

IRISES DINNER MENU

STARTERS

NACHOS – house-fried tortilla chips, cheddar, scallions, tomatoes, black beans, fresh jalapenos, salsa & sour cream 13.99 add chicken +\$5

CONFIT CHICKEN WINGS - Buffalo-style OR sauce of day, celery & ranch (6) 11.99

CAJUN GRILLED JUMBO SHRIMP GF
red chili dipping sauce 12.99

SASHIMI TUNA AVOCADO TOWER GF
soy-chive oil, ginger cream 14.99

WHITE TRUFFLE FRIES BASKET – parmesan, fleur de sel, herbed aioli dipping sauce 10.99

PORCHETTA QUESADILLA – herb-roasted pork, smoked gouda & white cheddar, spinach, pickled onions, jalapenos, sundried tomato tortilla 12.99

HOUSE PIMENTO CHEESE - crackers & pickles 6.99

FRIED BRUSSELS SPROUTS
lemon, parmesan, fleur de sel 10.99

BUFFALO FRIED CAULIFLOWER
celery and ranch 10.99

BAKED ARTICHOKE-PARMESAN-SPINACH DIP
house-fried tortilla chips, pita wedges 10.99

THE CHEESE BOARD – three premium cheeses, olives & peppers, dried apricots, nuts, grained mustard & hot pepper berry jam, crackers GF 14.99

SIGNATURE SALADS & SOUP

CUBAN BLACK BEAN SOUP since 1997
cup 5.99 bowl 6.99 (GF, VEGAN without cheese)

BAKED FRENCH ONION SOUP AU GRATIN
cup 5.99 bowl 6.99 (GF without bread)

ADD TO ANY SALAD BELOW...

Warm Grilled Chicken Breast \$6

Jumbo Shrimp \$7.99

Marinated Sliced Portobello \$5

Petit Salmon Fillet (4 oz) \$9.99

HOUSE SALAD GF - sunflower seeds, mixed greens, tomatoes, cucumbers, red onion & toasted house croutons sm 5.99 lg 8.99

CAESAR SALAD GF- romaine, croutons, parmesan, house-made Caesar dressing sm 6.99 lg 9.99

WARM GOAT CHEESE SALAD GF
since 1997 mixed greens, sliced pears, red onion, walnuts, kalamata olives, warm sherry-shallot vinaigrette sm 8.99 lg 12.99

ARUGULA & BLUE CHEESE SALAD GF – pine nuts, bacon, red onion, and dijon vinaigrette sm 8.99 lg 12.99

FRESH PICKLED BEET SALAD GF - pickled peppers & onions, feta, arugula, walnuts, house-infused basil oil, balsamic reduction sm 8.99 lg 12.99

GRILLED SHRIMP COBB SALAD GF
mixed greens, grilled jumbo shrimp, avocado, bacon, blue cheese crumbles, pickled egg, red onions, tomatoes, dijon vinaigrette 18.99

WARM SALMON SALAD GF - mixed greens, dried apricots & cranberries, walnuts, raspberry vinaigrette 18.99

ASIAN TUNA SALAD - sesame crusted tuna, seared rare, mixed greens, spicy wasabi peas, mandarins, almonds and sesame-ginger vinaigrette (GF without peas) 18.99

SIDES: herb aioli +.50 red chili mayo +.50 ranch +.50 dressing +.50 blue cheese crumbles +1.29 salsa +.25 sour cream +.50 avocado +1.75

PLEASE INFORM SERVER OF ANY ALLERGIES PRIOR TO ORDERING, TO INCLUDE NUTS, SEAFOOD, GLUTEN INTOLERANCE, ETC. TO AVOID INADVERTANT CROSS-CONTAMINATION.

