**IRON HORSE APPETIZERS**

GUACAMOLE TRIO Spicy/Sweet/House, Iron Horse Chips 10.95

FRIED BROCCOLI Hand-Battered, Queso 9.95

NACHOS LOCOS Ground Beef, Queso, Guacamole, Shredded Iceberg Lettuce, Pinto Beans, Sour Cream, Diced Tomatoes, Jalapeños 8.95

CHILE CON QUESO Iron Horse Chips  Add Ground Beef 2.95 6.95

SOUL TRAIN HOT WINGS Bleu Cheese Dressing  All Flats add 2.00 10.95

BBQ CHICKEN QUESADILLAS Monterey Jack, Charcoal Onions and Bell Peppers, Iron Horse BBQ 10.95

TRES CARNES Chef's Sampler of Wings, BBQ Ribs and BBQ Grilled Shrimp 13.95

HOT TAMALES Sour Cream Sauce and Ranchero Sauce 10.95

HAND ROLLED SOUTHWESTERN EGG ROLLS Served with Avocado Poblano Ranch  Two 9.95, Three 12.95

SOUL CITY SEAFOOD DIP Sautéed Shrimp, Crawfish, Crabmeat, Parmesan Cheese served with Toast Points 9.95

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**CHARCOAL GRILLED FAJITAS**

All fajitas served with Sliced Jalapenos, 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 14.95

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 Pick Two - Steak, Chicken or Shrimp 16.95

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**SOUP / SALADS**

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

SOUP OF THE DAY or CHILI Prepared by Chef Daily  Cup 3.95, Bowl 5.95

SOUP & SALAD COMBO Cup of Soup of the Day and Side Salad with Choice of Dressing 8.95

FRIED CHICKEN COBB Chopped Romaine, Hard Boiled Egg, Bleu Cheese, Green Onion, Black Beans Cherry Tomato, Monterey Jack, Avocado, Charcoal Grilled Corn, your choice of House Made Dressing 11.95

IRON HORSE SALAD Spring Mix, Black Beans, Guacamole, Diced Tomato, Monterey Jack & Cheddar Cheese, served in a Tortilla bowl, your choice of House Made Dressing 8.95

GRILLED CHICKEN CAESAR Chopped Romaine, Parmesan, Spiced Croutons, Roasted Garlic Caesar Dressing 11.95

**Salad Additions:** Charcoal Chicken 4.95, Charcoal Steak 5.95, Charcoal Shrimp 5.95, Ground Beef 3.95, Grilled Salmon 8.95

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**SANDWICHES, WRAPS, TACOS**

*SMOKEHOUSE BURGER* Ground Chuck, Leaf Lettuce, Tomato, Charcoal Onions

Add Cheddar Cheese .75, Hickory Smoked Bacon 1.25, Mushrooms .75 10.95

*IRON HORSE BURGER* Certified Angus Beef, Cheddar Cheese, Guacamole, Chopped Jalapenos, Iron Horse Salsa 11.95

PHILLY CHEESESTEAK Sautéed Onions, Peppers, Mushrooms, American Cheese 12.95

ALL ABOARD CHICKEN CLUB Fried or Grilled Chicken Breast, Hickory Smoked Bacon, House Guacamole, Ranch, Iceberg Lettuce, Tomatoes 11.95

SEAFOOD TACOS Your choice of Grilled Redfish or Shrimp, Mango Salsa, served with Tex Mex Rice & Beans 12.95

CHICKEN WRAP Grilled or Fried Chicken, Lettuce, Tomato, Avocado, hand rolled, with Chipotle Ranch, Side Salad 12.95
**IRON HORSE FAVORITES**

