



MENU

THE IRON HORSE GRILL

A CELEBRATION OF TASTY SOUTHERN CUISINE

IRON HORSE APPETIZERS

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| | GUACAMOLE TRIO Spicy/Sweet/House, Iron Horse Chips | 11.95 |  |
|  | FRIED BROCCOLI Hand-Battered, Queso | 10.95 | |
| | NACHOS LOCOS Ground Beef, Queso, Guacamole, Lettuce, Pinto Beans, Sour Cream, Diced Tomatoes, Jalepenos | 9.95 | |
|  | CHILE CON QUESO Iron Horse Chips <i>Add Ground Beef 2.95</i> | 7.95 | |
|  | SOUL TRAIN HOT WINGS Celery and Ranch or Bleu Cheese Dressing <i>All Flats add 2.00</i> | 13.95 |  |
| | BBQ CHICKEN QUESADILLAS Monterey Jack, Charcoal Onions and Bell Peppers, Iron Horse BBQ | 11.95 | |
|  | TRES CARNES Chef's Sampler of Wings, BBQ Ribs and BBQ Grilled Shrimp | 14.95 |  |
| | SOUL CITY SEAFOOD DIP Sautéed Shrimp, Crawfish, Crabmeat, Parmesan Cheese, Gambino Garlic Bread | 11.95 | |
| | HAND ROLLED SOUTHWESTERN EGG ROLLS Served with Avocado Poblano Ranch | Two 9.95, Three 13.95 | |


CHARCOAL GRILLED FAJITAS

All Fajitas served with Sliced Jalepenos, Rice, Beans, Sour Cream, Cheese, Lettuce and Pico

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| HOUSE MARINATED GRILLED CHICKEN | Bell Pepper, Charcoal Onions, Flour Tortilla | 14.95 |
| HOUSE MARINATED BEEF TENDERLOIN | Bell Pepper, Charcoal Onions, Flour Tortilla | 15.95 |
| FRIED CHICKEN | Southwestern Comeback, Pickled Red Onions, Chopped Jalapeno, Monterey Jack | 14.95 |
| GRILLED SHRIMP | Mango Salsa, Avocado, Cilantro | 15.95 |
| VEGETABLE FAJITA | Zucchini, Squash, Red & Green Bell Pepper, Mushrooms, Charcoal Onion | 11.95 |
| COMBO FAJITA | PICK TWO - Steak, Chicken or Shrimp | 16.95 |

SOUP / SALADS



Comeback, Ranch, Bleu Cheese, Caesar, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Avocado Poblano Ranch

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| | SOUP OF THE DAY or CHILI Prepared by Chef Daily | Cup 4.95, Bowl 6.95 |
| | SOUP & SALAD COMBO Cup of Soup of the Day or Chili and Side Salad with your choice of House Made Dressing | 10.95 |
| | FRIED CHICKEN COBB Chopped Romaine, Hard Boiled Egg, Bleu Cheese, Green Onion, Black Beans Cherry Tomato, Monterey Jack, Avocado, Charcoal Grilled Corn, your choice of House Made Dressing | 12.95 |
|  | IRON HORSE SALAD Spring Mix, Black Beans, Guacamole, Diced Tomato, Monterey Jack & Cheddar Cheese, Charcoal Grilled Corn served in a Tortilla bowl, your choice of House Made Dressing | 10.95 |
| | GRILLED CHICKEN CAESAR Chopped Romaine, Parmesan, Spiced Croutons, Roasted Garlic Caesar Dressing | 12.95 |

★ **SALAD ADDITIONS:** Charcoal Chicken 5.95, Charcoal Steak 6.95, Charcoal Shrimp 6.95, Ground Beef 4.95, Grilled Salmon 9.95

SANDWICHES, WRAPS, TACOS & BOWLS

All Sandwiches and Burgers served with Depot Spiced Fries. Burgers will be prepared medium well over our signature charcoal grill.