BURGERS & SANDWICHES

ITALIAN PORCHETTA SANDWICH
herb-roasted pork belly-wrapped sliced pork loin, salsa verde, arugula, ciabatta, fries 15.99

IRISES FAMOUS CHICKEN SANDWICH
since 1997 – grilled marinated chicken, bacon, red chili mayo, aged white cheddar, house-made jalapeno-cheddar focaccia, fries 13.99

IRISES ALL-NATURAL BEEF BURGER
Local Kilcoyne Farms Angus Beef, hand-formed brioche bun, lettuce & tomato, fries 13.99
add bacon +\$1.75 sautéed mushrooms +\$1.75
add Cheddar, Swiss, Brie, Blue Cheese +\$1.75
substitute gluten-free bun+\$1.75

BLUEBERRY BBQ BRIE BEEF BURGER
toasted brie, Chef Tyler's blueberry barbecue sauce, crispy fried onions, arugula, fries 15.49

CAJUN BEEF BURGER
cajun seasoned beef patty, aged white cheddar, bacon, red chili mayo, lettuce & tomato, fries 15.99

PIMENTO BACON BEEF BURGER
house-made spiced pimento cheese, bacon, pickles, lettuce & tomato, house fries 15.99

VEGETARIAN OPTION FOR ANY SANDWICH ABOVE - SUBSTITUTE PROTEIN WITH GRILLED PORTOBELLO & COCONUT 'BACON'

Substitute Fries with Sweet Potato Fries +\$2.49 OR Truffle Fries +\$2.99 OR Small House Salad +\$2.99 OR Caesar +3.99 OR Specialty Salad +4.99

MAIN PLATES

PORCHETTA PORK ROULADE GF – herb roasted pork belly wrapped pork loin, Italian salsa verde, soft polenta 24.99

CRISPY PORK SCHNITZEL – panko crusted pork cutlet, red cabbage sauerkraut, sour cream gravy, roasted potatoes 19.99

BISTRO HANGER STEAK MEDALLIONS GF
8 oz, herb compound butter, roasted potatoes 26.99
add red wine demi glacé OR au poivre sauce + 2.49
add salsa verde +2 add blue cheese crumbles +2
add sautéed mushroom +3 add sautéed onions +3

LEMON CHICKEN & SHRIMP GF
lemon-pepper dusted chicken breast, sautéed jumbo shrimp, lemon-butter sauce, roasted potatoes & arugula 22.99
*Double Chicken option - no shrimp 19.99

SESAME TUNA GF - sashimi-grade tuna seared rare, chilled Asian vegetable-cashew noodle salad, pickled ginger, spicy wasabi horseradish, citrus-soy ponzu dipping sauce 26.99

SCAMPI LINGUINE
jumbo shrimp, spinach, blistered tomatoes, garlic-white wine-lemon-butter sauce, parmesan 24.99

MEDITERRANEAN PASTA
since 1997 sauté of tomatoes, artichoke hearts, mushrooms, spinach, kalamata olives, pine nuts, feta cheese, linguine 17.99 (GF sub with grains)
+ shrimp 7.99 + chicken 6.00 + portobello 5.00

CREAMY FETTUCCINNE ALFREDO with parmesan, vegetable side 16.99 + chicken 6.00
+ portobello 5.00 + shrimp 7.99 + petite salmon 9.99

ASIAN VEGETABLE NOODLE BOWL
grilled marinated portobello mushroom, chilled sesame-ginger noodle salad, chopped cashews, shredded red cabbage & carrots, red peppers, baby spinach and scallions 16.99 VEGAN
+ chicken 6.00 + shrimp 7.99 + petite salmon 9.99

HOUSE-MADE DESSERTS 7.99

*CHOCOLATE BOURBON BROWNIE SOUFFLE

house caramel, vanilla bean ice cream GF

*LEMON TART - pastry crust, blueberry sauce

*CHEESECAKE - weekly changing flavor

*CRÈME BRULÉE - caramelized sugar crust GF

*THE S'MORES BOARD 12.99

Toast & build your own at the table ...
marshmallows, graham crackers & accompaniments!