Add a salad to any Favorite $4.99

- **BEEF OR CHICKEN ENCHILADAS** Fresh Corn Tortillas stuffed with Seasoned Ground Beef with Queso & Shredded Cheese, or House Marinated Shredded Chicken, Sour Cream Sauce, and melted Monterey Jack. Served with Rice and Beans $12.95
- **CITRUS CHICKEN** Orange & Lime Marinated grilled Chicken Breast with Pico de Gallo, Loaded Potato, Daily Vegetable $13.95
- **CHIMICHANGA** Choice of Seasoned Beef or House Marinated Chicken wrapped in a Flour Tortilla, deep fried, topped with Queso & Ranchero Sauce, served with Tex Mex Rice & Beans $12.95
- **CHICKEN FRIED CHICKEN** Served with Mashed Potatoes, White Gravy and Vegetable of the Day $13.95
- **SHRIMP AND GRITS** Scallion, Cherry Tomato, Creamy Delta Grits, Crawfish Julie $18.95
- **CHEF PIERRE’S HABANERO PASTA** Chef’s signature Penne Pasta, choice of Chicken or Shrimp, Habanero Cream Sauce, shredded Parmesan $15.95
- **SMOKE STACK BABY BACK RIBS** Smoked over nine hours, brushed with honey chipotle sauce, with Fries & Slaw $17.95
- **FRIED DELTA CATFISH** Served with ‘Coal’ Slaw and Depot Spiced Fries $14.95

**IRON HORSE SPECIALTIES**

Add a salad to any Specialty $4.99

- **HAND BATTERED SHRIMP PLATE** Golden crispy fried shrimp served with Depot Spiced Fries, Coleslaw and Roll $16.95
- **NAVAJO CHICKEN** Boneless Chicken Breast grilled over an open fire with Sautéed Mushrooms & Onions, topped with Monterey Jack Cheese, Loaded Baked Potato, Daily Vegetable $14.95
- **STUFFED DELTA CATFISH** Crabmeat stuffed, Pecan encrusted, Lemon Dill Sauce, Loaded Baked Potato, Daily Vegetable $17.95
- **FRENCH CUT PORK CHOP** Muscadine Chipotle Glaze, Baked Sweet Potato, Grilled Asparagus $19.95
- **7 OZ USDA CHOICE HAND CUT FILET** Served with a Loaded Baked Potato, Grilled Asparagus $29.95
- **14 OZ USDA CHOICE HAND CUT RIBEYE** Served with a Loaded Baked Potato, Grilled Asparagus $31.95
- **GRILLED REDFISH** Crawfish Julie, Tex Mex Rice & Beans, Daily Vegetable $18.95
- **GRILLED CHILEAN SALMON** House Bourbon Marinated, Grilled Asparagus, Baked Sweet Potato $18.95
- **SEAFOOD PASTA** Chef’s signature Penne Pasta, Shrimp, Crabmeat, Crawfish Cream Sauce $19.95
- **SURF & TURF** Two 4 oz. Hand-cut Sirloin Medallions topped with Grilled Shrimp, Loaded Baked Potato, Grilled Asparagus $22.95

* **Steak Toppings:** Crabmeat $8.95, Grilled Mushrooms $2.95, Charcoal Shrimp $5.95, Grilled Onions $2.95

**FIXINS**

- **DELTA GRIND CHEESE GRITS** $3.95
- **DEPOT SPICED FRIES** $2.95
- **MAC & CHEESE** $3.95
- **FRESH BROCCOLI** $3.95
- **FRIED OKRA** $3.95
- **GARLIC MASHED POTATOES** $3.95
- **BAKED SWEET POTATO** $3.95
- **LOADED BAKED POTATO** $3.95
- **BLACK BEANS** $3.95
- **GRILLED ASPARAGUS** $4.95

* 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**

**10.95 EVERY DAY**

**MONDAY**
Red Beans and Rice with Country Pleasin’ Sausage

**TUESDAY**
Chef Selection of Tacos with Rice & Beans

**WEDNESDAY**
Four Baby Back Ribs, Mac & Cheese, ‘Coal’ Slaw and a Roll

**THURSDAY**
Fiesta Bowl: Chicken or Steak, Green Peppers and Onions, Queso, Guacamole, Sour Cream, Pico de Gallo over Tex Mex Rice.

