



TAPAS

Apple Smoked Bacon Dates – blue cheese fondue
sherry reduction | chives | 11

Skillet Braised Brussels Sprouts – pomegranate seeds
olive oil | black truffle salt | 12

Lamb Albondigas – cucumber yogurt | lamb jus
manchego cheese | chives | 14

Shrimp Quesadilla – shrimp | chorizo | sautéed pepper | onion
manchego cheese | jack cheese | harissa sour cream | 16

Salmon Trio – smoked salmon | white fish | salmon mousse
on crostini | 16

Hummus Trio – olive hummus | beet hummus
roasted pepper hummus | pita | veggies | 12

House Salad – mixed greens | cherry tomato | cucumber
carrot strips | red onion | balsamic dressing | 12

Farm Salad – red beets | yellow beets | watermelon | greens
avocado dressing | candied walnut | goat cheese | 14

Wedge Salad – cherry tomato | smoked apple bacon
cucumber strips | crumbled blue cheese | blue cheese dressing | 13

WELCOME to the Iron Pier Craft House, established in 2016, featuring our own unique blend of sharing, tasting and tapas. You will love this non-traditional style of dining! It's a fun way to promote conversation over really good food. Our food is locally sourced, handcrafted, and sent from the kitchen once it is prepared. We encourage your entire group to try many different selections and pass them around the table as you take in the innovative and creative flavors. Have fun with our new concept; there are no rules! Of course, if you would like the traditional dining, please let us know and we would be happy to accommodate you.

MAINS

Butter Poached Lobster Tail – spinach infused
risotto rice | tri color cauliflower | herbs | 34

Fire Roasted Grilled Hanger Steak – herb mashed
potato | pan seared asparagus | red wine demi | 28

Herb Crusted Airline Chicken
spinach risotto | asparagus | chicken jus | 26

Braised Short Rib & Pan Seared Salmon
yukon gold mash potato | grilled asparagus | bourbon glaze
herb butter | 34

Black Pearl Salmon – marble potato | black olive pesto
seasonal herbs | haricot verts | 30

Lamb Meatballs – pasta | house made red gravy
cucumber yogurt | chili oil | 28

Chef's Creation Special | mkt price

SHARES

Kobe Sliders – bacon jam | gouda cheese | plum tomato
pub sauce | soft pretzel rolls | 17

Berinjela Sliders – tomato coulis | roasted eggplant | green pesto
jack cheddar cheese | 16

Lollipop Wings – buffalo or honey bbq | 14

Potato & Brussels Casserole – marble potato | baby brussels
cheese curds | herbs | 15

Shrimp Mac and Cheese – sautéed shrimp | four cheeses | 16

Arti Flatbread – baby artichokes | maitake mushrooms
manchego cheese | truffle peeling | 14

Lobster Flatbread – lobster | four cheese | house made red gravy
parm cheese | parsley | 19

Fig & Prosciutto Flatbread – prosciutto | dried fig
shaved pecorino | fig jam spread | 14

Short Rib Grilled Cheese – bbq short rib | fontina cheese
grilled onions | texas toast | 16

Vegan Pinwheels – black bean hummus | roasted asparagus
baby arugula | wheat wrap | 12

Parmesan Truffle Fries – black truffle oil | fresh herbs | 10

Warm Pretzel – bavarian mustard | beer cheese sauce | 10