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| | *SMOKEHOUSE BURGER Ground Chuck, Leaf Lettuce, Tomato, Charcoal Onions | 11.95 |
| | ★ ADD Cheddar Cheese 1.00, Hickory Smoked Bacon 1.50, Mushrooms 1.00 | |
|  | *IRON HORSE BURGER Ground Chuck, Cheddar Cheese, Guacamole, Chopped Jalapenos, Iron Horse Salsa | 12.95 |
| | "THE NAULTY" PHILLY CHEESESTEAK Sautéed Onions, Peppers, Mushrooms, American Cheese | 13.95 |
|  | ALL ABOARD CHICKEN CLUB Fried or Grilled Chicken Breast, Hickory Smoked Bacon, House Guacamole, Ranch, Iceberg Lettuce, Tomatoes. ★ <i>Make it a Navajo with Sautéed Mushrooms, Onions and Monterey Jack 1.00</i> | 12.95 |
| | CHICKEN WRAP Grilled or Fried Chicken, Lettuce, Tomato, Avocado, hand rolled, with Chipotle Ranch, Side Salad | 12.95 |
| | GRILLED SHRIMP TACOS Mango Salsa, Lettuce, Cheese, served with Rice & Beans | Two 12.95, Three 15.95 |
| | FIESTA BOWL Chicken or Steak, Green Peppers and Onions, Queso, Guacamole, Sour Cream, Pico de Gallo over Tex Mex Rice | 13.95 |





IRON HORSE FAVORITES

Add a salad to any Favorite 3.49

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| IH | BEEF OR CHICKEN ENCHILADAS | Fresh Corn Tortillas stuffed with Seasoned Ground Beef with Queso and Shredded Cheese OR House Marinated Shredded Chicken, Sour Cream Sauce and melted Monterey Jack. With Tex Mex Rice & Beans. | 12.95 |
| | CITRUS CHICKEN | Orange & Lime Marinated grilled Chicken Breast with Pico de Gallo, Loaded Potato. Served with our Daily Vegetable | 14.95 |
| IH | CHIMICHANGA | Choice of Seasoned Beef OR House Marinated Chicken wrapped in a Flour Tortilla, deep fried, topped with Queso & Ranchero Sauce, with Mexican Street Corn | 12.95 |
| | CHICKEN FRIED CHICKEN | Served with Mashed Potatoes, White Gravy and Fried Okra | 14.95 |
| | SHRIMP AND GRITS | Scallion, Cherry Tomato, Creamy Delta Grind Grits, Crawfish Julie | 19.95 |
| IH | CHEF PIERRE'S HABANERO PASTA | Chef's Signature Penne Pasta, choice of Chicken or Shrimp, Mushrooms, Habanero Cream Sauce, Shredded Parmesan | Chicken 16.95 Shrimp 18.95 |
| | SMOKE STACK BABY BACK RIBS | Smoked over nine hours, brushed with House BBQ Sauce. Served with Fried Okra & 'Coal' Slaw. | 21.95 |
| | FRIED DELTA CATFISH | Served with Depot Spiced Fries and 'Coal' Slaw | 15.95 |
| | HAND BATTERED SHRIMP PLATE | Golden Crispy Fried Shrimp with Depot Spiced Fries and 'Coal' Slaw | 18.95 |

IRON HORSE SPECIALTIES

Add a salad to any Specialty 3.49

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| IH | NAVAJO CHICKEN | Boneless Chicken Breast grilled over an open fire with Sauteed Mushrooms & Onions, topped with Monterey Jack Cheese. Served with Loaded Potato and Daily Vegetable | 16.95 |
| | STUFFED DELTA CATFISH | Crabmeat stuffed, Pecan encrusted, Lemon Dill Sauce, with Loaded Potato, Daily Vegetable | 19.95 |
| | FRENCH CUT PORK CHOP | Muscadine Chipotle Glaze, with Sweet Potato, Grilled Asparagus | 25.95 |
| | * 7 OZ USDA CHOICE HAND CUT FILET | Served with Loaded Potato, Grilled Asparagus | 35.95 |
| | * 14 OZ USDA CHOICE HAND CUT RIBEYE | Served with Loaded Potato, Grilled Asparagus | 33.95 |
| | GRILLED REDFISH | Crawfish Julie, Tex Mex Rice, Daily Vegetable | 19.95 |
| | GRILLED CHILEAN SALMON | House Bourbon Marinade, Grilled Asparagus, Sweet Potato | 19.95 |
| | SEAFOOD PASTA | Chef's signature Penne Pasta, Shrimp, Crabmeat, Crawfish Cream Sauce | 22.95 |
| IH | SURF & TURF | Two 4 oz. Hand-cut Sirloin Medallions topped with Grilled Shrimp with Loaded Potato, Grilled Asparagus | 26.95 |

