

# IRISES CAFÉ AND WINE BAR est. 1997

## Share-able Starters

- WHITE TRUFFLE FRIES** ..... \$8.99  
tossed with truffle oil, Parmesan & fleur de sel,  
herbed aioli dipping sauce
- SWEET POTATO FRIES** ..... \$8.49  
spicy wasabi dipping sauce
- MEDITERRANEAN PLATTER** ..... \$11.99  
garlic-herb hummus & creamy warm artichoke dip  
with toasted pita wedges & kalamata olives
- IRISES NACHOS** ..... \$9.99  
house-seasoned tortilla chips, black beans,  
scallions, fresh jalapeños & melted cheddar-jack cheese  
\***ADD CHICKEN +** ..... \$4.00
- FRIED BRUSSELS SPROUTS** ..... \$7.99  
lemon, parmesan, fleur de sel
- ◆ **FRUIT & CHEESE PLATE** ..... \$10.99  
cheddar, smoked gouda & creamy brie,  
served with fresh pear, dried fruit, nuts & crackers

## Appetizers

- ◆ **PICKLED VEGGIE POT** ..... \$6.99  
assorted house-pickled fresh vegetables, grilled baguette
- GORGONZOLA STUFFED  
RISOTTO BALLS** ..... \$7.99  
with roasted garlic cream
- FRIED CALAMARI** ..... \$10.99  
red pepper aioli & sriracha-honey dipping sauces,  
pickled banana peppers
- ◆ **POACHED FRESH MUSSELS** ..... \$11.99  
1½ doz. Mussels - white wine, roasted garlic,  
cream & fresh thyme
- ◆ **CAJUN GRILLED SHRIMP** ..... \$10.99  
*Since 1997* - wild caught shrimp, red chili dipping sauce
- ◆ **SEASONED AHI TUNA SASHIMI** .... \$11.99  
avocado salad, lemon-ginger crème & soy-chive oil

Now using certified naturally  
grown vegetables, herbs & greens from local  
Fledging Crow and Juniper Hill farms

## Soups & Salads

- ◆ **CUBAN BLACK BEAN SOUP** ..... \$6.99  
*Since 1997* - garnished with shredded  
cheddar-jack cheese, scallions &  
red chili pepper sauce
- ◆ **BAKED FRENCH ONION  
SOUP AU GRATIN** ..... \$6.99
- ◆ **HOUSE SALAD** ..... sm. \$4.99 lg. \$7.99  
sunflower seeds, tomatoes,  
cucumbers, red onion & garlic croutons
- ◆ **CAESAR SALAD** ..... sm. \$5.99 lg. \$8.99  
creamy Caesar dressing, crisp  
romaine, croutons & shaved parmesan
- ◆ **SPINACH SALAD** ..... sm. \$6.99 lg. \$9.99  
Maytag blue cheese crumbles, diced red onion  
& grape tomatoes, kalamata olives, croutons  
& warm sherry-shallot vinaigrette

- ◆ **FRESH BEET SALAD** ..... sm. \$7.99 lg. \$11.99  
pickled fresh beets, pickled red peppers & onions,  
arugula greens, feta crumbles,  
walnuts, basil oil & balsamic reduction
- ◆ **ARUGULA SALAD** ..... sm. \$7.99 lg. \$11.99  
fresh arugula greens, pine nuts, bacon, diced red onion,  
Maytag blue cheese crumbles & Dijon vinaigrette
- ◆ **WARM GOAT CHEESE SALAD**  
..... sm. \$7.99 lg. \$11.99  
*Since 1997* - mixed greens, pears, red onion,  
walnuts, kalamata olives & warm sherry-shallot vinaigrette

**ADD TO ANY SALAD**

- ◆ Wild Caught Jumbo Shrimp \$6.99
- ◆ Grilled Marinated Chicken Breast \$4.00
- ◆ Marinated Portobello Mushroom \$4.00
  - ◆ Petit Salmon Fillet \$6.99
- ◆ Maytag Blue Cheese Crumbles \$1.29

◆ symbol denotes items that may be prepared gluten free with slight modifications.  
Please inform server of allergy prior to ordering

# Pasta ■ Vegetarian ■ Chicken

## MEDITERRANEAN PASTA .....\$15.99

tomatoes, artichoke hearts, wild mushrooms,  
fresh spinach, kalamata olives, pinenuts &  
feta cheese tossed over linguine

With jumbo shrimp + \$6

With grilled chicken breast + \$4

With portobello + \$3

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

## CREAMY FETTUCCINE ALFREDO .....\$15.99

topped with shaved parmesan, fresh vegetable side

With grilled chicken breast + \$4

With jumbo shrimp + \$6

With marinated portobello + \$3

*Wine Pairing:* .....Danzante Pinot Grigio (It.)

