

CAST IRON AFTER FIVE

THE VERY BEGINNING

CAST IRON CORN BREAD	6.00
fresh out of the oven in a cast iron pan topped with melted roasted chile butter	
GRILLED FLATBREAD	4.00
our dough is made fresh daily, char-broiled, and served with mixed olive tepeenade on the side	
DRESSED ARTISAN BREAD	4.00
locally made sourdough is scored deep, dressed with herb oil, parmesan, and fresh garlic, then baked	

JUST STARTING OUT

OYSTER SHOOTERS	9.00
6 oysters with house made cocktail sauce, and fresh lemon; fortify your shooters with black pepper vodka \$4.00	
“KALBI” KOREAN STYLE SHORT RIBS	9.50
thinly cut beef short ribs seasoned in our kalbi marinade and char-grilled; served with a spicy napa cabbage slaw	
CALAMARI	9.50
strips of calamari breaded with seasoned panko and fried; served with spicy meyer lemon tartar sauce, and a garnish salad	
SAUSAGE MIXED GRILL	10.50
from Fairfield's own Schwarz Fine Sausage Co.; andouille, Louisiana hot, smoked bratwurst, and garlic sausages grilled: served with roasted garlic whole grain mustard	
FOREST MUSHROOM SAUTÉ	10.75
a mix of seasonal mushrooms sautéed in a citrus-soy; served with a radish vinaigrette and frisée tossed in lime juice, extra virgin olive oil, and shallot	
ROCK SHRIMP & CRAB CAKES	12.00
served with a mizuna and frisée salad with meyer lemon aioli	
CAST IRON MUSSELS	11.00
sauteéd P.E.I mussels finished with sauvignon blanc, saffron-tomato broth, basil, and a touch of smoked paprika; served with a side of tarragon toast	

FROM THE GARDEN

LOCAL GREENS SALAD	7.00
a colorful mix of artisan lettuce tossed in herb-balsamic vinaigrette, shallots, sliced tomatoes, and cucumbers	
WEDGE SALAD	7.00
crisp iceberg all dressed up with avocado, tomato, julienne carrots and chunky bleu cheese dressing	
CAESAR SALAD	7.50
hearts of romaine, mizuna, shaved parmesan, and croutons; add chicken breast \$3 add shrimp \$5	
SOFTSHELL CRAB SALAD	13.75
softshell crab is lightly tempura battered and fried; served over butterlettuce and a napa cabbage 'chopped salad' with tomato, cucumber, pickled radish, julienne carrots, and roasted forest mushrooms dressed in an almond-champagne vinaigrette	
SEARED AHI TUNA SALAD	14.50
fresh sashimi grade yellow-fin tuna is lightly marinated and seared, served over a salad of spinach, arugula, persian cucumber, enoki mushrooms, and avocado; dressed with a 'yuzu' citrus vinaigrette	

TONIGHT'S SOUP

BOWL OF SOUP 5.00

CUP OF SOUP 3.00

SIDES

REGULAR FRIES 3.00

SWEET POTATO FRIES 3.00

SMALL MAC & CHEESE 4.00

ADD A SMALL HOUSE SALAD TO YOUR MEAL 3.00



DELTA DO'INS
Cast Iron Grill & Bar's Take On Some Delta Classics

JUMBO JAMBALAYA	15.00
shrimp, andouille, and chicken served in this delta classic over rice	
CAJUN BOURBON PRAWNS	14.00
8 prawns sautéed in garlic, bell peppers, onions, worcestershire sauce, and bourbon served with sweet potato fries and coleslaw	

CAST IRON GRINDERS
served with choice of fries or fuji apple slaw

WEST COAST BACON BURGER	11.00
½ pound chuck burger, well seasoned and grilled; topped with bacon, crispy lettuce, tomato, caramelized onions, and our bbq sauce; roasted garlic mayo and whole grain mustard served on the side; choice of cheddar or Swiss cheese	
FLAT IRON STEAK 'SANDWICH'	11.50
8 oz of tender, marinated flat iron steak is char-grilled and served open-faced on garlic bread	

PASTA

CAPPELLINI POMODORO	11.00
angel hair pasta with sautéed tomatoes, garlic, basil, olive oil and parmesan cheese add grilled chicken \$3 add prawns \$5	
PORTOBELLO RAVIOLI	14.00
portobello and porcini mushrooms encased in tender pasta and tossed in a light cream sauce of roasted black peppercorns, sautéed leek, and herbs; topped with pecorino cheese, truffle oil, and served with garlic bread	
MAC & CHEESE	9.00
our version of this comfort classic with smoked gouda, asiago, and ham	

ON MAIN STREET
all dishes are served with vegetables from local producers

CHICKEN BREAST	14.50
8 oz of lemon-thyme brined chicken breast pan-seared and served with rosemary jus, buttermilk mashed potatoes and seasonal vegetables	
CAST IRON MEATLOAF	13.50
buttermilk mashed potatoes topped with 9 oz of bacon wrapped meatloaf and pan gravy	
PAN SEARED SCALLOPS	17.00
day-boat scallops simply pan seared and served with our 'pacific succotash', ginger-thyme bierre blanc, and a radish & microgreen garnish salad	
ROASTED ALASKAN BLACK COD	17.50
miso marinated sablefish is roasted on a cedar plank and served over cold somen noodles and a soy-ginger broth with shiitake and enoki mushrooms, green onions, and julienne carrots; topped with lomi tomato	
PORK CHOP	17.50
11 oz of premium bone-in pork chop marinated in sake and miso, char-grilled, and topped with a lemon-thyme pan sauce; served with buttermilk mashed potatoes	
RIB-EYE STEAK	21.75
12 oz of Certified Angus rib-eye rubbed in herb oil and char-grilled; served with buttermilk mashed potatoes and seasonal vegetables	
FILET MIGNON	22.75
8 oz cut of beef tenderloin marinated in roasted black peppercorns, worcestershire, and fresh herbs, pan seared, topped with lemongrass jus; served with garlic-roasted fingerling potatoes and sautéed green beans	
COLORADO LAMB CHOPS	22.75
10 oz of domestic lamb from Superior Farms, Dixon; rosemary-red wine marinated and served with garlic mousse, herb-soy vinaigrette, garlic-roasted fingerling potatoes, and asparagus	

18% Gratuity will be added to parties of 8 or more
and only one check will be presented

