



Dinner Menu

— Soups —

Lobster Bisque - \$3.00 cup/\$5.75 bowl
Four Onion Soup - \$3.00 cup/\$5.75 bowl
Soup du Jour - \$3.00 cup/\$5.75 bowl

— Salads —

House Salad - Fresh gourmet greens with seasonal vegetables.
\$3.99 small / \$7.99 large

Health Nut Salad - Fresh gourmet greens, grated carrot, beets, pecans, dried tart cherries, feta cheese, grape tomatoes, Kalamata olives. Recommended dressing: Greek \$9.99

Sesame Seared Ahi Tuna Salad - Sushi grade ahi, pan seared rare and placed atop gourmet greens with grated carrot, edamame, water chestnuts, celery, bean sprouts and cashews. Recommended dressing: Soy-Ginger vinaigrette \$10.99

Chicken Caesar Wedge Salad - Romaine heart drizzled with Tuscan dressing and topped with diced tomato, egg, red onion, chopped cucumber, parmesan cheese and grilled chicken breast. \$9.99

The Grill Cobb Salad - Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber, croutons and bleu cheese crumbles atop mixed greens. \$9.99

The WIG Wedge Salad - Romaine heart topped with bleu cheese crumbles, croutons, red onion, sun-dried tomatoes, bacon and bleu cheese dressing. \$8.99

Dressings - Bleu Cheese, Ranch, Greek, Soy-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Sweet Poppy Seed Vinaigrette, Balsamic-Basil Vinaigrette (House), Raspberry Vinaigrette, Italian, French, Caesar and 1000 Island.

— Appetizers —

Honey Glazed Brie - Warmed brie round glazed with local clover honey and topped with walnuts, pecans and cranberries. \$9.99

WIG Wings - Oven roasted jumbo wings with your choice of sauce: bbq, sweet and spicy, buffalo. \$8.99

Tuna Tartare - Sushi grade tuna, red chili aioli and scallions served with wonton crisps. \$8.99

Beer Battered Shrimp - Jumbo shrimp in Michigan microbrew batter served with a tangy orange sauce. \$9.99

Medicciettes - Marinated tenderloin of beef encrusted with Parmesan breadcrumbs and served with sauce Bearnaise. \$8.99

Lobster Fritters - Flash fried & served with sriracha aioli. \$8.99

Calamari - Flash fried tender Pacific squid served with a spicy blackberry dipping sauce. \$8.99

Lobster, Spinach & Artichoke Dip - Served with tri-colored tortilla chips. \$8.99

Teriyaki Chicken Skewers - Teriyaki marinated chicken, grilled and served with pineapple salsa. \$8.99

Mediterranean Platter - Hummus, tabouli, spicy feta dip, with assorted olives and pita chips. \$12.99

Gourmet Potato Skins - Four flash fried Idaho potato halves filled with lobster, artichoke, spinach, Colby and Monterrey Jack Cheese. \$8.99

— Pizza and Flatbreads —

Philly Cheese Steak Pizza - Grilled sirloin, bell peppers, red onion, mushroom with Muenster, mozzarella and cream cheese. \$11.99

The Wrought Iron Pizza - Spit-roasted chicken, grilled pineapple, Black Forest ham, red onion and green pepper with house barbecue sauce. \$11.99

Duck and Wild Mushroom Pizza - Duck meat, grilled onions, wild mushroom and gruyere cheese atop our thin crust pizza drizzled with balsamic cream. \$11.99

Margherita Pizza - Fresh Roma tomatoes, buffalo mozzarella and sweet basil. \$11.99

Maui Wowie Pizza - Grilled pineapple, red pepper, red onion, Black Forest ham, applewood smoked bacon and chopped jalapeno with housemade barbecue sauce. \$11.99

Pesto Shrimp Flatbread - Jumbo shrimp, artichoke hearts, red pepper, Muenster and mozzarella cheese atop crisp hand tossed dough. \$11.99

— Sandwiches and Such —

Ahi Sandwich - Pan seared, sesame encrusted, sushi grade tuna accompanied by wasabi aioli, sunomuno cucumbers, and seaweed salad. Served on toasted ciabatta bun. \$9.99

Wrought Iron Burger - Freshly ground Bannan's chuck chargrilled to your liking, placed on a Breadsmith asiago encrusted bun. \$7.99

Big Daddy Burger - Fresh ground Bannan's chuck, chargrilled and topped with housemade BBQ sauce, applewood smoked bacon, and pepperjack cheese. Served on a Breadsmith asiago encrusted bun. \$8.99

Napa Steak Sandwich - Grilled choice sirloin, sliced and topped with caramelized onion and blue cheese. Served au jus on a grilled ciabatta bun. \$9.99

Basque Chicken Sandwich - Chargrilled chicken breast topped with mild goat cheese and roasted red pepper. Served on a Breadsmith asiago encrusted bun. \$8.99

Grilled Shrimp Tacos - Grilled jumbo shrimp in soft flour tortilla with chopped cabbage and pineapple salsa. \$10.99

*All sandwiches served with steak fries.

