

STARTER SOUP OR SALADS

Salad de Saison Starter

Prosciutto, gorgonzola and candied pecans over spring greens, tossed with roasted red pepper vinaigrette. 6.49

Spinach Bacon Starter

The smaller version of the best Spinach Salad. 5.99

Caesar Classic Starter

This classic Caesar is always a favorite. 5.99

Spring Green Salad Starter

Spring greens, croutons, tomato and cucumber with your favorite dressing; Ranch, Bleu Cheese, Honey Mustard or Red Pepper Vinaigrette. 3.99

Soup of the Day or

White Bean Chicken Chili

Soups are made in house, designed for the ever changing NW weather. Bowl 6.99 /Cup 3.99

ENTRÉE SALADS

Portobello Cypress Salad

Balsamic glazed Portobello mushroom, Cypress Grove chevre goat cheese & candied pecans over spring greens, tossed with balsamic berry vinaigrette. 12.99

Caesar Classic Entrée

Our very own Caesar dressing tossed with romaine, house baked croutons and asiago cheese. 8.99

Add Chicken 2.99 or Blackened Rockfish 4.99

Southwest Chicken Salad

Charbroiled chicken breast drenched in BBQ and served with black beans, bacon, tomatoes, onion strings, cheddar jack cheese and spring greens with a side of chipotle sour cream. 11.99

Spinach Bacon

Fresh spinach tossed in our house bacon balsamic dressing with smoky bacon and roasted red peppers, topped with asiago cheese and onion strings. 9.99

Add Chicken or Portobello Mushroom. 2.99

Phone: **360-956-3661**

www.ironrabbit.net

OPEN 11AM DAILY

BRUNCH SERVED WEEKENDS 11AM – 2PM

LUNCH SERVED ALL DAY

DINNER STARTING 4PM DAILY

DESSERTS

Chocolate Decadence

Chocolate flourless torte is rich and decadent with the divine coupling of chocolate and raspberry coulis 6.99

Chocolate Chip Cookie

Chocolate Chip Cookie... why say more? 2.29

Bread Pudding

House made bread pudding with our caramel Whiskey sauce and whipped cream. 5.99

Ice Cream Sundae

A classic scoop of ice cream with chocolate sauce and whipped cream. 3.99

Cookie Monster Sandwich

Vanilla ice cream sandwich of two chocolate chip cookies, with chocolate sauce. 5.99

Northwest Berry Cobbler

Warm Northwest fruit cobbler topped with Vanilla Ice cream. 6.99

IRON RABBIT
RESTAURANT & BAR

*Eating raw or under cooked meats such as rare steaks may increase your risk of food borne illness

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Thank you for choosing Iron Rabbit!

At the Iron Rabbit we recognize that each person who enters our doors is important and strive to prove it.

We are all about maintaining quality while keeping it casual. Who needs the pretense when you can have great food prepared by our dedicated crew?

Special requests are not a problem. The way you want it is the right way. No doubt about it – if we can, *we will!*

Designed with the entire family in mind, there is something for everyone here at the Iron Rabbit, so enjoy!

Hours:

Sun – Thurs: 11am – 9pm

Friday: 11am – 11pm

Saturday: 11am – 10pm

2103 Harrison Ave NW
Olympia, WA 98502

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www.ironrabbit.net

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APPETIZERS

Artichoke Pesto Dip

Basil pesto and artichoke hearts with blended cheeses and tomato. Served with focaccia bread. 10.99

Choke & Bat Tempura

Tempura battered and deep fried artichoke hearts and green beans served with cilantro aioli. 8.99

Garlic Fries

Seasoned fries tossed with roasted garlic and asiago. 7.99

Vegetarian Quesadilla

Seasoned black beans, pepper jack cheese and salsa in an herb tortilla with a side of chipotle sour cream. 8.99

Italian Quesadilla

Prosciutto, pepper jack, roasted red peppers and roasted garlic in an herb tortilla. Side chipotle sour cream. 9.99

Beer Battered Onion Rings

Served with ketchup, BBQ sauce & ranch. 8.99

Hushbunnies

Deep fried corn fritters Served with honey mustard. 7.49

Pot O Fire

Made to order red potato chips drizzled with fire sauce and sprinkled with gorgonzola. 7.49

Fiery Wings

Spicy jumbo breaded chicken wings tossed in house fiery sauce and served with bleu cheese dip. 11.99

WRAPS

SERVED WITH YOUR CHOICE OF COLESLAW, CHIPS & SALSA OR FRIES

A.B.C. Wrap

Artichoke hearts, bacon and marinated chicken breast with asiago cheese, black olives and chipotle sour cream wrapped in an herb tortilla. 11.99

