

## SNACKS

### **Ribeye Nachos \$18**

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

### **Cocktail Bowl \$52**

lobster, king crab and shrimp,  
served with lemon  
and a trio of sauces \*

### **Coconut Shrimp \$18**

sweet chili sauce  
and lime

### **Hawaiian Poke \$22**

blue fin tuna, sesame, seaweed salad,  
sushi rice and sriracha aioli \*

## FIRST COURSE

### **Soup du Jour \$10**

### **Iron Horse Chili \$9**

### **Chicken Satay \$9**

thai peanut sauce and lime \*

### **House Salad \$12**

white balsamic vinaigrette \*

### **Corn Rib \$7**

chipotle, cotija and lime \*

### **Cesar Salad \$8**

parmesan-garlic croutons

### **Hummus Salata \$14**

assorted vegetables  
and grilled pita

### **Glacier Wedge \$10**

bacon, chives, grape tomato,  
glacier blue cheese \*

### **Fried Oysters \$16**

cajun remoulade and lemon

### **Au Gratin \$12**

grilled romaine, confit capers \*

## SIDES

**French Fries**

**Fruit Cup**

**Sweet Potato Fries**

**Crudité**

**Onion Rings**

**Broccoli**

**Sticky Rice**

**Cottage Cheese**

\* 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 ^ ~

# BOWLS

## Buddha Bowl \$24

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

## Sushi Bowl \$30

tempura shrimp, spicy tuna, hamachi,  
sushi rice, avocado, nori,  
jalapeno, pickled ginger,  
and wasabi aioli \*

## Peruvian Bowl \$32

hanger steak, quinoa, market greens,  
toasted walnuts, glacier bleu cheese, avocado,  
roasted red peppers, corn, smashed potatoes,  
chimichurri and ponzu \*

## Southwest Bowl \$28

blackened chicken, romaine, green onion,  
black beans, corn, salsa, guacamole  
tortilla crumbles and poblano ranch \*

## Mediterranean Bowl \$26

grilled chicken, mixed greens, orzo pasta,  
tomato, banana pepper, artichoke  
red onion, kalamata olive, feta cheese  
and white balsamic vinaigrette

## Crying Tiger Bowl \$30

skirt steak, spinach, sushi rice,  
avocado, tomato, cucumber,  
red onion, thai basil  
and a cilantro smoked shoyu \*

## TACOS

### Pescado \$18

grilled, fried, blackened  
cabbage and white sauce \*

### Carne Asada \$20

skirt steak, onion, cilantro,  
cotija cheese and chipotle

### Pollo Loco \$14

pulled chicken, cheddar jack,  
salsa verde cruda \*

## WRAPS

### Chicken Wrap \$18

grilled chicken, bacon, avocado,  
lettuce, tomato, chipotle and provolone cheese

### Fisherman's Wrap \$28

beer battered halibut, lettuce, tomato, onion,  
cheddar cheese and caper tarter sauce

### Bison Lettuce Wrap \$26

hoisin bison, carrot, cabbage, rice noodles,  
with sweet chili and sriracha aioli \*

# SANDWICHES

choice of one side

## Turn Burger \$18

lettuce, tomato, pickle, grilled onion,  
american cheese, turn sauce ^

## Iron Horse Club \$15

turkey, ham, bacon,  
lettuce, tomato and cheddar cheese

## Lobster Roll \$32

maine lobster salad, new england roll,  
lemon and old bay

## Cajun Po' Boy \$26

fried oysters, cajun shrimp, lettuce, tomato  
and remoulade on a french roll

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