

IRISES CAFÉ AND WINE BAR

Starters *great for sharing*

White Truffle Fries tossed with truffle oil, parmesan & fleur de sel, herbed aioli dipping sauce \$8.49

Sweet Potato Fries with caramelized apple crème fraiche dipping sauce \$8.49

Mediterranean Platter - roasted garlic hummus and creamy warm artichoke dip with toasted pita wedges & kalamata olives \$9.99

Irises Nachos – house-seasoned tortilla chips, black beans, scallions, fresh jalapenos (hot!) and melted cheddar-jack cheese \$9.49 **add chicken** \$12.49

◆ **Marinated Olive Medley** \$4.69

Gorgonzola Stuffed Risotto Balls with roasted garlic cream \$7.99

◆ **American Classic Cheese Plate** - Cheddar, Smoked Gouda & Dill Havarti served with dried fruit, nuts & crackers \$9.49

◆ **French Brie & Pear Cheese Plate** - wedge of creamy French brie & sliced fresh pear served with dried fruit, nuts and crackers \$9.49

Soups & Appetizers

Cuban Black Bean Soup - shredded cheddar-jack cheese, scallions and red chili pepper sauce \$5.99

◆ **Baked French Onion Soup Au Gratin** \$5.99

Lamb Empanadas - seasoned ground lamb filled pastries, ancho chile-smoked tomato coulis, jalapeno crème, fresh cilantro \$10.99

◆ **Cajun Grilled Shrimp** - red chili dipping sauce \$9.99

◆ **Chilled Jumbo Shrimp Cocktail** \$9.99

Baked Brie in Pastry Crust with peach-cranberry-walnut chutney \$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 balsamic reduction \$9.29

Salads – now sourcing locally grown produce from **Fledging Crow Farm in Keeseville for many of our salads & fresh veggies this season**

◆ **House Salad** - sunflower seeds, tomatoes, cucumbers, red onion & garlic croutons
small \$3.99 *large* \$7.29 **Add Maytag blue cheese crumbles to any salad +\$1.29**

◆ **Caesar Salad** – creamy Caesar dressing, crisp romaine, croutons & shaved parmesan
small \$4.99 *large* \$7.99

◆ **Fresh Beet Salad** - pickled locally grown Fledging Crow beets, peppers & onions over local arugula with feta crumbles, walnuts, basil oil and balsamic reduction ***small* \$6.99 *large* \$9.99**

◆ **Spinach Salad** – Maytag blue cheese crumbles, diced red onion & grape tomatoes, kalamata olives, croutons & warm sherry-shallot vinaigrette ***small* \$5.99 *large* \$8.99**

◆ **Arugula Salad** – locally grown Fledging Crow arugula greens, pine nuts, bacon, red onion, Maytag blue cheese crumbles and Dijon vinaigrette ***small* \$7.29 *large* \$10.99**

Warm Goat Cheese Salad – mixed greens, pears, red onion, walnuts, kalamata olives & warm sherry-shallot vinaigrette ***small* \$7.29 *large* \$10.99**

◆ **Add to Any Salad Above:**

grilled marinated chicken breast \$4 jumbo shrimp (3) \$6
marinated portobello mushroom \$3 petit salmon fillet (4 oz) \$6.49

Specialties

Mediterranean Pasta

tomatoes, artichoke hearts, wild mushrooms, fresh spinach
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 Blend (It.)*

Chicken Pesto Pasta

sliced chicken breast, sundried tomatoes, wild mushrooms, roasted red peppers
and pesto cream sauce over penne pasta, shaved parmesan reggiano \$17.99

Wine Pairing: *Carmel Road Chardonnay (CA) or Block Nine Pinot Noir (CA)*

◆ Creamy Fresh Herb-Asiago Risotto

roasted cashews & raspberry gastrique (vegetarian) \$14.99 with portobello \$16.99
with grilled chicken breast \$17.99 with jumbo shrimp \$20.99 with sea scallops \$21.99

Wine Pairing: *Labouré-Roi Pouilly Fuisse (France)*

Char-grilled Lamb Burger (8oz)

cranberry-onion relish, melted dill havati cheese, kalamata-herb aioli, locally grown
Fledging Crow arugula greens & house-made toasted bun, sweet potato fries \$15.49

Wine Pairing: *Barrel Monkey Shiraz (Australia)*

Crispy Maple Leaf Farms Half Duckling

chilled soy-apricot chutney, pineapple-ginger rice pilaf \$24.99

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

◆ Espresso BBQ Porterhouse Steak (bone-in, 16 oz)

espresso-infused glaze, caramelized apple crème fraiche, sweet potato fries \$34.99

Wine Pairing: *Enrique Foster 'IQUE' Malbec (Argentina)*

Irises Famous Crabcakes

roasted red pepper aioli & butter whipped potatoes \$19.99

Wine Pairing: *Heinz Eifel 'Shine' Riesling (Gr.) or Primarius Pinot Noir (OR)*

◆ Pan-Seared Diver Sea Scallops

coriander dusted scallops, garam-masala spiced fennel marmalade, curried risotto \$22.99

Wine Pairing: *La Puerta Torrontes (Argentina)*

◆ Sesame Encrusted Tuna

sashimi-grade tuna seared rare, pineapple-ginger rice pilaf, pickled ginger,
spicy wasabi horseradish and citrus-soy ponzu dipping sauce \$22.99

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

**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.

***Suggested wine pairings to compliment the entrées are available by the glass or bottle**

Executive Chef Chad Ducatte

**◆ symbol denotes items that may be prepared gluten-free with some
modifications ... must inform server of allergy**

Classics & Steaks

Moules Frites

Belgian-style poached fresh mussels, sauce of the moment, basket of house fries, herbed aioli dipping sauce \$19.99

◆ **Chicken Piccata**

pan-seared chicken breasts with caper-lemon-butter sauce, wild rice pilaf \$18.99

Wine Pairing: Shooting Star Chardonnay (CA)

◆ **Jumbo Shrimp Scampi**

sautéed with garlic, white wine & lemon-butter sauce, wild rice pilaf \$20.99

Wine Pairing: Laboire Roi Pouilly Fuisse (Fr)

◆ **Lemon Chicken & Shrimp Combo**

lemon-pepper crusted chicken breast with jumbo shrimp, lemon-butter sauce and wild rice pilaf \$20.99

Wine Pairing: Jacquet White Bordeaux (Fr.)

Creamy Fettuccine Alfredo with shaved parmesan \$13.99

with grilled chicken breast \$16.99 with jumbo shrimp \$19.99

Wine Pairing: Carmel Road Chardonnay (CA)

Add a house-made 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) +\$6.99

◆ **Bistro Steak Medallions** (8 oz)

topped with herb compound butter, butter whipped potatoes \$19.99

Wine Pairing: 'Petite-Petit' Petite Sirah (CA)

◆ **Grilled Hand-Cut Filet Mignon** (8 oz)

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

Wine Pairing: Summer's Cabernet (CA)

◆ **Slow Roasted Prime Ribs of Beef** (12 oz)

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

Wine Pairing: Santa Ema Merlot (Chile)

◆ **Grilled Porterhouse Steak** (16 oz)

bone-in, topped with herb compound butter, butter whipped potatoes \$32

Wine Pairing: L de Lyeth Cabernet (CA)

House-made Dessert Features

◆ **Warm Chocolate-Bourbon Brownie Soufflé**

flourless chocolate cake with house-made caramel sauce & vanilla ice cream \$6.99

◆ **Classic Vanilla Bean Crème Brulée** \$5.99

Warm Apple-Raspberry Crisp

baked sliced apples & raspberries with cinnamon-oat crumb topping and vanilla ice cream \$6.49

Mini Dessert Sampler Trio

miniatures of our chocolate brownie soufflé, vanilla bean crème brulée and warm apple-raspberry crisp \$6.49

◆ **New York Style Cheesecake**

individual creamy cheesecake with shortbread crust & choice of sauce \$5.99

Scratch-Baked Gourmet Cupcakes from DeLish Bakeshop

Ask server for today's flavors \$2.49

Lite-Fare Specialties

Irises Mac & Cheese

cheddar, Monterey jack & asiago cheeses, smoked ham & penne pasta \$12.99

Irises Famous Crabcake with salad - roasted red pepper aioli & house side salad \$10.99