— Entrees —

Filet Mignon - Tenderloin of beef wrapped in applewood bacon and chargrilled to your liking. Served with Bearnaise sauce, loaded baked potato and fresh vegetable. \$26.99

New York Strip - The King of Steaks! Certified Angus beef chargrilled to perfection, served with a loaded baked potato and fresh vegetable. \$23.99

Bleu Cheese Encrusted Sirloin - Hand cut choice sirloin chargrilled, bleu cheese encrusted and served with garlic mashed potatoes and fresh vegetable. \$17.99

Lamb Chops - French boned lamb chops chargrilled to melt in your mouth perfection! Served with Montrachet mashers and grilled asparagus. \$24.99

Chicken Marsala - Lightly dusted chicken breast topped with a rich Marsala sauce. Served atop wild rice and fresh vegetable. \$18.99

Spit-Roasted Chicken - All natural chicken, slowly spit-roasted. Served with garlic mashed potatoes, housemade gravy, and fresh vegetable. \$14.99

Grilled Pork Tenderloin - Chargrilled pork tenderloin sliced and topped with cranberry-orange-Zinfandel sauce. Served atop garlic mashed potatoes with fresh vegetable. \$18.99

Stout BBQ Glazed Pork Chop - Chargrilled Duroc pork chop topped with housemade blueberry-stout barbecue sauce. Served with garlic mashed potatoes and fresh vegetable. \$19.99

Perch Dinner - Flash fried Michigan perch served with fresh vegetable and steak fries. \$19.99

Crab Stuffed Whitefish - Lake Superior whitefish stuffed with blue crab roasted and topped with roasted red pepper cream sauce. Served with Lundberg's wild rice and fresh vegetable. \$19.99

Bourbon Glazed Salmon - Seared Scottish salmon topped with a local clover honey-bourbon and peppercorn pan sauce. Served with creamy polenta and fresh vegetable. \$19.99

Bar Harbor Linguini - Jumbo shrimp, bell peppers, onion and asparagus tossed in lobster cream sherry sauce with linguini. \$21.99

Seafood Risotto - Lobster meat, jumbo sea scallops, shrimp, asparagus, and red pepper combined with organic Arborio rice in a white wine, cream and Parmesan sauce. \$23.99

Morel Encrusted Scallops - Wild caught sea scallops encrusted with Michigan grown morel mushrooms, pan seared and drizzled with white truffle oil. Served with creamy polenta and fresh vegetable. \$24.99

Sea Bass Romesco - Flaky sea bass pan seared and topped with hearty Romesco sauce. Served with creamy polenta and fresh vegetable. \$26.99

Ask your server about menu items that are cooked to order. Consuming under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

*All parties 8 or larger will have 18% gratuity added to your check.

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Wine List

Sparklers

- **Mont Marcal Brut Reserva** (Spain) *Creamy and round with a dry finish.* 25
- **Segura Brut** (Split) 7

Whites by the glass or bottle

- 🍷 **Chateau Grand Traverse, Late Harvest Riesling** (Old Mission Peninsula) *Crisp citrus flavors, sweet finish.* 32/8
- 🍷 **Black Star Farms “Arcturos” Riesling** (Old Mission Peninsula) *Ripe flavors of citrus, peach and apple.* 32/8
- 🍷 **Bowers Harbor “Cooper”** (Old Mission Peninsula) *Nice sweetness with hints of apple, smooth finish.* 27/7
- **Due Tori Pinot Grigio** (Italy) *Flavors of apples and pears with subtle tannins.* 31/8
- **Mauritson Sauvignon Blanc** (Dry Creek Valley) *Bright grapefruit and citrus aromas with crisp green apple and citrus flavors on the palette.* 26/7
- **Four Vines “Naked” Chardonnay** (California) *No oak with apple, white peach, and pear, finishing long with hints of citrus and mineral.* 26/7
- **Starry Night Chardonnay** (Russian River) *Oak and butter with a rich long finish.* 33/8

