savory STÄRTERS

KALE & ARTICHOKE DIP Panko crust, roasted peppers, crostini.

ONION HAYSTACK 6.00 Kalona beer bettered, homemade ranch dressing.

8.00

ALMOST FAMOUS FRICKLES 7.00 Kalona beer battered, sriracha aioli,

MINI BEEF WELLINGTONS 11.00 Beef tips, puffed pastry, ICH Signature Sauce.

fresh SALADS

APPLE & WALNUT SALAD Granny Smith apples, leafy greens, goat cheese, white balsamic vinaigrette.

CORN ON THE COBB SALAD 12.00 Grilled chicken, roasted corn, cheddar cheese, cherry tomatoes, creamy italian dressing.

JULIUS CAESAR SALAD 11.50 Romaine lettuce, free range chicken breast, parmesan cheese, caesar dressing.

from the KETTLE

CHICKEN TORTILLA

Spicy tomato broth, cheddar, sour cream, tortilla chips.

SIDES to add

TRUFFLE FRIES	6.00
SWEET POTATO FRIES	4.00
GARLIC MASHED POTATOES	5.00
RICE PILAF	5.00
ROASTED POTATOES	5.00
QUINOA	5.00
MAC 'N CHEESE	7.00

8.50 1/4 POUND BACON 1/4 lb, pepper crust, maple glaze.

IOWA CHEESE CURDS 8.00 Amana beer battered, homemade ranch dressing.

BISON MEATBALLS 12.00 Ginger coleslaw, ICH Signature Sauce.

12.00 CRAB CAKES Lump crab meat, sautéed truffle kale, sriracha aioli, bacon aioli.

CHOP SALAD*

Grilled steak, romaine, maytag blue cheese, roasted corn, lemon garlic vinaigrette, onions, tortilla strips.

11.00

WEDGE SALAD 6.00 Iceberg lettuce, bacon, cherry tomatoes, blue cheese.

HOUSE SALAD 5.00

DRESSINGS: RANCH, BLUE CHEESE, LEMON GARLIC VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE, CREAMY ITALIAN, CAESAR.

BUTTERNUT BISQUE 5.00 Butternut squash, roasted garlic, fresh chives.

SOUP OF THE DAY 5.00 Made daily with fresh local ingredients.

BAKED POTATO 4.00 Loaded +\$2. **BAKED SWEET POTATO** 4.00 Loaded +\$2. **GRILLED ASPARAGUS** 5.00 **SEARED GREEN BEANS** 4.00 SAUTÉED MUSHROOMS 5.00 CREAMED CORN 5.00 **SWEET CORN SUCCOTASH**

IOWA CHOP X HOUSE restaurant & tap room

signatures

ALL STEAKS SERVED A LA CARTE.

*SIRLOIN • 14/19 8/12 oz.

*PORK CHOP • 17 12 oz.

*NY STRIP • 26 16 oz.

*FILET MIGNON • 25/35 8/12 oz.

> *RIB-EYE • 26 12 oz.

*T-BONE • 39 18 oz.

*PORTERHOUSE • 53 24 oz.

steak enhancements

BLACKENED 2.00 HORSERADISH CRUST 2.00 **BLUE CHEESE CRUST** 3.00 **BÉARNAISE SAUCE** 2.00 **HOLLANDAISE SAUCE** 2.00 SAUTÉED ONIONS 2.00 3.00 **BACON BUTTER** 9.00 **OSCAR STYLE** Asparagus, crab cakes, Béarnaise sauce. LOBSTER TAIL MARKET PRICE

darn good SANDWICHES

ALL SANDWICHES SERVED WITH FRIES. SUB SWEET POTATO FRIES OR SIDE SALAD.

B.L.T. 9.50

Double cut bacon, lettuce, tomato, and dijon mayo on sourdough. Add fried egg +\$1.

THE SCOTTISH*

Wild-caught Scottish salmon, Granny Smith apples, walnut spread, and spinach on ciabatta bread.

THREE LITTLE PIGS

10.50

Pulled pork tossed in ICH Signature Sauce with ginger coleslaw.

CHICKEN COOP

11.50

Free-range chicken breast, Swiss cheese, ICH Signature Sauce, onion haystack, lettuce, tomato.

BURGERS & fries

CHOP HOUSE CLASSIC*

Lettuce, tomato, onion. Add cheese +50¢. Add bacon or fried egg +\$1.

BACON CHEDDAR* 11.00

Double cut bacon, cheddar cheese, ICH Signature Sauce.

THE "FAINTING" COW* Pepper jack cheese, jalapeños, sriracha aioli. ALL BURGERS SERVED WITH FRIES. SUB SWEET POTATO FRIES OR SIDE SALAD.

BLUE RIBBON*

9.50

14.00

21.00

12.00

26.00

Blue cheese, bacon, onion haystack, bacon aioli.

BISON BURGER* 14.00

Smoked gouda, button mushrooms, apple sweet potato spread.

SUB BLACK BEAN QUINOA BURGER OR CHICKEN BREAST AT NO UP-CHARGE.

filling ENTRÉES

3 CHEESE MACARONI

Smoked gouda, mozzarella, parmesan, bacon, fries, onion haystack.

16.00 *** ROASTED CHICKEN**

Roasted half chicken, roasted potatoes, sweet corn succotash, red wine demi-glaze.

SALMON FILET*

Rice pilaf, green beans, hollandaise sauce.

ADD A SIDE SALAD \$3.

DUCK BREAST*

Garlic mashed potatoes, grilled asparagus, wild berry sauce.

RACK OF LAMB* 28.00

Quinoa, sautéed mushrooms, apple and balsamic pan sauce.

*THESE ITEMS ARE PREPARED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.