



LUNCH AT THE IRON HORSE HOTEL

**SOUPS - Cup 5 / Bowl 7**

**Wisconsin Beer Cheese**  
**Chef's Selection**

**APPETIZERS**

<b>The House Chips</b> <sup>□</sup> .....	7
<i>White truffle &amp; Wisconsin parmesan</i>	
<b>Popcorn Shrimp</b> <sup>□</sup> .....	14
<i>Corn nut-crusted rock shrimp, shrimp chips &amp; spiced popcorn</i>	
<b>Mini Kobe Corn Dogs</b> <sup>□</sup> .....	14
<i>Five mini corn dogs with house bbq, stone-ground Dijon mustard</i>	
<b>Ale Steamed West Coast Mussels</b> * .....	14
<i>Sauced with a ragout of white beans, spinach, cured sausage in a tomato garlic broth</i>	
<b>Wisconsin Cheese &amp; Meat Board</b> .....	14
<i>Assortment of artisanal cheeses, cured meats, cornichon, stone-ground mustard &amp; crustini</i>	

**SALADS - Add Chicken 6 / Salmon 6**

<b>Chicken Cobb</b> .....	12.50
<i>Chopped ham, bacon, blue cheese, cucumbers, egg, avocado, red onion, tomato, brioche croutons, crisp romaine, Dijon vinaigrette</i>	
<b>Billy Blue</b> <sup>□</sup> .....	9
<i>Wisconsin billy blue cheese, lettuce blend, candied nuts, dried berries, door county cherry vinaigrette</i>	
<b>Mixed Garden Greens</b> .....	6
<i>Petite field lettuce with fresh tarragon, basil, chive and sweet rice wine vinaigrette, marinated grape tomatoes</i>	
<b>Caesar Salad</b> * .....	8.50
<i>Chopped romaine, classic caesar dressing, truffled parmesan, toasted brioche croutons &amp; Moroccan white anchovies</i>	

**SANDWICHES**

*Your choice of Fresh Fruit, Fries, Side Salad or Signature House Chips*

<b>The Branded Burger</b> * .....	12
<i>Half-pound prime ground beef, three cheeses, bacon &amp; house sauce</i>	
<b>Grilled Herb Chicken</b> .....	10
<i>Herb-marinated grilled chicken breast, fresh mozzarella, tomato &amp; pesto</i>	
<b>D.L.T.</b> .....	14
<i>Duck confit, lettuce, tomato, smoked bacon &amp; balsamic aioli</i>	
<b>Pulled Pork</b> .....	12
<i>BBQ pulled pork with mexican jardinière &amp; aged cheddar</i>	
<b>Bratwurst</b> .....	8
<i>Milwaukee brat, sauerkraut, stone ground mustard &amp; caramelized onions</i>	
<b>Pastrami</b> .....	10.50
<i>Griddled marble rye, vienna pastrami, aged provolone &amp; mushroom aioli</i>	
<b>Grilled Cheese</b> .....	6.50
<i>Aged cheddar, muenster &amp; swiss, add bacon (4), add tomato (2), add avocado (2)</i>	

**ENTRÉES**

<b>Pan Roasted Swordfish</b> .....	28
<i>Pan roasted Pacific swordfish with caramelized fennel &amp; herb roasted Yukon gold potatoes, stewed grape tomatoes &amp; anchovy thyme butter sauce</i>	
<b>Filet Mignon</b> * 6 oz .....	28
<i>Grilled to chosen temperature, served with whipped potatoes, asparagus &amp; herb roasted tomato</i> <i>Available with bourbon bacon peppercorn sauce, classic béarnaise sauce</i> <i>or Oscar style (8) with crabmeat &amp; béarnaise sauce</i>	

**DESSERTS**

*Ask your server to tell you about our famous Wisconsin desserts*

<sup>□</sup> Denotes items containing nuts or nut oil. A gratuity of 20% will be added to parties of six or more.

\* The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness.