



123 SOUTH MAIN STREET | OSCEOLA, IA | 641-342-4351  
www.ironhorseneighborhoodgrill.com

831 BRADEN AVE | CHARITON, IA | 641-774-7587  
www.ironhorseneighborhoodgrill.com

An 18% gratuity will be added for parties of 10 or more

## APPETIZERS

### BBQ CHICKEN SPRINGROLLS

Smoked chicken, cheddar jack and our homemade slaw rolled, fried and served with BBQ sauce. 8.99

### WHITE CHEDDAR CHEESE CURDS

Real Wisconsin Cheese Curds. Served with Ranch dressing. 8.99

### PULLED PORK QUESADILLA

Pulled pork, cheddar-jack cheese, and roasted corn and black bean salsa pressed on a large tortilla. Served with Chipotle Ranch. 8.99

### BAVARIAN PRETZEL STICKS

Three large salted Pretzels, served hot from the oven, with housemade cheese sauce for dipping. 8.99

### BEER BATTERED ONION RINGS

Hand dipped Sam Adams beer battered onions, with a zesty dipping sauce. 8.99

### CHICKEN WINGS

All-natural chicken wings, tossed with your choice of sauce. Mix & match flavors on orders of 12 or more, limit 3 flavors per order.

### Hot, Mild, Parmesan Garlic, BBQ or Sweet Chili Sauce

6 Wings - 8.99 • 12 Wings - 15.99  
18 Wings - 20.99 • 24 Wings - 25.99

## CHICKEN AND SEAFOOD

With choice of any two Signature Sides

Substitute a Premium Side for 1.99

### BEER BATTERED FISH & CHIPS

Two handcut Sam Adams beer battered fish fillets. Served with house made tartar sauce and fresh lemon. 17.99

Add an extra fillet - 2.99

### CILANTRO-LIME SALMON

An 8 oz. Atlantic salmon filet, rubbed with our own Cajun seasoning and blackened. Topped with Cilantro-Lime butter and fresh lime. 22.99

### NEW ORLEANS SHRIMP SKEWERS

A half pound of jumbo shrimp, coated in Cajun seasoning, skewered, grilled and served with fresh lime. 18.99

### BRUSCHETTA CHICKEN

An 8 ounce juicy grilled chicken breast with fresh sweet tomatoes, fresh basil and melted mozzarella cheese. 17.99

### BATTERED JUMBO SHRIMP

Succulent Sam Adams beer battered jumbo shrimp, served with cocktail sauce. 17.99

### CHICKEN TENDERS

Southern fried chicken tenders fried golden brown, with your choice of BBQ, Honey Mustard, Ranch, Buffalo or Sweet Chili sauce. 15.99

## SALADS AND SOUP

### DRESSINGS:

Ranch (GF), Chipotle Ranch, Creamy Chive, Fat Free Ranch, French, Bleu Cheese, Thousand Island, Italian, Red Wine Vinaigrette (GF)

### SWEET APPLE GORGONZOLA (GF)

Sweet apples, Gorgonzola, candied walnuts, cranberries, spinach and spring mix, tossed with our own Red Wine Vinaigrette. 14.99

Add Chicken: 5.99 - Add Shrimp - 8.99

### CRISPY CHICKEN

Southern breaded chicken breast, bacon, tomatoes, cheddar-jack. 14.99  
Substitute grilled chicken - 1.99

### CLASSIC CHEF

Sliced ham, smoked turkey, bacon, egg, cheddar-jack, croutons. 14.99

### SOUTHWEST CHICKEN

Smoked chicken, roasted corn and black bean salsa, fresh tomatoes and cheddar-jack cheese. Topped with crispy tortilla strips and Chipotle Ranch dressing. 14.99

### COWBOY STEAK

Coffee rubbed steak, tomatoes, bacon, egg, parmesan, onion rings, toasted baguette, tossed with creamy chive dressing. 16.99

### SOUP & SALAD

A bowl of our featured soup and side salad with choice of dressing. 9.99

### SOUP

Ask your server about today's homemade selection.  
Bowl - 4.99 Cup - 3.49

## PASTA

Served with rustic style garlic bread

Add Chicken - 5.99

Add Shrimp - 8.95

Add a Salad for 3.49

### FETTUCCINE ALFREDO

Fettuccine tossed with our rich and creamy housemade alfredo sauce. 14.99

### THREE CHEESE PENNE

Penne pasta with a blend of tomatoes, basil and onion in a parmesan cream sauce. Topped with melted mozzarella and provolone. 15.99