★ STEAK TOPPINGS: Crabmeat 9.95, Grilled Mushrooms 3.95, Charcoal Shrimp 6.95, Grilled Onions 3.95

FIXINS

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| IH | GLUTEN FREE | DELTA GRIND CHEESE GRITS | 3.95 |
| | GLUTEN FREE | DEPOT SPICED FRIES | 3.95 |
| | | MAC & CHEESE | 3.95 |
| | | FRIED OKRA | 3.95 |
| | GLUTEN FREE | GARLIC MASHED POTATOES | 3.95 |
| | GLUTEN FREE | SWEET POTATO | 3.95 |
| | GLUTEN FREE | LOADED BAKED POTATO | 4.95 |
| | GLUTEN FREE | GRILLED ASPARAGUS | 4.95 |
| | GLUTEN FREE | MEXICAN STREET CORN | 3.95 |
| | | SIDE SALAD, CHOICE OF DRESSING | 5.95 |

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked.
A 20% service charge will be added to parties of 8 or more.
No outside food or beverage allowed on premise.

THE IRON HORSE GRILL EXPRESS

PLATE LUNCH SPECIALS SERVED DAILY 11-2

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| 12.95 EVERY DAY |
| MONDAY |
| Hamburger Steak, Smothered in Grilled Onions & Mushrooms, Brown Gravy, Mashed Potatoes, Veggie of the Day |
| TUESDAY |
| Chef's Selection of Tacos with Tex-Mex Rice & Beans |
| WEDNESDAY |
| Hand Battered Fried Chicken Breast with White Gravy served with Mashed Potatoes & Daily Vegetable |
| THURSDAY |
| Baby Back Ribs served with Fried Okra and 'Coal' Slaw |
| FRIDAY |
| Fried Delta Catfish served with Mac and Cheese, Turnip Greens and Cornbread |





IRON HORSE DRINKS

COCKTAILS

Handcrafted inspired cocktails using fresh ingredients and hand pressed juices

- IRON HORSE MARGARITA 8**
Blue Agave Reposado Tequila | Cointreau
hand pressed lemon sour & orange juice
- ETTA JAMES 8.2**
Cathead Vodka | muddled strawberries | basil | lime | simple syrup
- PEACH BOURBON SMASH 9.9**
Old Soul Bourbon | Peach Schnapps | lemon | hand pressed sour
simple syrup | fresh mint | peach slice
- CAT DADDY MULE 8.3**
Cathead | sour mix | ginger beer | splash of simple | fresh mint
- THE WATER HORSE 8.8**
Coconut Rum | Citrus Vodka | Blue Curacao
handpressed lemon sour | pineapple | orange juice | Sprite
- HONEYSUCKLE BLUES 8.2**
Honeysuckle Vodka | blueberries | lemon | fresh basil | simple syrup
- JUKE JOINT PUNCH 8.6**
Jameson | Peach Schnapps | hand pressed sour
muddled strawberry | Sprite
- SANGRIA SWIRL 9**
Frozen margarita | house red sangria | sugar rim
- CRAZY TRAIN 13.5**
Hennessy | sweet tea | simple syrup | bitters | lemonade |
muddled fresh orange
- IRON HORSE MARGARITA FLIGHT 14.9**
Mango Margarita | House Margarita | Sangria Swirl | Strawberry Margarita

