

IRON HORSE STATION

DINNER Served Sunday-Thursday
4:30pm-9pm
Friday & Saturday
4:30pm-10pm

Appetizers

Onion Rings \$6

Golden -fried sweet onions, served with a housemade honey mustard or ranch.

Garlic Parmesan Fries \$7

Hand -cut fries dusted with garlic, topped with asiago parmesan cheese. Served with our housemade honey mustard.

Fried Mozzarella \$7

Fresh mozzarella, sliced, lightly breaded and fried served with our housemade tomato basil sauce.

Spring Rolls \$8

Vegetables wrapped in a wonton, crispy fried, served with a Thai sweet chili sauce and a housemade honey soy sauce.

Spinach Artichoke Dip \$8

Fresh spinach and artichoke hearts done the Iron Horse way and served with pita chips.

Fried Green Tomatoes \$8

Green tomatoes hand breaded, southern fried served with our savory -sweet red tomato jam and housemade honey mustard. A local favorite!

Country Fried Chicken Tenders \$7

4 hand breaded chicken tenders crispy fried served with your choice of our housemade dipping sauces - spicy BBQ, honey mustard or ranch.

Soups

Soup of the Day \$4 cup \$6 a bowl

Grilled Chicken and White Bean Chili

Topped with sour cream, cheddar cheese, fresh avocado and diced red onions.

\$5 cup \$7.50 a bowl

Salads

All dressings are made in house: Honey soy, honey mustard, ranch, bleu cheese, roasted garlic balsamic vinaigrette, 1000 island

Side Caesar Salad \$5

Side Salad \$5

House Salad \$8

Organic baby greens, cucumbers, red onion, tomato, roasted pumpkin seeds, dried cranberries, croutons and your choice of dressing.

Classic Caesar Salad \$7

Crispy romaine lettuce and homestyle croutons lightly tossed with a classic Caesar dressing sprinkled with asiago parmesan cheese.

Add grilled tofu \$4

Add grilled, blackened or fried chicken \$5

Add 5 grilled, blackened or fried shrimp \$6

Add 7oz grilled Chilean salmon \$9

Sandwiches

All sandwiches served with your choice of 1 side

**Iron Horse Burger \$13

1/2 pound Black Angus burger, char-grilled to order, topped with crispy fried onions, apple wood smoked bacon, cheddar cheese, tomato and lettuce served on a toasted Kaiser roll with a side of our housemade spicy BBO sauce and mayo.

Iron Horse Chicken Sandwich \$12

6oz char -grilled chicken breast topped with garlic sautéed spinach, fresh mozzarella, red onion, avocado, tomato and lettuce served on a toasted kaiser roll with a side of housemade spicy BBO sauce and mayo.

Shrimp Po Boy \$14

New Orleans style with 5 crispy fried shrimp, Applewood smoked bacon, shredded lettuce and tomato served on a toasted sub roll with a side of Cajun tarter sauce

Steaks

All steaks are served with your choice of 2 sides

- *Rare* - very red cool center
- *Medium Rare* - red, warm center
- *Medium* - pink center
- *Medium Well* - no pink
- *Well* - cooked through

****Ribeye \$22**

12oz hand cut ribeye, lightly seasoned and char-grilled to order.

****NY Strip \$20**

12oz NY strip seasoned, char-grilled to order and topped with crispy fried onions.

****Bacon-Wrapped Petite Filet Mignon \$23**

A hand-cut 6oz petite filet mignon, wrapped with applewood smoked bacon and char-grilled to order.

Add sauteed onions and/or mushrooms to any steak \$2.50

Entrees

Served with your choice of 2 sides

Baby Back Ribs

Dry rubbed mesquite roasted baby back ribs served with our delicious housemade honey chipotle BBQ sauce.
1/2 rack \$14 **full rack**\$20

Southern Fried or Grilled Chicken Breast \$16

2 6oz chicken breasts hand breaded and fried or lightly seasoned and char-grilled.

****Bourbon Glazed Salmon \$18**

7oz farm raised Chilean salmon hand cut, char-grilled and glazed with a housemade bourbon glaze.

Local Rainbow Trout \$17

Local NC trout prepared your choice of either blackened, cornmeal fried, lemon pepper grilled or pan sauteed.

Southern Fried Catfish \$16

Farm raised catfish marinated, hand breaded and golden fried served with our housemade cajun tartar sauce.

Tofu Napoleon \$15

Certified non-GMO tofu, marinated, grilled then layered with fresh spinach, roasted red peppers, and portabella mushrooms drizzled with a balsamic reduction and topped with goat cheese.

Penne Pasta \$12

(not served with side)

Penne pasta sauteed with fresh spinach, red onions, mushrooms and garlic served with your choice of our housemade tomato basil or alfredo sauce and grilled focaccia bread.

Add grilled or blackened tofu \$5 or chicken \$6

Add grilled or blackened shrimp \$6

Add grilled Chilean salmon \$9

Sides \$4

Starch of the day, vegetable of the day, hand cut fries, sweet potato fries, collard greens, potato salad, cole slaw, mac and cheese, baked potato (loaded baked potato with bacon, cheddar add \$1.50)

\$1.00 upcharge for side salad or caesar salad as a side

Drinks \$2.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Ginger Ale, Lemonade, sweet tea, unsweet tea, regular or decaf coffee

Housemade Desserts

Flourless Chocolate Torte \$5.50

Gluten free decadently rich semi-sweet chocolate torte

Chocolate Peanut Butter Pie \$6.50

Classic flavors joined together in a rich cookie crust

Old Fashion Crisp \$6.50

Country style crisp with nuts served warm with vanilla bean ice cream

Cheesecake \$6.50

Ask your server for the flavor of the day

Scoop of vanilla bean ice cream **\$1.75**

****Warning**

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness.