

IRISES LUNCH MENU 2022

SHARE-ABLE STARTERS

CBR QUESADILLA – chicken, bacon & ranch, diced tomatoes, fresh jalapenos, pickled red onions, cheddar, flour tortilla, side salsa & ranch 13.99

CRISPY CONFIT CHICKEN WINGS - Buffalo-style OR sauce of day, celery & ranch (6) 12.99

WHITE TRUFFLE FRIES BASKET – parmesan, herbs, fleur de sel, herbed aioli dipping sauce 12.99

FRIED BRUSSELS SPROUTS
lemon, parmesan, fleur de sel 13.99

BUFFALO FRIED CAULIFLOWER
celery & ranch (Vegan - sub vegan ranch) 13.99

BAKED ARTICHOKE-PARMESAN-SPINACH DIP
House-fried tortilla chips, pita wedges 12.99

CAJUN GRILLED SHRIMP
red chili dipping sauce GF 14.99

SASHIMI TUNA AVOCADO TOWER
soy-chive oil, ginger cream GF 15.99

BAGUETTE BASKET with butter 3.49

SIGNATURE SALADS & SOUP

CUBAN BLACK BEAN SOUP since 1997
cup 6.99 bowl 7.99 (GF, VEGAN without cheese)

BAKED FRENCH ONION SOUP AU GRATIN
cup 7.99 bowl 8.99 (GF without bread)

ADD TO ANY SALAD BELOW...

Grilled Chicken Breast \$6 Jumbo Shrimp \$10.49
Marinated Portobello \$6 Petit Salmon Fillet \$10.99
Char-grilled Sliced Steak (8 oz) \$18.99

HOUSE SALAD - sunflower seeds, mixed greens, tomatoes, cucumbers, red onion and house croutons sm 6.99 lg 10.99 (GF without croutons)

CAESAR SALAD - romaine, house croutons, shredded parmesan, house-made dressing sm 7.99 lg 11.99 (GF without croutons)

GRILLED BUFFALO CHICKEN SALAD
romaine, blue cheese crumbles, shredded carrots, tomatoes, red onions, house-made buttermilk ranch GF 16.99

BUFFALO FRIED CAULIFLOWER SALAD romaine, avocado, carrots, tomatoes, red onions, buttermilk ranch (vegan w/dressing sub) 16.99

CHICKEN CHOPPED SALAD – romaine, chilled diced chicken, cucumbers, red onions, tomatoes, avocado, bacon, blue cheese GF 16.99

TARRAGON CHICKEN SALAD
house-made chicken salad, dried cranberries, mixed greens, almonds, house-pickled egg, cucumbers, red onions, dijon vinaigrette GF 15.99

WARM GOAT CHEESE CROSTINI SALAD
since 1997 mixed greens, sliced pears, red onion, walnuts, kalamata olives, warm sherry-shallot vinaigrette (GF without crostini) sm 9.99 lg 13.99

FRESH PICKLED BEET SALAD – house-pickled peppers & onions, feta, arugula, walnuts, basil oil, balsamic reduction GF sm 10.99 lg 14.99

WARM SALMON SALAD - mixed greens, petit salmon, dried apricots & cranberries, walnuts, raspberry vinaigrette GF 20.99

ASIAN TUNA SALAD - sesame crusted tuna, seared rare, mixed greens, spicy wasabi peas, mandarins, almonds and sesame-ginger vinaigrette (GF without peas) 20.99

SIDES/EXTRA: herb aioli +.50 red chili aioli +.50
ranch +.50 extra dressing +.50 maple-bacon jam +.75
sour cream +.50 avocado +1.75 blue cheese +2.00

BURGER/SANDWICH PLATTERS

served with fries & pickle

Substitute Fries with Sweet Potato Fries +\$2.99
OR Truffle Fries +\$2.99 OR Small House Salad +\$3.99
OR Caesar +4.99 OR Cup of Soup du jour +\$3.99

IRISES FAMOUS CHICKEN SANDWICH
since 1997 – grilled marinated chicken, bacon, red chili aioli, sharp white cheddar, house-made jalapeno-cheddar focaccia bread, house fries 15.99

CHICKEN PHILLY
grilled marinated chicken breast, sautéed onions & pickled red peppers, melted provolone, toasted baguette and herb aioli, house fries 15.99

PORK SCHNITZEL SANDWICH
crispy pork cutlet, sliced apple, house sauerkraut, honey-dijon sauce, arugula, ciabatta, house fries 15.99

IRISES ALL-NATURAL BEEF BURGER
brioche bun, lettuce & tomato, fries 14.99
add bacon +\$2 sautéed mushrooms +\$2
add Cheddar, Swiss, American +\$2
substitute gluten-free bun+\$1.75

BLUEBERRY BBQ BRIE BEEF BURGER
toasted brie, house-made blueberry barbecue sauce, crispy fried onions, arugula, house fries 16.99

MAPLE-BACON BEEF BURGER
house-made maple-bacon jam, extra sharp cheddar, red onion, spinach, house fries 17.99

CAJUN BEEF BURGER
cajun seasoned beef patty, sharp white cheddar, bacon, red chili aioli, lettuce & tomato, fries 17.99

A LA CARTE SANDWICHES

Upgrade to platter with fries & pickle spear +\$4

TUSCAN GRILLED CHEESE PANINI
garlic-artichoke-spinach spread, sliced tomato, parmesan & provolone, panini-grilled ciabatta 10.99

TRIPLE GRILLED CHEESE PANINI – smoked gouda, cheddar & provolone, fresh jalapeños, arugula, honey-dijon, panini-grilled ciabatta 10.99

VEGAN BBQ PULLED 'NO-PORK' – shredded jackfruit, house BBQ sauce, pineapple relish, fresh jalapeno, arugula greens, vegan 'mozzarella', toasted ciabatta bun 12.99

CHICKEN QUESO WRAP – grilled marinated chicken breast, pineapple relish, white cheddar, red chili aioli, grilled flour tortilla 10.99

TARRAGON CHICKEN SALAD BLT – house-made chicken salad w/dried cranberries, crisp bacon, lettuce & tomato, toasted brioche bun 11.99

LUNCH PLATES AND BOWLS

SHRIMP STREET TACO PLATE - grilled shrimp tacos (3), fresh pineapple relish, cajun aioli, mini keto flour tortillas, black beans & grains side 19.99
GF option - sub corn tortillas

STEAK FRITES – 8 oz char-grilled coulotte steak, chef's butter, house fries with herb aioli 26.99

GREEK CHICKEN POWER BOWL – grilled marinated chicken breast, warm ancient grains, baby spinach, tomatoes, cucumbers, onions, pickled red peppers, kalamata olives, feta crumbles, house-made Greek dressing GF 16.99
Vegetarians may substitute portobello for chicken

VEGAN BUDDHA BOWL
fried cauliflower, warm ancient grains, avocado, baby spinach, red cabbage sauerkraut, shredded carrots, sunflower seeds, soy-chive dressing GF 17.99

CAJUN BLACKENED SALMON BOWL
avocado, ancient grains, baby spinach, shredded carrots, red chili aioli GF 20.99

PLEASE INFORM SERVER OF ANY ALLERGIES PRIOR TO ORDERING, (ex. GLUTEN INTOLERANCE), TO AVOID INADVERTANT CROSS-CONTAMINATION.