**FRIDAY**
Fried Delta Catfish served with Mac and Cheese, Turnip Greens and Cornbread

**IRON HORSE ORIGINAL** **MADE IN MISSISSIPPI** **GLUTEN FREE ITEM**
**Cocktails**

Handcrafted inspired cocktails using fresh ingredients and hand pressed juices.

- **Iron Horse Margarita**
  - Blue Agave Reposado Tequila | Cointreau | hand pressed lemon sour & orange juice

- **Lady in Red**
  - Bacardi Light | Captain Morgan | pineapple juice | hand pressed sour | orange juice | simple syrup

- **Etta James**
  - Cathead Vodka | muddled strawberries | basil | lime | simple syrup

- **Peach Bourbon Smash**
  - Old Soul Bourbon | Peach Schnapps | lemon | hand pressed sour | simple syrup | fresh mint | peach slice

- **Cat Daddy Mule**
  - Cathead | sour mix | ginger beer | splash of simple | fresh mint

- **Light My Fire**
  - Citrus Vodka | Cointreau | Pom Juice | Lemon | Simple Syrup

- **The Water Horse**
  - Coconut Rum | Citrus Vodka | Blue Curacao | handpressed Lemon Sour | Pineapple | Orange Juice | Sprite

- **Honeysuckle Blues**
  - Honeysuckle Vodka | lemon | fresh basil | simple syrup

- **Sangria Swirl**
  - Frozen margarita | house red sangria | sugar rim

**Beer**

Draft beer: Enjoy a pint of your favorite domestic or craft beer from our custom built draft tower.

- **Fireant Imperial Red Ale** - Southern prohibition 5.9
- **Toll Booth Amber** - Delta sunshine 5.7
- **Sun Fox IPA** - Lazy Magnolia 5.5
- **Blue Moon Teens** - Brewing co. 4.9
- **Franklin County Oyster Stout** - Grayton brewhouse 5.9
- **Hugger Light** - Anheuser-Busch 4.5
- **Samuel's Golden Ale** - Chandelier brewing co. 5.6
- **Zippin Pip** - IPA ghost river brewing 5.5
- **Siren Blonde Ale** - Cross town brewing co. 5.2
- **Modello Special** - Grupo modelo 5.5
- **Golden Ale Colossus** - Colossus 5.8
- **Michelob Ultra** - Anheuser-Busch 4.9
- **Ghost in the Machine** - Parish brewing co. 7.9
- **Andigator** - Abita brewing 6.2
- **Yueyong Lager** - Yeungling brewery 5.3
- **Devils Harvest** - Southern prohibition 5.8
- **Hog Surfside Pineapple Wheat** - Chandelier brewing co. 5.6
- **Neverending Haze IPA** - Stone brewery 5.9
- **Blackened Voodoo Dixie** - Beer flight - Pick four 8.0

**Wines**

Enjoy your favorite wine in our Riedel stemware or by the bottle. Wine chillers available.

- **Reds**
  - Red Blend, Cocobon California 7.8/Bottle 30
  - Pinot Noir, Chateau Souverain California 8.6/Bottle 33
  - Pinot Noir, Chloe California 9.5/Bottle 36
  - Merlot, Red Rock California 8.3/Bottle 33
  - Malbec, Gascon Argentina 9.8/Bottle 39
  - Cabernet, Darkhorse California 7.6/Bottle 20
  - Cabernet, Josh Cellars California 9.5/Bottle 36

- **Whites**
  - Riesling, Primo Amore Italy 8.2/Bottle 32
  - Sparkling Rose, Ruffino Italy 8.5/Bottle 39
  - Moscato, Bella Sera Italy 7.5/Bottle 28
  - Pinot Grigio, Luna Nuda Italy 8.5/Bottle 32
  - Sauvignon Blanc, Thrive California 7.9/Bottle 30
  - White Zinfandel, Beringer California 6.5/Bottle 24
  - Chardonnay, Sterling California 8.2/Bottle 32
  - Chardonnay, Kendall Jackson California 9.8/Bottle 37
  - Sparkling Wine, La Marca Italy 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.