipped cream, and powdered sugar. served with a scoop of vanilla bean ice cream. 10

Splitting Plates - Guests who wish to share an entrée may do so for a \$3 split-plate fee. This accommodates additional side portions and kitchen preparation.

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AN IRONHORSE FAVORITE



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