

## Starters

- Gorgonzola Stuffed Risotto Balls** - with roasted garlic cream \$6.99
- White Truffle Fries** - tossed with truffle oil, parmesan & fleur de sel, herbed aioli dipping sauce \$8.49
- Mediterranean Platter** - roasted garlic hummus and creamy warm artichoke dip with toasted pita wedges & kalamata olives \$8.99
- Nachos** - house-seasoned tortilla chips, black beans, scallions, fresh jalapenos (hot!) and melted cheddar-jack cheese \$8.99    **add chicken \$12.99**
- Marinated Olive Medley** \$4.69
- ◇ **American Classic Cheese Plate** - Cheddar, Smoked Gouda & Dill Havarti served with dried fruit, nuts & crackers \$8.99
- ◇ **French Brie & Pear Cheese Plate** - wedge of creamy French brie & sliced fresh pear served with dried fruit, nuts and crackers \$8.99

## Soups & Appetizers

- Cuban Black Bean Soup** - with shredded cheddar-jack cheese, scallions and red chili pepper sauce \$5.99
- ◇ **Baked French Onion Soup Au Gratin** \$5.99
- Baked Brie in Pastry Crust** - with peach-cranberry-walnut chutney \$8.99
- ◇ **Diver Sea Scallops** - pan-seared with chili dusted fried plantain ribbons, cactus leaf-avocado guacamole and cumin béchamel \$10.99
- ◇ **Cajun Grilled Shrimp** - red chili dipping sauce \$8.99
- ◇ **Chilled Jumbo Shrimp Cocktail** \$8.99
- ◇ **Seasoned Ahi Tuna Sashimi** - avocado salad, lemon-ginger crème & soy-chive oil \$10.99
- ◇ **Crabmeat Stuffed Portobello** - blue crab claw meat, melted dill havarti, citrus cream sauce and port reduction \$8.99
- Duck & Shrimp Spring Roll** - with toasted cashews, baby spinach and maple-cilantro vinaigrette \$12.99

## Salads

- ◇ **House Salad** - sunflower seeds, tomatoes, cucumbers, red onion & garlic croutons  
small \$3.49    large \$6.49    **Add Maytag blue cheese crumbles to any salad +\$1**
- ◇ **Caesar Salad** - creamy Caesar dressing, crisp romaine, croutons & shaved parmesan    small \$4.49    large \$7.49
- ◇ **Arugula Salad** - pine nuts, bacon, red onion, Maytag blue cheese crumbles and Dijon vinaigrette    small \$7.29    large \$10.99
- ◇ **Spinach Salad** - Maytag blue cheese crumbles, diced red onion & tomato, kalamata olives, croutons & warm sherry-shallot vinaigrette    small \$5.99    large \$7.99
- Warm Goat Cheese Salad** - mixed greens, pears, red onion, walnuts, kalamata olives & warm sherry-shallot vinaigrette    small \$6.99    large \$9.99
- House-made dressings:** balsamic-bordeaux vinaigrette, warm sherry-shallot vinaigrette, raspberry vinaigrette, fat-free balsamic-orange, creamy Caesar, creamy ranch (not gluten-free), Dijon vinaigrette, add Maytag blue cheese crumbles to any salad +\$1

◇ symbol denotes items that may be prepared gluten-free with modifications (must inform server of allergy)

## Specialties

### **Chicken Pesto Pasta**

sliced chicken breast, sundried tomatoes, wild mushrooms, roasted red peppers and pesto cream sauce over penne pasta, shaved parmesan reggiano **\$16.99**

**Wine Pairing:** Carmel Road Chardonnay (CA) or Primarius Pinot Noir (OR)

### **Mediterranean Pasta**

fresh spinach, tomatoes, artichoke hearts, wild mushrooms, kalamata olives, pinenuts and feta cheese tossed over linguine **\$15.99**

with jumbo shrimp **\$20.99**      with grilled chicken breast **\$18.99**      with portobello **\$17.99**

**Wine Pairing:** Infamous Goose Sauvignon Blanc (NZ) or Centine Sangiovese-Cab-Merlot (It.)

### ◇ **Creamy Fresh Herb-Asiago Risotto with roasted cashews (vegetarian) \$13.99**

with jumbo shrimp **\$18.99**      with grilled chicken breast **\$16.99**      with portobello **\$15.99**

**Wine Pairing:** Labouré-Roi Pouilly Fuisse (Fr.)

### **Irises Famous Crabcakes**

roasted red pepper aioli & butter whipped potatoes **\$18.99**

**Wine Pairing:** Noble House Riesling (Gr.) or Kilda Shiraz (Au.)

### ◇ **Sesame Encrusted Tuna**

sashimi-grade tuna seared rare, pineapple-ginger rice pilaf, pickled ginger, spicy wasabi horseradish and citrus-soy ponzu dipping sauce **\$21.99**

