

THE **iron shaker**

food studio • cocktail lounge

SMALL PLATES

SEA BASS MISO

*miso marinated sea bass broiled to perfection, served alongside house pickled
ginger and asian radish*

\$20

JUMBO SEARED SCALLOPS WITH CAPER BUTTER

*pan seared diver scallops, finished with caper butter sauce and topped with a
tomato chutney*

\$22

FIVE SPICE CRUSTED AHI TUNA

fresh ahi tuna loin, crusted with chef's favorite five spice blend, pan seared, served
with an asian tomato relish and pickled radish

\$22

BAJA FISH SWAI TACOS

*marinated swai, tossed in seasoned flour, pan seared finished with roasted corn
relish and cilantro crème fraiche, patron topper*

\$17

MARTINI PLATTER

hummus parfait, bruschetta and crispy artisan bread

\$12

THREE CHEESE TRUFFLE RICE BALLS

*slow cooked risotto, tossed with chefs three cheese blend, shaved black truffles,
pan fried and garnished with aged parmesan*

\$16

POLENTA CAKES

*creamy polenta cakes, served with melted goat cheese and a roasted vegetable
confit*

\$14

CRISPY FLATBREAD

crispy flatbread cooked to perfection, served with a béchamel sauce, diced
pancetta and two eggs sunny side up with fresh baby arugula

\$16

"If you have a food allergy, please speak to the owner, manager, chef or your server,"

STUFFED PORTOBELLO TRIANGLES

*grilled portobello caps sandwiched between fresh mozzarella, grilled asparagus,
sliced plum tomato, cut into triangular pieces and garnished with a balsamic
reduction and basil infused olive oil*

\$16

FRIED ARTICHOKE

*long stem artichoke hearts breaded and fried to perfection, served with a garlic &
herb aioli*

\$16

GRILLED GARLIC & ROSEMARY LAMB CHOP

*garlic & rosemary marinated american lamb chops, grilled to a perfect medium rare
and finished with tzatziki sauce*

\$26

APPLE & GINGER PORK BELLY (CHEFS FAVORITE)

*braised marinated pork belly, glazed with apple cider bbq glaze, finished with crispy
pork skin and seasonal greens*

\$19

STUFFED MEATBALL

house blend of pork, prime beef and veal stuffed with fresh seasoned ricotta

\$16

BEEF RAGU RAVIOLI

*chef made ricotta ravioli, slow braised beef short rib ragu and garnished with basil
oil*

\$18

JERK CHICKEN WINGS

*house made dry rubbed jerk wings, grilled to perfection served alongside a jamaican
style mango chutney*

\$14

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49 MAMARONECK AVENUE

WHITE PLAINS, NY 10601

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WWW.THEIRONSHAKER.COM

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