



# MENU

## THE IRON HORSE GRILL

A CELEBRATION OF TASTY SOUTHERN CUISINE

### IRON HORSE APPETIZERS

	GUACAMOLE TRIO Spicy/Sweet/House, Iron Horse Chips	12.95	
	FRIED BROCCOLI Hand-Battered, Queso	11.95	
	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	12.95	
	TRES CARNES Chef's Sampler of Wings, BBQ Ribs and BBQ Grilled Shrimp	14.95	
	HAND CRAFTED CRAB CAKES Fried Green Tomato, Spring Mix, Comeback Sauce	<i>Single 8.95, Double</i> 14.95	
	HAND ROLLED SOUTHWESTERN EGG ROLLS Served with Avocado Poblano Ranch	<i>Two 9.95, Three</i> 13.95	



### CHARCOAL GRILLED FAJITAS

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

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 <b>PICK TWO</b>	- Steak, Chicken or Shrimp	16.95



### SOUP / SALADS

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

	SOUP OF THE DAY Prepared by Chef Daily	<i>Cup 4.95, Bowl</i> 6.95
	SOUP & SALAD COMBO Cup of Soup of the Day and Side Salad with your choice of House Made Dressing	10.95
	MS SUMMER SALAD Strawberries, Blueberries, Candied Pecans, Cucumber, Bleu Cheese Crumbles, Raspberry Vinaigrette	11.95
	FRIED CHICKEN COBB Chopped Romaine, Hard Boiled Egg, Bleu Cheese, Green Onion, Black Beans	12.95
	Cherry Tomato, Monterey Jack, Avocado, Charcoal Grilled Corn, your choice of House Made Dressing	
	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
★	<b>SALAD ADDITIONS:</b> 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.*

	*SMOKEHOUSE BURGER Ground Chuck, Leaf Lettuce, Tomato, Charcoal Onions	11.95
★	<b>ADD</b> 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	<i>Two 12.95, Three</i> 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

IH	BEEF OR CHICKEN ENCHILADAS	Fresh Corn Tortillas stuffed with Seasoned Ground Beef with Queso and Shredded Cheese <b>OR</b> 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 <b>OR</b> 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

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 Loaded Baked 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, Tex-Mex Rice	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

GLUTEN FREE	DELTA GRIND CHEESE GRITS	3.95
	DEPOT SPICED FRIES	3.95
	MAC & CHEESE	3.95
	FRIED OKRA	3.95
GLUTEN FREE	GARLIC MASHED POTATOES	3.95
	FRIED GREEN TOMATOES (5)	5.95
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

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
Two Grilled Pork Chops with Fried Okra & Mashed Potatoes and Gravy
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
- ORANGE CITRUS MOJITO 8.6**  
Bacardi Orange | Triple Sec | Fresh Lime | Mint | Seltzer
- IRON HORSE MARGARITA FLIGHT 14.9**  
Jalapeño 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• AMBER ALE ghost river 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• SAM ADAMS SEASONAL boston beer company 5.9**
  - 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• GAIL MURPHY fertile ground brewery 5.9**
  - 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• CRAZY DAVE HAZY IPA 1817 brewery 6.5**
- 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, HAHN california 9.8/BOTTLE 38**
- 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

- WHITE BLEND, CONUNDRUM california 9.5/BOTTLE 36**
- 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**
- ROSÉ, LE VIEILLE FERME france 8.3/BOTTLE 33**
- 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.

