



Get Comfortable at Cast Iron Grill & Bar

Shareables

CAST IRON CORN BREAD Our classic corn bread served in a cast iron pan with roasted chile butter or honey cinnamon butter 7.99

FISH TACOS Two of our Baja style tacos made with crispy pacific cod, lime crema, shredded cabbage, and pico de gallo. Grilled shrimp or blackened chicken available 8.99

PANCETTA PRAWNS AND POLENTA* Crispy pancetta bits and plump prawns are sautéed and served over parmesan polenta in a white wine-herb sauce 17.99

New! **RED THAI CURRY PORK LOIN** Crispy pork loin atop white rice with our house-made red Thai curry sauce and crispy sweet potatoes 9.99

CALAMARI Strips of calamari breaded with seasoned panko and deep fried; with a spicy lemon tartar sauce and a garnish salad 13.99

CAST IRON'S MAC & CHEESE Made with sharp cheddar, Monterey Jack, smoked gouda, and diced ham. Or try the Buffalo Bacon version, jazzed up with buffalo sauce and crispy bacon instead of ham 9.99

49ER CHICKEN STRIPS House-made crispy chicken strips served with our honey jalapeño dressing 9.99

BRUSSELS SPROUTS Deep fried Brussels sprouts with crispy bacon, topped with a balsamic glaze, parmesan cheese and crispy onions 9.99

BAKED BRIE Warm, creamy brie cheese is topped with house-made mild pepper jelly; served with crostini and Fuji apple slices 11.99

SEAFOOD CAKES Two house-made cakes of shrimp, red crab meat, scallops and pollock; served with mixed greens dressed in an orange vinaigrette, smoked paprika-lemon aioli, and roasted red pepper sauce 16.99

CHICKEN WINGS Deep fried and coated with a Cajun dry rub, classic Buffalo sauce, St. Louis BBQ sauce, or Thai sweet chili sauce; served with bleu cheese or creamy pepper-corn dressing, celery, and carrots 12.99

STEAMED MUSSELS* 1 lb. of Atlantic black mussels, in a chile, garlic, caramelized onion, and white wine broth; topped with cilantro and served with garlic bread 15.99

ARTICHOKE DIP A creamy dip with spinach, artichoke hearts, and roasted jalapeños; topped with toasted bread crumbs and served with crispy house-made tortilla chips 9.99

NACHOS Crispy tortilla chips topped with refried black beans, pepperjack cheese, lime crema, pico de gallo, avocado, and queso fresco; your choice of chicken or pork 14.99

ROASTED PORK BELLY Rich pork belly is oven roasted with cinnamon and cloves; served with roasted Napa cabbage and apple slaw, topped with an apple cider glaze and crispy sweet potatoes 11.99

On the Lighter Side

Add grilled chicken \$5.99 / sautéed shrimp \$6.99 / 6 oz. grilled salmon \$14.99

CAESAR SALAD^{1, 2}
Chopped romaine lettuce with our Caesar dressing; topped with fresh grated parmesan and croutons 10.99 *small* 6.99

FUJI APPLE & GORGONZOLA SALAD*
Mixed greens, julienned Fuji apples, gorgonzola cheese, cucumber, and candied walnuts with a balsamic vinaigrette 11.99 *small* 7.99

WEDGE SALAD*
Crisp iceberg lettuce with avocado, tomato, bacon, julienned carrots; with chunky bleu cheese dressing and a balsamic reduction drizzle 10.99 *small* 7.99

SHRIMP LOUIE*
Chilled poached shrimp with hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing 18.99

AHI POKE SALAD
Soy-ginger marinated raw Ahi tuna, served over mixed greens with cucumber, radish, avocado, edamame, carrot, mango, sesame seeds, and crispy wonton with a sweet balsamic vinaigrette and spicy aioli 23.99

PEAR, ORANGE & GOAT CHEESE SALAD*
Butter lettuce and mixed greens, pear slices, orange segments, dried cranberries, goat cheese, cinnamon pecans; with a lemon-poppseed dressing 11.99 *small* 7.99

ASIAN STYLE CHICKEN SALAD
House-made crispy chicken placed atop butter lettuce, shredded cabbage, carrots, sliced cucumbers, basil, orange segments, toasted almonds, crispy wontons, and green onion all tossed in a sesame soy vinaigrette 17.99

Pasta

Add a small house or Caesar salad to your meal for \$6.99

PARMESAN CHICKEN A chicken breast fried crispy, topped with marinara sauce and melted mozzarella and parmesan cheeses; served over fettuccine pasta, basil, and your choice of rosé or marinara sauce; served with garlic bread 22.99

New! **BUTTERNUT SQUASH RAVIOLI** Tossed in brown butter sage sauce and goat cheese, and topped with toasted walnuts; served with garlic bread 17.99
Add grilled chicken \$5.99 or sautéed shrimp \$6.99

SEAFOOD PASTA Shrimp, scallops, mussels, mushrooms, cherry tomatoes, and asparagus, tossed with fettuccine in our house-made rose sauce; served with garlic bread 24.99

ORIGINAL MAC & CHEESE Our version of this comfort classic made with sharp cheddar cheese, Monterey jack, smoked gouda, and diced ham; topped with toasted bread crumbs; served with garlic bread 15.99
You may sub with Buffalo Bacon style Mac & Cheese

ITALIAN SAUSAGE PASTA Fettuccine pasta tossed in a garlic cream sauce with Italian sausage, mushrooms, sun-dried tomatoes, and basil; served with garlic bread 18.99

CHICKEN BACON PASTA Fettuccine pasta tossed in a garlic cream sauce with chicken breast, bacon, asparagus, spinach, and sun-dried tomatoes; served with garlic bread 19.99

¹May be served raw or undercooked or contains raw or undercooked ingredients. ²Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Gluten free.

A 20% service charge will be automatically applied to your bill for parties of ten or more. Due to an inability to obtain some items through our normal sources, some of our prices have temporarily changed. We appreciate your patience. Prices online will vary.

Cast Iron Classics

ADD A SMALL HOUSE OR CAESAR SALAD, OR CUP OF SOUP TO YOUR MEAL FOR \$6.99
BREAD IS AVAILABLE UPON REQUEST

TRI TIP* 1, 2

10 oz. tri tip served to order with buttermilk mashed potatoes and sautéed vegetables 25.99

New!

RIBEYE STEAK* 1, 2

10 oz. Ribeye steak grilled to order with a compound garlic herb butter; served with buttermilk mashed potatoes and sautéed vegetables 35.99

Choose your sauce

Chimichurri • Creamy horseradish

Make it Surf N Turf; Add 3 Jumbo Shrimp \$6.99

Add Sautéed mushrooms \$1.99 • Add Gorgonzola cheese \$2.49

Add Red Wine Demi Glaze \$1.99

BEEF TENDERLOIN* 1, 2 8 oz. of beef shoulder tenderloin is topped with a red wine demi glaze and sautéed mushrooms; served with buttermilk mashed potatoes and sautéed seasonal vegetables 29.99

Make it Surf N Turf; Add 3 Jumbo Shrimp \$6.99

New! **MAHI MAHI*** Seared mahi mahi over steamed rice and sautéed vegetables; topped with a spicy miso glaze and beurre blanc 23.99

JUMBO JAMBALAYA Jumbo shrimp, andouille sausage, bacon, and chicken are served in this classic delta dish with rice and garlic bread 19.99

New! **SHORT RIB*** Slow braised beef short rib over creamy polenta, topped with our house-made red wine demi glaze; served with sautéed vegetables 29.99

SALMON* 1, 2 An 8 oz. grilled salmon filet is served atop smashed red potatoes and Brussels sprouts sautéed in white wine, shallots and whole grain mustard; topped with a maple-red wine glaze and fried ginger 26.99

PINEAPPLE HABANERO CHICKEN 10 oz. chicken breast, marinated and fried crispy, topped with our house-made slightly spicy pineapple-habanero sauce; served with roasted red potatoes and sautéed vegetables 22.99

SCALLOP RISOTTO* Pan seared U10 scallops over parmesan risotto and sautéed asparagus; topped with house-made maple-bacon jam and white truffle infused beurre blanc 29.99