Reds by the glass or bottle

- 🍷 **Fenn Valley Meritage** (Lake Michigan Shoreline) *A traditional Bordeaux blend.* 29/8
- **Elusiv Pinot Noir** (Monterey) *Black cherry, earthy, delicate and well balanced.* 33/8
- **Grand Bateau Rouge Merlot** (Bordeaux) *Lovely fresh fruit; rich and intense. A big wine with lots of fruit and tannin.* 26/7
- **Nugan Shiraz,** (McLaren Vale) *A rich and full-bodied wine displaying elegant tannins and powerful concentration of juicy dark plum, mixed spice and black pepper.* 27/7
- **Ave Malbec** (Mendoza) *Incorporates Italian style and taste with those of Argentina. Earthy, spicy, delightful!* 27/7
- **Starry Night Zinfandel** (Lodi) *Rich blackberries, cherries with hints of pepper.* 29/8
- **Annabella Cabernet** (Napa Valley) *Earthy, ripe berry, bell pepper, oak.* 27/7

Proprietor’s Picks - Every month John will search for unique, great tasting and hard to find wines to share with you. Please consult today’s picks or ask for John, he would be happy to talk wine with you.

Whites by the bottle

- **Waugh Chardonnay** (Russian River, California) *Ripe citrus and floral tones with a long silky finish.* 45
- **Saintsbury Chardonnay** (Russian River, California) *Notes of ripe peaches and orange blossom.* 34
- **Domaine A. Pautre Petit Chablis** (France) *Hints of apples and butter with a long crisp finish. 100% Chardonnay.* 38
- **Champalou Vouvray** (France) *Semi-sweet: it always has some residual sugar, which gives concentration and fullness to the palate.* 41
- **Urban Riesling** (Germany) *Mineral flavors, light acidity, floral aromas.* 29
- **Husch Gewürztraminer** (Anderson Valley, California) *Off-dry with floral notes and exotic fruit.* 31

Reds by the bottle

- **Block Nine Pinot Noir** (California) *The aromas exhibit generous bright fruit with a mix of strawberry, violets, dark cherry and a hint of cocoa.* 28
- **Ramsey Pinot Noir** (North Coast, California) *Dried cherry flavors with a hint of earthiness, silky-smooth tannins.* 39
- **Michael Pozzen** (Napa) *This may be the Merlot that changes your mind about Merlots!* 36
- **Tamas Estates “Double Decker” Red** (Central Coast) *Cabernet Sauvignon, Petite sirah and Barbera.* 27
- **Kermit Lynch Cuvee Cotes du Rhone Rouge** (Rhône Valley, France) *Flavors of black plum and oak.* 29
- **Marietta Old Vine Red Lot #54** (Mendocino/Sonoma) *Pleasantly rustic and ripe in a Zin-like style.* 27
- **D’Arenberg “Laughing Magpie”** (Shiraz-Viognier) *Cherry, blueberry and dark chocolate.* 29
- **Villa St Juliette Petite Sirah** (Paso Robles) *Blackberry and cassis with a soft oaky, vanilla finish.* 31
- **Four Vines “Maverick” Zinfandel** (Amador County) *Chewy and spicy, rich with blackberry fruit.* 39
- **Waugh Cellars Zinfandel** (Dry Creek) *Extremely well balanced with a long, wonderful, rich, finish.* 43
- **Neyers “Pato Vineyard” Zinfandel** (Contra Coast) *Bright red-ruby. Liqueur-like aromas of crushed blueberry and blackberry complicated by licorice, spices, graphite and a suggestion of exotic fruits.* 59
- **D’Arenburg “The Footbolt” Shiraz** (McLaren Vale) *Plums, black currant, cherries and raspberry build to a peppery back palate with an underlying and appealing touch of nutmeg.* 34
- **Atamisque Malbec** (Argentina) *Excellent concentration, blackberries and plum jam, tannins provide great structure.* 48
- **Waugh Jr** (California) *Consisting of Zinfandel, Cabernet Sauvignon, Merlot, Petite Sirah, Syrah and Barbera, this rich and luscious.* 39
- **Girard Artistry** (Napa) *Flavors of mocha/cherry truffles, blackberry tart and dark currants.* 69
- **Chateau St Jean “Cinq Cepages”** (Sonoma) *This wine has beautiful oak integration and a lushness throughout that leads to a lingering finish with hints of blackberry and clove.* 89
- **BV Tapestry** (Napa) *Five classic Bordeaux varietals – Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec.* 89
- **Twenty Bench Cabernet** (Napa) *Well structured with hints of black cherry, plum and cocoa.* 39
- **Atlas Peak Cabernet Sauvignon** (Napa) *A well-structured Cabernet with tannins that are soft and supple.* 69
- **Hewitt Cabernet Sauvignon** (Napa) *Single vineyard, limited production. A beautiful wine!* 115

House Wines

Chardonnay 5	Pinot Grigio 5	Cabernet Sauvignon 5
Sauvignon Blanc 5	White Zinfandel 5	Shiraz 5
Piesporter 5		Merlot 5

Make any glass of wine a large pour and get 50% more wine for 30% more cost!

🍷 denotes Michigan Made

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