### CHIPOTLE BACON MAC & CHEESE

Cavatappi noodles smothered in a thick and creamy cheese sauce with savory bacon and smoky chipotle peppers. Topped with toasted bread crumbs. 14.99

**BAYOU PASTA** Fettuccine pasta with sauteed peppers and onions in a spicy Cajun cream sauce. 15.99

## STEAKHOUSE

Served with choice of any two Signature Sides

Substitute a Premium Side for 1.99

ALL STEAKS ARE USDA CHOICE MIDWEST BEEF; AGED 28 DAYS FOR MAXIMUM FLAVOR AND TENDERNESS.

### BROILED TOP SIRLOIN (GF)

A well seasoned 8 ounce lean center cut Top Sirloin, grilled to your liking over an open flame to enhance it's natural flavor. 24.99

### WHISKEY MAPLE SIRLOIN

Our center cut Top Sirloin drowned in our sweet bourbon maple glaze. 26.99

### RIBEYE (GF)

The perfect combination of tenderness and flavor. A well marbled, USDA Choice 12 ounce cut. 32.99

### FILET (GF)

The most tender cut of steak. 8 ounce cut of USDA Choice Beef Tenderloin. 38.99

### STEAK DEBURGO

Twin 4 ounce beef tenderloin medallions sautéed with sliced mushrooms in a red wine basil cream sauce. 40.99

### TOMAHAWK PORK CHOP (GF)

A thick and juicy 12 ounce bone-in premium pork chop, well seasoned and grilled over an open flame. 21.99

### MAPLE APPLE PORK CHOP

Our delicious 12 ounce bone-in pork chop topped with tender red apples and a sweet apple maple glaze. 23.99

## SIGNATURE SIDES

French Fries (GF)

Coleslaw (GF)

Seasonal Fresh Vegetable (GF)

Side Salad

Cottage Cheese

Baked Potato (after 4 pm) (GF)

Garlic Redskin

Mashed Potatoes (GF)

## PREMIUM SIDES

Sour Cream & Chive Fries

Onion Rings

Loaded Baked Potato

Loaded Mashed Potatoes

Cup of Soup

NOTICE: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# SANDWICHES

**ALASKAN WHITEFISH** Flaky whitefish hand dipped in our Sam Adam's beer batter and fried golden on a toasted hoagie roll. Served with house-made tartar sauce. 12.99

**HOT HAM & SWISS** A mountain of cherrywood smoked ham with creamy melted Swiss cheese and savory garlic mayo on a Brioche bun. 11.99

**STACKED RIBEYE** An 8 oz. grilled Ribeye, sitting on two pieces of grilled Texas Toast, topped with our own Sam Adams Beer Battered Onion Rings. Served with zesty dipping sauce. 15.99

**PASTRAMI REUBEN** House-smoked Pastrami with Swiss cheese, sauerkraut and thousand island dressing on grilled marble rye. 12.99

**PORK TENDERLOIN** Juicy hand-cut pork loin, pounded thin and tender. Your choice of either hand-dipped in our own Sam Adam's beer batter or grilled. 12.99

**PHILLY** Thinly sliced tender steak with bell peppers and onions topped with melted provolone on a toasted hoagie, slathered with our own garlic mayo. 13.99

**DIRTY BIRD** House-smoked turkey breast with crispy applewood smoked bacon on cheddar cheese on grilled Sourdough bread. 11.99

**SOUTHERN PULLED PORK** House-smoked over apple and pecan wood, tossed with sweet barbeque sauce and topped with homeade coleslaw. Served on a toasted bun. 11.99

**THREE LITTLE PIGS** Cherrywood ham, pulled pork and Applewood bacon with melted Swiss Cheese on a Brioche bun. 10.99

## BLACK BEAN & BEET VEGGIE BURGER

Our house-made savory black bean and sweet red beet veggie burger on toasted brioche. 12.99 (Add Cheese - .99)

# DESSERT

## CHOCOLATE PEANUT BUTTER TOWER (GF)

Our most popular dessert, built for two. A tower of chocolate peanut butter fudge, peanut butter chiffon, whipped cream and chocolate sauce. 8.99

## CAKE

Who doesn't like cake? Ask your server for today's selection. 7.99

## HOMEMADE FRIED APPLE PIE

Artistry House apple hand pie, drizzled with caramel and topped with cinnamon powdered sugar and whipped cream. 7.99

