



TAPAS

Skillet Braised Brussels Sprouts – cranberries | butternut squash | olive oil | black truffle salt | 13

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

Hummus Trio - brownie batter hummus | red pepper hummus gold beet hummus | assorted breads | 14

Warm Pretzel - bavarian mustard | beer cheese sauce | 10

Lobster Roll – fresh lobster | lemon | mayo | celery house seasoning and New England style butter roll | 19

Short Rib Grilled Cheese – bbq short rib | fontina cheese grilled onions | sour bread panini | 13

Harvest Chopped Salad - apple | cranberry | cucumber tomato | romaine | feta cheese poppy seed dressing | 14

Warm Autumn Salad - beets | butternut squash cauliflower | on a bed of heirloom black rice with a citrusy orange vinaigrette | 16

IronPierCraftHouse.com

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

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

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

Chicken Pot Pie - green peas | carrots | onions potato velouté sauce | 24

Black Pearl Salmon – butternut squash risotto seasonal herbs | haricot verts | passilla chile orange yogurt | 30

Find us on Instagram!

SHARES

Kobe Sliders – bacon jam | gouda cheese | plum tomato pub sauce | soft pretzel rolls | 18

Lollipop Wings – hot sauce | 14

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

Lobster Flatbread – lobster | four cheese | house made red sauce parmesan cheese | parsley | 20

Wagyu Frankfurt – two free range all beef dogs | pickled radish & carrots | cilantro | spicy peanut aioli | 15

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