Veggie Wrap

Pepper jack cheese, tomatoes, olives, roasted red peppers, tempura-battered green beans and red onion with cilantro aioli wrapped in a tomato tortilla. 10.49

New Delhi Wrap

Curry dusted chicken breast, soba noodles, red bell pepper, cucumber, and toasted coconut with curried aioli and sweet chili-garlic sauce. 10.99

GOURMET BURGERS, SANDWICHES

SERVED WITH YOUR CHOICE OF COLESLAW, CHIPS & SALSA OR FRIES

Sicilian Burger

Balsamic glazed Natural Black Angus Burger with Cypress Grove chevre goat cheese, roasted garlic, red onions, spring greens, and roasted red peppers with pesto aioli spread. 12.99

Cowboy Iron Burger

Natural Black Angus Burger, Smoky bacon, cheddar cheese, spring greens, tomatoes and burger spread, topped with onion rings and BBQ sauce. 12.49

Iron Burger

Natural Black Angus Burger with cheddar cheese, burger spread, spring greens, tomato and garden fresh pickled onions and cucumbers. 10.49

Shroom Burger

Sautéed mushrooms, caramelized red onions and provolone cheese on a Natural Black Angus Burger with pesto aioli 11.99

Tough Burger

Smoky bacon and gorgonzola on a Natural Black Angus Burger with bleu cheese spread, spring greens, tomatoes and caramelized red onions. 12.49

Rockfish Blackened Sand

Spicy blackened rockfish with sautéed red onions, tomatoes, spring greens and cilantro aioli on a toasted Kaiser bun. 12.49

Garlic French Dip

Roasted beef on toasted French bread with garlic and asiago spread. Served with a side of au jus. 10.49

Add grilled onions or cheese .99

Iron Portobello

Seared Portobello mushroom with cheddar cheese, burger spread, spring greens, tomato and garnished with garden fresh pickled onions and cucumbers on a toasted Kaiser bun. 9.99

BBQ Pork Sand

Tender pulled pork tossed in house BBQ sauce on a toasted Kaiser bun with a side of coleslaw just right for topping your pulled pork. 9.99 **Add cheese or jalapeños .99**

PUB CLASSICS

Fish & Chips

Tender beer battered cod served with French fries, coleslaw and tartar sauce. THREE piece. 13.99 or TWO piece. 10.49

Drunken Fisherman's Pie

Sautéed prawns, rockfish and smoked salmon in a creamy cheese dill sauce with garlic mashed potatoes and onion strings. 17.99

Bangers & Mash

Natural pork sausage, onion strings, garlic mashed potatoes and a brandy green-peppercorn sauce. 13.99

DINNER SERVED AFTER 4PM DAILY

IRON RABBIT SPECIALTIES

WITH VEGETABLE OF THE DAY AND GARLIC MASHED POTATOES

Flat Iron Steak

Natural Angus Flat Iron topped with gorgonzola butter and onion strings. 19.99

Artichoke Cakes

Two cakes of artichoke hearts, roasted red peppers and black olives with basil pesto aioli. 14.99

Etruscan Chicken

Chicken breast charbroiled and topped with seared tomato, with balsamic glaze and tzatziki sauce. 14.99

Tequila Chicken

Chicken breast seared with jalapeños, red bell peppers, red onions & garlic in our tequila cream sauce. 15.99

Chicken Cordon Who

Chicken breast pan seared with prosciutto & red onions with our gorgonzola, stone mustard cream sauce. 16.99

Apple Pork Tenderloin

Pork tenderloin medallions pan seared with apples and roasted garlic in an apple Riesling beurre blanc. 16.99

PASTA PASTA PASTA

SERVED WITH TOASTED GARLIC BAGUETTE

Thai Curry Noodle

Sautéed red onion and red bell pepper tossed with soba noodles & coconut curry sauce. Garnished with toasted coconut. 12.99

Add Sautéed Prawns. 4.99

Add Charbroiled Chicken Breast. 2.99

Prawn & Bacon Linguini

Sautéed prawns, smoky bacon, red onion and garlic tossed with linguini in our Mediterranean white wine sauce. Garnished with asiago cheese. 16.99

Smoked Salmon Alfredo

Smoked Pacific salmon, pan seared and tossed with linguini in our scotch whiskey cream sauce. Garnished with asiago cheese. 15.99

Queen Mary Gnocchi

Italian potato dumplings in creamy basil pesto sauce and topped with tomatoes. Garnished with asiago cheese. 15.49

Add Prosciutto. 2.49

Artichoke Heart Alfredo

Chicken breast charbroiled and served on a bed of linguini, enrobed in Alfredo sauce with seared artichoke hearts. Garnished with asiago cheese. 14.99