

IronRock

TAP HOUSE

Restaurant Week

3 Course Menu

Choose 1 each per course - \$40 per person + tax & gratuity

Starters

Oysters Rockefeller

Oysters on a half shell topped with rich, creamy sauteed spinach & seasoned breadcrumbs broiled till golden brown

Roasted Tomato & Basil Hummus

Roasted cherry tomatoes & fresh basil blended with our house made chickpea hummus served with warmed pita, cucumber, & celery

Ahi Tuna Poke Nachos

Wonton chips topped with cubed sashimi grade ahi tuna, jalapenos, avocado, scallions, sesame seeds, and spicy mayo

Main Course

Miso glazed Salmon

8oz salmon filet marinated in miso glaze then baked served with sauteed bok choy & steamed rice

Jamaican Jerk Grouper

Grouper filet seared in Jamaican jerk spice blend served with collard greens & fried plantains

Sea Bass Piccata

Chilean Sea Bass Filet in a fresh piccata sauce served with parmesan cous cous & grilled asparagus

Desserts

Italian Lemon Cream Cake

Dulce De Leche Cake

Sweet Potato Maple Cheesecake