## ◆ ROASTED BUTTERNUT .....\$16.99

### SQUASH RISOTTO

wild mushrooms, baby spinach, pine nuts & parmesan

*Wine Pairing:* .....Bread & Butter Chardonnay (CA)

## SHERRIED MUSHROOM &

### AGED CHEDDAR VEGETABLE POT PIE ..\$16.99

wild mushrooms, sweet peas, root vegetables,  
aged cheddar & baked pastry crust with  
side arugula greens tossed in olive oil, fried garlic  
& balsamic reduction

*Wine Pairing:* ..... Santa Ema Sauvignon Blanc (Chile)

## ◆ GRILLED HERB MARINATED

### CHICKEN BREAST .....\$18.99

honey-citrus-pomegranate glaze, butter whipped potatoes

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

## ◆ LEMON CHICKEN & SHRIMP .....\$21.99

lemon-pepper crusted chicken breast with wild caught  
shrimp, lemon-butter sauce, wild rice pilaf

*Wine Pairing:* ..... Domaine Roux Macon Villages  
100% Chardonnay, unoaked (Fr.)

## IRISES MAC & CHEESE .....\$15.99

cheddar, monterey jack & asiago cheese,  
smoked ham & pasta

*Wine Pairing:* ..... Old Parcel Pinot Noir (Oregon)

EXECUTIVE CHEF  
TYLER PUCHRIK

# Seafood

## IRISES FAMOUS CRABCAKES .....\$19.99

panko crusted, roasted red pepper aioli  
& butter whipped potatoes

*Wine Pairing:* .....Selbach Dry Riesling (Gr.)

## ✂ ◆ SESAME ENCRUSTED TUNA.....\$24.99

sashimi-grade tuna seared rare,  
warm confetti quinoa salad,  
pickled ginger, spicy wasabi horseradish  
& citrus-soy ponzu dipping sauce

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

## ◆ JUMBO SHRIMP SCAMPI .....\$20.99

sautéed wild caught shrimp with garlic,  
white wine & lemon-butter sauce,  
wild rice pilaf

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

## ◆ MOULES FRITES .....\$20.99

Belgian-style poached fresh mussels (2½ doz.),  
white wine-roasted garlic-thyme cream sauce,  
basket of house fries, herbed aioli dipping sauce

*Wine Pairing:* .....Domaine Roux Macon Villages,  
100% Chardonnay (Fr.)

*Suggested Wine Pairings are available by the glass or bottle.*

✂ Entrées with this symbol are a "Healthy Entree" which consists of the 6 necessary traits to be included in the Clinton County Health Department's "Healthy Plates" program.

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# Beef • Lamb • Duck

## ADD HOUSE-MADE SAUCE TO ANY STEAK

- ◆ Port Wine Demi Glace \$2.49
- ◆ Wild Mushroom Demi Glace \$2.49
- ◆ Irises Steak Sauce \$1.99
- ◆ Creamy Blue Cheese Sauce \$2.99
- ◆ Jumbo Shrimp with scampi sauce \$6.99

### ◆ GRILLED BISTRO HANGER STEAK MEDALLIONS ..... \$22.99

Irises house-made steak sauce, butter whipped potatoes  
(Chef recommends cooked medium & under for this cut of beef)

*Wine Pairing:* ..... Lucky Country Shiraz (Australia)

### ◆ GRILLED HAND-CUT FILET MIGNON ..... \$26.99

herb compound butter, butter whipped potatoes

*Wine Pairing:* ..... Jason Stephens Cabernet, organic (CA)