◆ **Feta Crusted Petit Salmon Fillet** (4 oz)

kalamata-herb aioli, balsamic reduction, wild rice pilaf and fresh vegetables \$13.99

Salmon Pesto Pasta

petit salmon fillet (4 oz) over penne with mushrooms, sundried tomatoes, roasted red peppers & pesto cream sauce, shaved parmesan \$14.99 **(GF with rice)**

Crispy Duck with fennel marmalade

quarter duck with garam-masala spiced fennel marmalade, pineapple-ginger rice pilaf \$15.99

◆ **Grilled Herb Marinated Chicken Breast** (5 oz) rosemary reduction, wild rice pilaf \$11.29

Chef's Grilled Pizza of the day - 10" thin-crust, rustic-style \$11.99

Sandwiches

Substitute with Sweet Potato Fries +\$1.49 OR White Truffle Fries +\$2.99

◆ **Irises Beef Burger** - 8 oz Angus Beef

toasted house-made bun, lettuce & tomato, house fries \$8.99

add cheddar, Swiss or blue cheese +\$1.29 add bacon +50¢ add sautéed mushrooms +\$1

◆ **Char-grilled Lamb Burger** – 8 oz

cranberry-onion relish, kalamata-herb aioli, melted dill havarti, local Fledging Crow arugula, sweet potato fries \$15.49

◆ **California Cobb Beef Burger** - 8 oz Angus Beef

sliced fresh avocado, Maytag blue cheese, bacon, lettuce, tomato & herbed aioli, fries \$11.29

◆ **Cajun Blackened Beef Burger** - 8 oz Angus Beef

cajun blackened, melted cheddar-jack, bacon, red chili mayo, lettuce & tomato, fries \$10.29

◆ **Spicy Asian BBQ Beef Burger** - 8 oz Angus Beef

soy-chili-ginger glaze, pickled onions & peppers, avocado, fresh cilantro, jalapeno crème, house fries \$11.29

◆ **Irises Infamous Grilled Chicken Sandwich**

bacon, red chili mayo, melted cheddar-jack cheese, house-made jalapeno-cheddar focaccia bread, house fries \$9.49

◆ **Baked Chicken & Brie Melt Sandwich**

toasted house-made roll, peach-cranberry-walnut chutney, brie & spinach, house fries \$9.49

◆ **Gluten Free Sandwiches served without bread, open-faced style & include potato chips**

Signature Salads

Add to Any Salad below:

◆ grilled marinated chicken breast \$4 ◆ jumbo shrimp (3) \$6

◆ marinated portobello mushroom \$3 ◆ petit salmon fillet (4 oz) \$6.49

◆ **Asian Tuna Salad** – our popular sesame crusted tuna (4 oz), seared rare over mixed greens, spicy wasabi peas, mandarins, almonds & hoisin-ginger vinaigrette \$14.99

◆ **Warm Salmon Salad** – petit fillet (4 oz) over mixed greens, dried apricots & cranberries, walnuts, raspberry vinaigrette \$13.99

◆ **Fresh Beet Salad** – pickled locally grown beets, peppers & onions over local arugula, feta, walnuts, basil oil and balsamic reduction **small** \$6.99 **large** \$9.99

Warm Goat Cheese Salad – mixed greens, pears, red onion, walnuts, kalamata olives, warm sherry-shallot vinaigrette **small** \$7.29 **large** \$10.99

◆ **Spinach Salad** – Maytag blue cheese crumbles, diced red onion & tomatoes, kalamata olives, croutons, warm sherry-shallot vinaigrette **small** \$5.99 **large** \$8.99

◆ **Irises Caesar Salad** – crisp romaine, croutons, shaved parmesan **small** \$4.99 **large** \$7.99

◆ **Arugula Salad** – locally grown Fledging Crow arugula greens, pine nuts, bacon, red onion, Maytag blue cheese crumbles and Dijon vinaigrette **small** \$7.29 **large** \$10.99