

SNACKS

Ribeye Nachos \$18

ribeye, refried black beans,
sharp cheddar, jalapeno,
salsa, sour cream, guacamole *
Sushi Bowl \$36

Coconut Shrimp \$18

sweet chili sauce
and lime

Cocktail Bowl \$52

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

Hawaiian Poke \$22

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

FIRST COURSE

Soup du Jour \$10

Chicken Satay \$9

thai peanut sauce and lime *

Corn Rib \$7

chipotle, cotija and lime *

Hummus Salata \$14

assorted vegetables
and grilled pita

Fried Oysters \$16

cajun remoulade and lemon

Iron Horse Chili \$9

House Salad \$12

white balsamic vinaigrette *

Cesar Salad \$8

parmesan-garlic croutons

Glacier Wedge \$10

bacon, chives, grape tomato,
glacier blue cheese *

Au Gratin \$12

grilled romaine, confit capers *

SIDES

French Fries

Sweet Potato Fries

Onion Rings

Sticky Rice

Fruit Cup

Crudité

Broccoli

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 \$36

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 \$34

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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