

Starters

Crab Cakes \$28

lemon aioli, micro herbs

Shrimp Cocktail \$18

lemon, horseradish cocktail sauce *

Lettuce Wraps \$16

chicken, bean sprout, carrot, edamame,
green onion, wasabi aioli and peanuts *

Coconut Shrimp \$18

sweet chili sauce and lime

Ribeye Nacho \$18

ribeye, black beans, sharp cheddar,
jalapeno, salsa, sour cream and guacamole *

Soup and Salad

Soup du Jour \$10

Iron Horse Chili \$9

red onion, sour cream
and tillamook cheddar *

House \$12

white balsamic vinaigrette *

Burrata \$18

heirloom hot house tomatoes,
balsamic vinegar, basil
and grilled sour dough bread

Caesar \$8

lemon-anchovy dressing

Italian Chop \$10

iceberg lettuce, radicchio, banana pepper,
kalamata olives, tomato, red onion, salami,
provolone, red wine vinaigrette and bread crumbs

Au Gratin \$12

grilled romaine,
confit capers *

Glacier Wedge \$10

bacon, chives, grape tomato
and glacier bleu cheese *

Sides

French Fries

Sweet Potato Fries

Onion Rings

Cottage Cheese

Fruit Cup

Crudites

* indicated items that are featured gluten free
~ the FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood
increases your risk of foodborne illness, these items are indicated by ^~

Sandwiches

choice of one side

Fish Tacos \$18

fried, grilled or blackened

Lobster Roll \$32

maine lobster salad,
brioche bun and lemon

Iron Horse Club \$15

turkey, ham and bacon

Crispy Chicken Sandwich \$16

fried chicken breast, lettuce, tomato,
sweet pickle and gochujang aioli

Wagyu Turn Burger \$18

lettuce, tomato, pickle
american cheese and turn sauce ^

Reuben \$14

house smoked pastrami, sauerkraut,
swiss cheese and rye bread

Bowls

Buddha Bowl \$24

red quinoa, spinach, tomato, cucumber,
carrot, radish, spring onion,
garbanzo beans and green goddess dressing *

Hawaiian Poke Bowl \$36

hawaiian ahi, sticky rice, mixed greens,
cucumber, seaweed salad,
avocado, wasabi aioli and wontons

Cajun Crab Bowl \$32

lump crab louis, organic greens, roasted red pepper,
tempura buster crab, spring onion and cajun aioli *

Tex Mex Bowl \$28

blackened chicken, avocado, romaine, black beans,
corn, salsa, tortilla crumbles and poblano ranch *

Peruvian Bowl \$32

hanger steak, quinoa, market greens,
toasted walnut, glacier bleu cheese, roasted red peppers,
avocado, corn, chimichurri and ponzu *

Mediterranean Bowl \$26

lemon grilled chicken, mixed greens, orzo pasta,
hummus, tomato, banana pepper,
red onion, kalamata olives and feta cheese

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