BEER

Draft beer: Enjoy a pint of your favorite domestic or craft beer from our custom built draft tower

- 1• CROWD CONTROL southern prohibition 6.2**
 - 2• GOOD PEOPLE IPA good people brewery 5.8**
 - 3• FORGOTTEN SPACE IPA fertile ground brewery 6.9**
 - 4• BLUE MOON coors brewing co. 4.9**
 - 5• SOUTHERN PECAN lazy magnolia 5.7**
 - 6• MISSISSIPPI QUEEN key city brewery 5.9**
 - 7• MILLER LITE molson coors 4.7**
 - 8• FREEMASON GOLDEN ALE chandeleur brewing co. 5.6**
 - 9• PALE ALE fertile ground brewery 5.9**
 - 10• DR. JUICE parish brewery 6.2**
 - 11• MODELO ESPECIAL grupo modelo 5.5**
 - 12• GOLDEN ALE colsons beer co. 5.8**
 - 13• MICHELOB ULTRA anheuser-busch 4.9**
 - 14• GHOST IN THE MACHINE parish brewing co. 7.9**
 - 15• SHINERBOCK spoetzl brewery 5.8**
 - 16• MR. SIPPI key city brewery 5.9**
 - 17• DEVIL'S HARVEST southern prohibition 5.8**
 - 18• H90 SURFSIDE PINEAPPLE WHEAT chandeleur brewing co. 5.6**
 - 19• MISSISSIPPI FIRE ANT southern prohibition 6.2**
 - 20• PEACH MANGO WHEAT 1817 brewery 5.9**
- BEER FLIGHT - PICK FOUR 9.9**



WINES

Enjoy your favorite wine in our Riedel stemware or by the bottle. Wine chillers available

REDS

- RED BLEND, COCOBON california 7.9/BOTTLE 30**
- PINOT NOIR, MARK WEST california 8.6/BOTTLE 33**
- PINOT NOIR, CHLOE california 9.5/BOTTLE 36**
- MERLOT, CLOS DU BOIS california 8.3/BOTTLE 33**
- MALBEC, GASCON argentina 9.8/BOTTLE 38**
- CABERNET, CLOS DU BOIS california 7.9/BOTTLE 30**
- CABERNET, JOSH CELLARS california 9.5/BOTTLE 36**

WHITES

- RIESLING, HOGUE washington 8.2/BOTTLE 32**
- MOSCATO, CANYON ROAD california 7.9/BOTTLE 30**
- PINOT GRIGIO, ESTANCIA california 8.5/BOTTLE 32**
- SAUVIGNON BLANC, NOBILO new zealand 7.9/BOTTLE 30**
- WHITE ZINFANDEL, BAREFOOT california 6.5/BOTTLE 26**
- CHARDONNAY, FRANCISCAN california 8.2/BOTTLE 32**
- CHARDONNAY, KENDALL JACKSON california 9.8/BOTTLE 38**
- SPARKLING WINE, VEUVE DU VERNAY france 8.5/BOTTLE 39**

LOCAL INGREDIENTS



Our chefs take great pride in developing their menu from scratch. Much of the day is spent freshly preparing elements of the meal including stocks, sauces, and dressings. Our steaks are hand cut daily. The fish are hand selected. The produce is supplied by local farmers.

These steps taken by our chefs ensure that each dish arriving at your table represents the pride they take in their preparation and the ingredients they've selected.

We hope it is clear to you, our guest, that one of our main goals is to provide quality food that you enjoy. Another goal is to support the local economy.

We want our fans who visit to be inspired and excited to support their community too. The key word is Local.

It is very important to us to support the local purveyors of Mississippi. When you visit The Iron Horse Grill you not only support a hometown restaurant but also local Mississippi produce and products. From the Water Valley grits to the fresh gulf shrimp from Biloxi the Iron Horse dining experience reaches far beyond our front door. We are committed to supporting local vendors and sharing the very best that Mississippi has to offer.

Thank you for taking the time to visit our restaurant. We hope you enjoy the atmosphere, the music, the food and drinks, and most importantly, the culture.

