



SOUPS AND STARTERS

CHIPOTLE CHICKEN CHOWDER 7
sweet corn dumplings

BISON CHILI 8
griddled jalapeño-cheddar bread

FROM THE CAST IRON KETTLE 6
scratch made soup

CRAB AND POTATO CROQUETTE 12
jumbo lump crab
and yukon gold potato croquette,
bread and butter pickle remoulade

FRIED GREEN TOMATOES 8
local goat cheese and cilantro oil

HICKORY SMOKED SCALLOPS 12
hickory smoked sea scallops,
butternut squash johnny cakes
and apple cider butter sauce

BLACKENED GULF SHRIMP 12
creamy blue cheese grits

WEDGE SALAD 7
baby iceberg, oven dried tomatoes,
pickled onions
and Niman Ranch bacon,
with creamy bleu cheese dressing

BLT CHOP SALAD 8
field greens, plum tomatoes,
applewood smoked bacon
and hard boiled eggs,
tossed in wild honey dressing
add: grilled chicken, seared salmon
or grilled shrimp 4

SOUTHWESTERN CAESAR 8
crisp romaine, charred corn,
ancho croutons,
and cilantro-lime caesar dressing
add: grilled chicken, seared salmon
or grilled shrimp 4

SANDWICHES

Served with Your Choice of Seasoned French Fries or Sweet Potato Chips

RED SNAPPER TACOS 9
chipotle aioli, chow chow

TEXAS PANINI 10
mesquite smoked turkey, peppered boar salami,
tasso ham, monterrey jack and southwestern olive relish
on grilled potato bread

HALF POUND BLACK ANGUS BURGER 11
served on a sesame roll
choice of: aged cheddar, swiss, or jalapeño jack

PRIME BEEF BRISKET SLIDERS 10
barbequed, melt in your mouth, prime beef brisket,
"sharp shooter" cheddar and pickled onions
on toasted sesame buns

CAST IRON SIGNATURES*

SKILLET FRIED PORK CUTLETS 17
niman ranch pork cutlets,
jalapeño bread pudding,
pan gravy

COUNTRY FRIED
BLACK ANGUS STEAK 18
country gravy

VEGETARIAN POT PIE 16
slow simmered vegetables
in a savory mushroom broth,
flaky pastry crust

BLUE CORN GULF SNAPPER 19
pan fried yellow tail snapper with a
light blue corn crust, green hominy
and tequila cream

ROASTED WINDY MEADOWS FARM
CHICKEN 17
roasted free range half chicken,
natural jus

CHICKEN AND DUMPLINGS 16
slow simmered chicken
and vegetables
with homemade dumplings,
almost as good as grandma's!

HICKORY SMOKED
WILD SALMON 19
served with butternut squash
succotash and tequila lime butter

BLACK ANGUS POT ROAST 20
braised black angus
boneless short rib,
mashed celery root and natural jus

COWBOY RIBEYE 25
a ranch hand portion served with
hopelessly bleu cheese
and cilantro chimichurri

All Cast Iron Entrées are Served with One Mini Crock of Fixins, Your Choice.

All the Fixins...

roasted sweet potatoes with brown sugar and pecans, poblano potato casserole,
southwestern mac & cheese, yukon gold mashed potatoes, green beans with crispy onions,
stone ground cheese grits, creamed corn, veggie of the day

Additional fixins 4

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



Seasonal Selections Featuring the
Hatch Chile Pepper

August 29 through September 9, 2011

The Hatch green chile, a variety of cayenne pepper,
is in season only five weeks each year.

Grown only in the Hatch Valley of New Mexico, the Hatch chile
is world famous for its unique flavor.

STARTERS

Fried Calamari with Sautéed Hatch Chile and Onions
herb buttermilk dipping sauce

8

Hatch Chile and Bay Scallop Posole

10

ENTRÉES

Hatch Chile Relleno
stuffed with black beans, rice and shrimp, with jicama salad

14

Venison and Hatch Chile Burger
with sweet potato fries

13

Gulf Red Snapper Hatch Chile Tamale
citrus crème reduction

18

DESSERTS

Hatch Chile Peach and Raspberry Cobbler
honey ice cream

6

Dark Chocolate Mousse
caramelized Hatch chile pecan

6



GO TEXAN.

Cast Iron prides itself on offering local and regional food products wherever possible.

18% Gratuity added to parties of 8 or more.