

NEW YEAR'S EVE

THE BLACK IRON

club & grill at tobiano

STEAK HOUSE MENU

APPETIZERS

Seafood Stuffed Mushroom Caps \$19

shrimp, crab, cream cheese, herbs, scallions, garlic, cheese, bread

Southern Crab Cakes \$22

jumbo lump crab cakes, chipotle aioli, peach mango salsa

Heirloom Tomato Bruschetta \$18

tomatoes, garlic, red onion, herb oil, parmesan, balsamic, focaccia

Baked Brie \$20

golden puff pastry, cream melted brie, caramelized onion & fig jam, dried fruit, pistachio, fresh bread

STARTERS

Wedge Salad \$18

iceberg lettuce, tomato, cucumber, bacon, blue cheese, house ranch

Onion Soup \$15

caramelized onions, beef broth, brandy, croutons, gruyere cheese

MAIN COURSE

Beef Tomahawk for Two \$175

pan-seared rib chop, confit potatoes, roasted vegetables, béarnaise sauce

10oz New York \$47

fire-grilled strip steak, sautéed mushrooms, Parmesan truffle fries, chimichurri

Filet Mignon \$49

bacon-wrapped beef filet, garlic & chive mashed potato, grilled asparagus, peppercorn brandy jus

Seafood Wellington \$38

puff pastry, sautéed spinach, salmon, crab, shrimp, maple roasted yams, grilled asparagus, burnt orange Hollandaise

Blackened Chicken \$35

cast-iron-seared Cajun chicken, buttermilk mashed potato, cornbread stuffing, buttered green beans, Creole cream sauce

SWEETS

New York Cheesecake \$13

classic New York cheesecake, blueberry sambuca compote, whipped cream

Flourless Chocolate Torte \$13

dark chocolate torte, sour cherry compote, vanilla gelato

TUESDAY, DECEMBER 31ST
5:00 PM SEATING
PHONE: 250-434-5858