



SOUPS

CHEF'S SOUP
OF THE DAY 7

CHIPOTLE CHICKEN
CHOWDER 8
sweet corn dumplings

VENISON CHILI 9
griddled
jalapeño-cheddar bread

STARTERS

TEXAS GOAT CHEESE
CROQUETTE 8
bacon breaded Texas goat cheese and
poblano croquette, baby arugula and
jicama salad, cilantro infusion

HICKORY SMOKED SCALLOPS 12
hickory smoked scallops,
citrus ancho caramel,
Brazos Valley blue cheese
and green chile grits

SALADS

HOUSE SALAD 9
mixed field greens, hot house tomatoes,
shredded carrots and
hot house cucumbers,
served with your choice of dressing

SOUTHWESTERN CAESAR 9
crisp romaine,
charred corn,
ancho croutons,
and cilantro-lime caesar dressing

SANDWICHES

All Sandwiches Served with Our Homemade Pickles and with Your Choice of
French Fries, Sweet Potato Waffle or Taro Chips

HALF POUND BLACK ANGUS
BURGER 12
served on a challah bun
choice of: aged cheddar, swiss, or jalapeño jack

WINDY BAR RANCH
BEEF SLIDER 11
mini bun,
horseradish pecan cheddar,
herbed mayonnaise

COWTOWN BRISKET DIP 13
smoked sliced brisket,
caramelized onion, Rahr beer
on honey bun,
chipotle demi



ENTRÉES*

ROASTED TEXAS GULF RED FISH 19
fennel and spicy citrus slaw, lemon butter sauce, served with nut and fresh herb quinoa

SLOW COOKED PORK BELLY 18
apple cinnamon bbq sauce, caramelized pearl onions,
served with stone ground cheese grits

CHICKEN, SAUSAGE, AND FENNEL POTPIE 16
diced chicken, Niman Ranch chipotle cheddar sausage,
fennel confit potpie topped with a cream cheese cilantro biscuit

COUNTRY FRIED BLACK ANGUS STEAK 19
served with country gravy, yukon gold mashed potatoes

RAHR'S UGLY PUG BRAISED SHORT RIBS 20
wild mushroom ragout, glazed baby carrots, pumpkin gnocchi gratin

ROASTED SALMON EN CROUTE 20
salmon wrapped in phyllo, white bean and chorizo stew

GRILLED 14 OZ RIBEYE STEAK 26
topped with roasted red pepper and jalapeño butter,
served with twice baked sweet potatoes, green beans with crispy onions

All above entrée accompaniments may be substituted by our fresh vegetable of the day, yukon gold mashed potatoes or green chili mac and cheese.

Add a side salad to any entrée 4

*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.

DESSERTS

SWEET POTATO
CRÈME BRULÉE 6
VANILLA STRAWBERRY
SHORT CAKE 6
vanilla short bread cookie,
strawberry compote,
lemon cream

BOURBON APPLE
AND RAISIN
COBBLER 6
vanilla cream
SEASONAL
SLICED FRUIT
AND BERRIES 6

DR. PEPPER
CHOCOLATE CAKE 6
praline sauce
HÄAGEN-DAZS
ICE CREAM,
SERVED BY THE PINT 6
chocolate, strawberry, vanilla



GO TEXAN.

Cast Iron prides itself on offering local and regional food products wherever possible.
18% Gratuity added to parties of 8 or more.