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IRONWOODS
AMERICAN REGIONAL CUISINE

Appetizers

Shrimp Scampi 9.00

Shrimp, Roasted Garlic, Lemon, Parsley and Butter

Warm Goat Cheese Tart 10.00

Goat Cheese, Caramelized Vidalia Onions, Bacon, Tomato Jam

Crispy Duck with Mushroom Ravioli 9.00

Crispy Duck, Walnuts, Ricotta Cheese, Duck Jus

Fried Prosciutto and Asparagus 7.00

Asparagus, Wild Mushrooms, Prosciutto, Asiago Cheese

Smoked and Cured Meats and Cheeses 12.00

In House Cured Pork Loin, Domestic Prosciutto, Selection of Pennsylvania Cheese, Breads and dipping Mustards

Crab Three Ways 12.00

Warm Crab Dip with Toast Points, Crab Cake with Red Pepper and Jicama Cole Slaw, Crab Imperial

Balsamic Marinated Beef Carpaccio 8.00

Manchego Cheese, Baby Arugula, Oven Dried Tomatoes

Soups

Lobster Bisque 9.00

House made daily

French Onion Gratin 5.00

Crouton, Smoked Provolone Cheese

Soup Du Jour 4.00/6.00

Ask your Server for Today's Feature

Baked Tomato Florentine 6.00

Roasted Tomatoes, Spinach and Cream, Topped with a crouton and Smoked Provolone Cheese

Salads

Caesar Salad 6.00

Romaine Lettuce, Parmesan Cheese, Croutons and Anchovies

Spinach Salad 12.00

Crispy Bacon, Salt Baked Pear and Red Onion, Goat Cheese, Warm Bacon Dressing

Fried Brie 9.00

Fried Almond crusted Brie, Seasonal Fruit Compote, Toast Points

Tenderloin Steak Salad 7.00

Spicy Tenderloin Tips, Feta Cheese, Zucchini Squash, Mushrooms, Roasted Red Peppers over Field Greens

Thai Cobb Salad 13.00

Thai Chicken Satay, Baby Greens, Cabbage, Green Onions, Water Chestnuts, Toasted Peanuts, Diced Tomatoes, Hard Cooked Egg, Sesame Peanut Dressing

Heritage Salad 9.00

Field Greens, Broccoli Florets, Cashews, Goat Cheese, Sun-dried Tomatoes, Warm Honey Poppy Seed Dressing

Add Grilled Salmon, Tuna, Shrimp or Chicken 5.00

Shellfish Tasting

Create your own plate, select as many as you want to create your tasting

West Coast Oyster Selection 1.50 each **East Coast Oyster Selection 1.50 each**

Little Neck Clams 0.50 each **Shrimp Cocktail 9.95 / 6 pieces**

Crab Salad 12.95 / 4 ounces

Entrees

Grilled Filet Mignon and Lobster Tail 32.00

Filet Mignon with Beef Jus and Lobster tail with Lobster Cream, Bacon mashed Potatoes, Grilled Asparagus

Pan Seared Pancetta Wrapped Salmon 29.00 **Small portion 25.00**

Salmon with Pancetta, Wild Mushrooms, Asparagus, Mushroom Polenta cake and Honey Mustard Dressing

Parmesan Crusted Pork Chop 19.00

Parmesan Crusted Pork Chop, Baked Potato, Broccolini, Heirloom Carrots, Prok Rosemary Gravy, House Made Apple Sauce

Seafood Linguine 24.00

Sea Scallops, Clams, Calamari, White Wine, Butter and Chervil

Braised Veal Shank 24.00

Braised Veal Shank, Egg Noodles with a Creamy Tomato Sauce, Parsnips, Spinach

Crab Crusted Mahi Mahi 31.00

Small Portion 25.00

Mahi Mahi, Topped with Crab, Creamy Ragout of Potato, Wild Mushrooms, Leeks, Napa Cabbage and Arugula

Market Fish Selection Market Price

Daily Preparation, Please ask your server for today's selection

Creamy Parmesan Rotini with Chicken 19.00

Roasted Chicken, Broccolini, Cherry Tomatoes, Roasted Red Peppers, Creamy Parmesan Cheese

Grilled New York Strip and Seared Scallops 32.00

New York Strip, Sea Scallops, Caramelized Onion Mashed Potatoes, Grilled Asparagus with Crispy Bacon, Peppercorn Beef Jus

Grilled Lamb Rack 28.00

Lamb Rack, Glazed Potatoes, Ragout of Tomato, Eggplant, Red Pepper, Onion and Basil, Oven Dried Tomato Lamb Jus

Pan Seared Crab Cake 26.00 **Small Portion 19.00**

Crab Cake, Roasted Fingerling Potatoes, Spinach, Oven Dried Tomatoes, and Fresh Corn Cream

Duck Two Ways 22.00

Pan Seared Duck Breast, Sheppard's Pie with Crispy Duck, Sauteed Spinach, Parsnips, Duck Jus

Ricotta Cheese Gnocchi 18.00

Basil Pesto, Walnuts, Pecorino Cheese, Arugula, Reduced Cream

Pan Seared Filet Mignon 28.00

Rosemary Potato Cake, Spinach, Zucchini and Squash, Bleu Cheese Beef Jus

Menu Prepared by Executive Chef Chip Conard

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Pennsylvania Department of Health