

CAST IRON

GRILL & BAR

COMFORTABLE SINCE 2009

Happy Mother's Day!

STARTING OUT

CALAMARI

Strips of calamari breaded with seasoned panko and deep fried; served with a spicy lemon tartar sauce and a garnish salad 16.99

BAKED BRIE

Warm, creamy brie cheese is topped with house-made mild pepper jelly; served with toasted crostini and Fuji apple slices 12.99

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 a roasted red pepper sauce 21.99

GRILLED HONEY-TEQUILA SHRIMP

Skewered shrimp grilled with garlic butter and topped with a honey-tequila glaze; served over garlic bread 16.99

ARTICHOKE DIP

Creamy spinach, artichoke hearts, and roasted jalapeños; topped with toasted bread crumbs and served with crispy house-made tortilla chips 13.99

SALAD

CAESAR SALAD^{1,2}

Chopped Romaine lettuce with our Caesar dressing; topped with fresh grated parmesan cheese and croutons 14.99 / small 9.99

FUJI APPLE & GORGONZOLA SALAD*

Mixed greens, julienned Fuji apples, gorgonzola cheese, cucumbers and candied walnuts with a balsamic vinaigrette 15.99 / small 10.99

CRAB & SHRIMP LOUIE SALAD^{1,2}

Large chilled shrimp mixed with crab meat on a mixed bed of butter and Romaine lettuces with a hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing 24.99

AHI POKE SALAD^{1,2}

Soy-ginger marinated raw Ahi tuna, served over mixed greens with cucumber, radish, avocado, edamame, carrots, mango, sesame seeds and crispy wonton with a sweet balsamic vinaigrette and spicy aioli 27.99

PASTA

served with garlic bread

CHICKEN BACON PASTA

Fettuccine pasta tossed in a garlic cream sauce with chicken breast, bacon, asparagus, spinach, and sun-dried tomatoes; 25.99

CREAMY PESTO GNOCCHI

Potato gnocchi pasta tossed in our house-made pesto garlic cream sauce with Italian sausage, basil and sun-dried tomatoes 24.99
Make it vegetarian by omitting the Italian sausage

A 20% service charge will be automatically applied to your bill for parties of ten or more. All payments made via credit or debit cards will be charged a 3% processing fee. Cast Iron Grill & Bar does not profit from this charge. It covers the fees charged to us by the credit card processing fees.

ENTRÉES

Add a small house salad or cup of soup to your meal for 7.99

STEAK & LOBSTER^{1,2}

Steamed lobster tail with clarified butter, and your choice of Ribeye or T-bone steak, served with buttermilk mashed potatoes and sautéed vegetables 59.99

HALIBUT*

An 8 oz. pan seared halibut filet is topped with a spicy miso glaze, crab meat and truffle oil beurre blanc; served over basmati rice and sautéed vegetables 39.99

RIBEYE STEAK^{1,2}

10 oz. ribeye steak grilled to order and served with buttermilk mashed potatoes and sautéed vegetables 39.99

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 over mashed potatoes and sautéed vegetables 31.99

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 crispy ginger 32.99

OVEN ROASTED PRIME RIB^{1,2}

10 oz. slow roasted prime rib with au jus and creamy horseradish; served with buttermilk mashed potatoes and seasonal sautéed vegetables 39.99

LOBSTER RISOTTO

Poached lobster tail on creamy risotto with sugar snap peas, cherry tomatoes, and fresh corn; served with garlic bread 35.99

JAMBALAYA

Shrimp, andouille sausage, bacon and chicken are served in this classic delta dish with rice; served with garlic bread 24.99

SHORT RIB*

Slow braised beef short rib over creamy polenta, topped with our house-made red wine demi glaze; served with sautéed vegetables 34.99

LAMB CHOPS^{1,2}

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 34.99

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; served with your choice of French fries or Fuji apple coleslaw 18.99 *or sub with our Crispy Chicken Sandwich with chipotle aioli in lieu of herb aioli 19.99*

CHEESE TORTELLINI WITH SHRIMP

Five cheese tortellini with broccoli, bacon and sautéed shrimp tossed in a garlic cream sauce; served with garlic bread 26.99

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