**Wine Pairing:** Sokol Blosser Evolution #9 - blend of 9 white varietals (OR)

### ◇ **Caramelized Diver Sea Scallops**

fresh herb-asiago risotto and raspberry gastrique **\$20.99**

**Wine Pairing:** Spring Seed Wine Co. Chardonnay (unoaked) (Au.)

### **Blue Cheese Stuffed Meatloaf Wellington**

100% natural beef, wild mushroom duxelle, veal demi glace, butter whipped potatoes **\$15.99**

### ◇ **Crispy Half Duckling**

Maple Leaf Farms half duckling with chilled soy kumquat chutney, pineapple-ginger rice pilaf **\$24.99**

**Wine Pairing:** Cuvée Le Bec Grenache-Syrah-Mourvedre Blend (CA)

**Entrees served with fresh vegetables, starch & assorted house-made breads.**

**May substitute creamy spinach sauté for starch for low-carb diets for \$1.99.**

**An 18% gratuity may be added to parties of 6 or more with separate checks.**

**Executive Chef Douglas Spurdens**

**Graduate of Paul Smith's Culinary School**

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## House-Made Desserts

### ◇ Warm Chocolate-Bourbon Brownie Soufflé

flourless chocolate cake with house-made  
caramel sauce & vanilla ice cream **\$6.29**

**Wine Pairing:** *Banfi Rosa Regale Brachetta D'Aqui, Italy*

### ◇ Classic Vanilla Bean Crème Brulée **\$5.49**

**Wine Pairing:** *Inniskillin Vidal Ice Wine, Canada*

### Warm Apple-Raspberry Crisp

baked sliced apples & raspberries with  
cinnamon-oat crumb topping and vanilla ice cream **\$5.99**

**Wine Pairing:** *Inniskillin Vidal Ice Wine, Canada*

### Mini Dessert Sampler Trio

miniatures of chocolate brownie soufflé, vanilla  
bean crème brulée and warm apple-raspberry crisp **\$6.29**

### ◇ New York Style Cheesecake

individual creamy cheesecake with shortbread  
crust & strawberry sauce **\$5.99**

**Wine Pairing:** *Fonseca 10 Year Tawny Porto, Portugal*

### Pastry Chef Adrienne Dionne

Graduate of Hyde Park Culinary Institute of America

## Catering Services

### AT YOUR PLACE OR OURS ...

We work with you to plan every detail of your special event, from the menu to the table settings, and beyond. Our goal is to exceed your expectations and wow your guests, whether it's a wedding for 200 or a small celebration for 25 held at your home.

Enjoy our top quality food and service at your next party with our professional catering team.

# B

the  
Burgundy  
Room  
by Irises

### Banquets, Weddings & Conferences

Irises' sister property is located on Route 3 in Plattsburgh and available for special events large or small. Attention to detail with exceptional service is our specialty.

See on-line newsletter for weekend dinner features,  
upcoming events & music schedule  
[www.irisescafe.com](http://www.irisescafe.com)

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## Classics & Steaks

### Moules Frites

Belgian-style poached fresh mussels, sauce of the moment,  
basket of fries, herbed aioli dipping sauce **\$17.99**

### ◇ Chicken Piccata

pan-seared chicken breasts with caper-lemon-butter  
sauce, wild rice pilaf **\$16.99**

**Wine Pairing:** *Spring Seed Wine Co. Chardonnay (Aus.)*

### ◇ Jumbo Shrimp Scampi

sautéed with garlic, white wine & lemon-butter sauce,  
wild rice pilaf **\$18.99**

**Wine Pairing:** *Shooting Star Chardonnay (CA)*

### ◇ Lemon Chicken & Shrimp Combo

candied lemon dusted chicken breast with jumbo shrimp,  
lemon-butter sauce and wild rice pilaf **\$19.99**

**Wine Pairing:** *Chateau Jacquet White Bordeaux (Fr.)*

### Creamy Fettuccine Alfredo

with shaved parmesan **\$12.99**

with grilled chicken **\$16.99**

with jumbo shrimp **\$18.99**

**Wine Pairing:** *Carmel Road Chardonnay (CA)*

### Add a sauce to steaks featured below:

Bordelaise Sauce **+\$1.99**

Au Poivre Sauce (peppercorn) **+\$1.99**

Creamy Blue Cheese Sauce **+\$2.29**

Mushroom Demi-glace **+\$1.99**

Jumbo Shrimp Scampi (3) **+\$6.50**

### ◇ Bistro Steak Medallions (8 oz)

topped with herb compound butter, butter whipped potatoes  
**\$18.99**

**Wine Pairing:** *Brothers in Arms Shiraz-Cabernet (Aus.)*

### ◇ Grilled Hand Cut Filet Mignon (8 oz)

topped with herb compound butter, butter whipped potatoes  
**\$24.99**

**Wine Pairing:** *Mettler Vineyards Cabernet (CA)*

### ◇ Slow Roasted Prime Ribs of Beef (12oz)

Friday & Saturday only, (while it lasts, may call ahead to  
reserve), natural au jus, butter whipped potatoes **\$22.99**

**Wine Pairing:** *Santa Ema Merlot Reserve (Chile)*

**WiFi** Free WiFi Available

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