## ROASTED APPLE BREAD PUDDING

Sweet roasted cinnamon sugar apples baked in a moist bread pudding, topped with caramel sauce. 8.99

# EXTRAS

## FRENCH FRIES (GF)

Premium skin-on french fries. 3.49

## SOUR CREAM & CHIVE FRIES

Seasoned Fries made with real sour cream and chives, served with Ranch dressing. 3.99

## GARLIC REDSKIN MASHED POTATOES (GF)

Creamy gourmet mashed potatoes with a light garlic flavor 2.99

## BAKED POTATO (GF) (AFTER 4 PM)

With butter and/or sour cream. 3.99

## FRESH VEGETABLE (GF)

Ask your server for today's feature. 2.99

## COLESLAW (GF) Made fresh daily. 2.99

## LOADED BAKED POTATO (AFTER 4 PM)

Butter, Sour Cream, real bacon, green onions and melted cheddar-jack 4.99

## LOADED MASHED POTATOES

Butter, Sour Cream, real bacon, green onions and melted cheddar-jack atop our gourmet Garlic Redskin Mashed. 4.99

## SIDE SALAD Fresh greens, cucumber, cherry tomato, onion and croutons with choice of dressing. 4.49

## COTTAGE CHEESE 2.99

## CHICKEN BREAST

6 oz. Grilled or Breaded 5.99

## JUMBO SHRIMP

5 Shrimp, Grilled or Breaded 8.99

## EXTRA SAUCE Small .99 Large 1.99

All Sandwiches served with choice of French Fries, Coleslaw, Cottage Cheese or Fresh Vegetable  
Add 1.99 for Onion Rings, Sour Cream & Chive Fries, Side Salad or Soup

# CHICKEN SANDWICHES

## CHICKEN CLUB MELT

Applewood smoked bacon, Swiss cheese and garlic mayo on two pieces of grilled sourdough. Have it breaded or grilled. 13.99

## BUFFALO

A juicy chicken breast drowned in our spicy homemade hot wing sauce and melted Gorgonzola on a bun. With Ranch or Bleu Cheese on the side. Have it breaded or grilled. 13.99

## CHICKEN PHILLY

Sliced grilled chicken breast, sauteéd bell peppers, onions, melted provolone and garlic mayo on a toasted hoagie roll. 13.99

## JUST CHICKEN

A juicy well-seasoned chicken breast on a toasted Brioche bun. Have it breaded or grilled. 11.99  
Add Cheese - .99 Add Bacon - 1.99

**Cheese:** American, Cheddar, Swiss, Pepper Jack, Provolone, Gorgonzola (Add .75)

# BURGERS

ALL 1/2 POUND BURGERS ARE 100% USDA CHOICE GROUND ANGUS & CHUCK

## HOUSE BURGER\*

Seasoned, juicy and grilled to your specification. Includes your choice of fresh Lettuce, Tomato, Pickle or Onion. Served on a toasted Brioche bun. 12.99

Add melted Cheese - .99 Add Bacon - 1.99

**Cheese:** American, Cheddar, Pepper Jack, Provolone, Swiss, Gorgonzola (Add .75)

## BACON, BLACK & BLEU\*

Seasoned with Creole style blackening seasoning and topped with bacon and a mound of melted Gorgonzola cheese. 14.99

## CAROLINA BURGER\*

Piled high with our house-smoked pulled pork, sweet BBQ sauce, coleslaw, onion rings and melted cheddar cheese. 15.99

## PATTY MELT\*

Our fresh ground burger with sauteéd onions and Swiss cheese sandwiched between two pieces of grilled marble rye. 13.99

## BACON WRAPPED JUICY LUCY\*

Stuffed with your choice of cheese (American not recommended) and wrapped with crispy applewood smoked bacon. Must be served well done. 14.99

## MUSHROOM SWISS\*

Topped with tender sauteéd mushrooms and creamy Swiss cheese. 13.99

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# BEVERAGES

**SODA (FREE REFILLS)** Proudly serving Pepsi Products 2.99

**LEMONADE (FREE REFILLS)** 2.99

**ICED TEA (FREE REFILLS)** 2.99

**HOT TEA (FREE REFILLS)** 2.99

**COFFEE (FREE REFILLS)** 2.99

**RED BULL (8 OZ CAN)** 3.99

## JUICE

Apple, Cranberry, Orange, or Tomato  
Small: 2.99 Large: 3.49

## MILK OR CHOCOLATE MILK

Small: 2.99 Large: 3.49



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