May substitute creamy spinach or sautéed spinach for starch for \$1.99

### ◆ CHAR-GRILLED

#### LAMB BURGER..... \$16.99

cranberry-onion relish, melted aged cheddar cheese, black olive aioli, fresh arugula greens & toasted roll, sweet potato fries with wasabi dipping sauce

*Wine Pairing:* ..... Santa Julia Reserva Malbec, organic (Argentina)

### CRISPY MAPLE LEAF FARMS

#### HALF DUCKLING ..... \$25.99

chilled soy-apricot chutney, warm confetti quinoa salad

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

## FISH TACO FRIDAY

Corona Beer-Battered Haddock, cucumber-mango salsa, red cabbage slaw, shredded cave-aged cheddar & jalapeño crema in grilled 6" flour tortillas

**Appetizer** ..... \$4.99 each

**Taco Plate** - 3 Tacos w/avocado-citrus salad & black bean dirty rice.....\$19.99

Only available Friday lunch, dinner, and take out

*Wine Pairing:* ..... Shine Riesling, (Germany)

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*Tuesday* ..... \$6.99 EARLY-BIRD BURGER 4:30-6:00PM

*Wednesday* ..... MARTINI MADNESS

*Friday* ..... FISH TACOS

*Weekdays* ..... HAPPY HOUR 4:00-6:00PM

*Thur., Fri. & Sat.* ..... LIVE MUSIC

*Weekdays* ..... LUNCH MENU 11:30AM-4:00PM

VISIT OUR WEBSITE TO KEEP UP TO DATE  
ON OUR SPECIALS, LIVE MUSIC AND EVENTS  
WWW.IRISCAFE.COM

 Find us on  
**Facebook**

## Burgers & Sandwiches

### ◆ IRISES ALL-NATURAL

**BEEF BURGER**..... \$10.99

Local Kilcoyne Farms Angus Beef.

toasted roll, lettuce & tomato, house fries

add cheddar, Swiss or

blue cheese +\$1.29

add bacon +\$1.00

add sautéed mushrooms +\$1.00

◆ **CHAR-GRILLED LAMB BURGER**.... \$16.99

cranberry-onion relish, black olive aioli,

melted aged cheddar cheese, fresh arugula greens,

sweet potato fries with wasabi dipping sauce

### ◆ CALIFORNIA COBB

**BEEF BURGER** ..... \$13.99

Local Kilcoyne Farms Angus Beef

sliced fresh avocado, Maytag blue cheese,

bacon, lettuce, tomato & herbed aioli, house fries

### ◆ CAJUN BLACKENED

**BEEF BURGER**..... \$12.99

Local Kilcoyne Farms Angus Beef

cajun blackened, melted cheddar-jack,

bacon, red chili mayo, lettuce & tomato, house fries

### ◆ IRISES 'INFAMOUS' GRILLED

**CHICKEN SANDWICH** *Since 1997* ..... \$10.99

bacon, red chili mayo, melted cheddar-jack cheese,

house-made jalapeno-cheddar focaccia bread, house fries

Substitute

House Fries with Sweet Potato Fries \$1.99

OR White Truffle Fries +\$2.99

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

## Flatbread Pizzas

**CHEF'S GRILLED FLATBREAD PIZZAS** - 10" thin-crust, rustic-style ..... \$12.99

### ROASTED VEGETABLE & PARMESAN

roasted shallots, red peppers & mushrooms, parmesan, white béchamel & balsamic reduction

### GREEK

spinach, artichoke hearts, kalamata olives, peppers, marinara, mozzarella & feta

### MARGHERITA

roasted garlic oil, tomatoes, fresh basil chiffonade, mozzarella

## Dinner Salads

**CRABCAKE & SALAD**.....\$12.99

roasted red pepper aioli & side house salad

**CRISPY DUCK SALAD** .....\$16.99

quarter duck over mixed greens with bacon, mandarins,


almonds & raspberry vinaigrette

◆ **ASIAN TUNA SALAD** .....\$15.99

our popular sesame crusted tuna seared rare over mixed greens, spicy wasabi peas, mandarins, almonds & sesame-ginger vinaigrette

 ◆ **WARM SALMON SALAD** .....\$15.99

petit fillet over mixed greens, dried apricots & cranberries, walnuts, raspberry vinaigrette

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