CAST IRON MEATLOAF 9 oz. of bacon wrapped meatloaf smothered in brown gravy and topped with crispy onions; served with buttermilk mashed potatoes and sautéed vegetables 20.99

PORK CHOP* 1, 2 11 oz. of premium bone-in pork chop marinated in sake and miso, chargrilled and topped with a lemon-thyme pan sauce; served with buttermilk mashed potatoes and sautéed vegetables 25.99

BBQ RIBS Pork ribs are smoked in a house-made BBQ rub and tossed in your choice of a tangy Carolina BBQ sauce or sweet St. Louis BBQ sauce; served with sweet potato fries and coleslaw 22.99

LAMB CHOPS 1, 2 4 lamb chops, marinated in roasted garlic and balsamic vinegar, chargrilled and topped with parsley and shallots tossed in lemon juice and truffle oil; served with roasted red potatoes and sautéed vegetables 29.99

Sandwiches

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES OR FUJI APPLE COLESLAW
You may substitute Sweet Potato Fries or Garlic Fries for \$1.99

TRI-TIP SANDWICH 1, 2 7 oz tri-tip is chargrilled and served on a hoagie roll with caramelized onions, parmesan cheese, garlic aioli, and arugula dressed in an orange vinaigrette 18.99

New! **RIB ROAST SANDWICH** Braised rib roast, garlic mayo, sweet and spicy onions, goat cheese and dressed arugula on a hoagie roll 18.99

CALI CHEESESTEAK Thin sliced tri-tip with sautéed onions, mushrooms, and bell peppers; topped with Swiss cheese, chipotle aioli and dressed arugula 17.99

SALMON BURGER 1, 2 A house-made salmon patty with leeks, garlic, and dill; served on a toasted brioche bun with butter lettuce, pickled cucumber, tomato, and a garlic-caper aioli 18.99

VEGGIE BURGER A house-made quinoa and black bean patty on a brioche bun with cheddar cheese, avocado, lettuce, red onion, tomato and chipotle ranch aioli 16.99

LAMB BURGER 1, 2 ½ lb of an 80/20 mix of ground lamb and beef, grilled to order; served on a brioche bun with dressed arugula, tomato jam, and whipped feta 17.99

WEST COAST BACON BURGER 1, 2 ½ lb ground chuck burger, grilled to order; topped with your choice of cheese, house made Carolina BBQ sauce, caramelized onions, and bacon on a brioche bun. Lettuce and tomato served on the side 17.99

CAST IRON CHEESEBURGER 1, 2 ½ lb ground chuck burger, grilled to order; topped with your choice of cheese on a brioche bun. Lettuce, tomato, and red onion served on the side 15.99

CRISPY CHICKEN SANDWICH A chicken breast fried crispy with your choice of cheese on a hoagie roll with lettuce, tomato, red onion, chipotle aioli, and bacon 16.99

PULLED PORK SANDWICH House-made pulled pork, tangy BBQ sauce, coleslaw, and pickles piled on a brioche bun 14.99

GRILLED CHICKEN SANDWICH Herb-marinated chicken is grilled and served on a brioche bun with smoked gouda, bacon, and herb aioli. Lettuce, tomato, and red onion served on the side 16.99

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SENSITIVITIES YOU MAY HAVE.

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Food Allergy Notice

Please be advised that food prepared in our restaurant contains these ingredients: Milk, eggs, soybean, wheat, peanuts, tree nuts, fish and shellfish.

A 20% service charge will be automatically applied to your bill for parties of ten or more. Due to an inability to obtain some items through our normal sources, some of our prices have temporarily changed. We appreciate your patience. Prices online will vary.

NON-ALCOHOLIC BEVERAGES

Coca-Cola	\$3.25	HOUSEMADE REFRESHERS
Diet Coca-Cola	\$3.25	\$3.75
Sprite	\$3.25	Grandma's Lemonade
Root Beer	\$3.25	Cherry Lemonade
Tea (hot or iced)	\$3.25	Arnold Palmer
Coffee	\$3.25	

WATER AND STRAWS AVAILABLE UPON REQUEST