



TAKE OUT MENU

201 Fairway Drive. Fernie Golf Club | 250-423-4115

Please call for hours & days open

Starters

Iron Wings **\$15**

Crispy breaded wings served with ranch dip and crudités.
Choice of: hot, salt & pepper, teriyaki, cajun, sweet chili or siracha.

Road Runner Chicken Strips **\$16**

In house hand breaded chicken served with crispy fries and choice of dipping sauce; Plum, Honey Mustard, BBQ, Sweet Chilli or Cajun Mayo.

Shrimp & Spicy Sausage Quesadilla **\$17**

Tender shrimp and spicy sausage sautéed with peppers, onions and mushrooms. Seasoned with Cajun and topped with cheese in a flour tortilla. Served with Cajun mayo.

Grazer Quesadilla **\$16**

Sautéed peppers mushrooms, onions, spinach and tomatoes.
Seasoned with Cajun and topped with cheese in a flour tortilla.
Served with Cajun mayo.

Poutine Iron Style **\$12**

Crispy Fries topped with aged cheddar and mozzarella and our signature country gravy. **Add: Roasted Beef or Grilled Chicken \$6**

Our primary focus is providing from Scratch meals like your Mom and Grandma made, we are unable to cater to individual food preferences.

We take food allergies and dietary restrictions seriously, however, we do our best to ensure no cross contamination occurs between products. If you have a dietary condition or food allergy and decide to dine at Cast Iron Grill, you are doing so at your own risk. We are unable to accommodate every dietary and menu change request.

Gluten Free - We do use flour in our kitchen. Some items can be made Gluten Free. Those items are marked with GF. There is an extra charge for GF Bread - \$3



Burgers

Cast Iron	\$17
Angus beef patty, hickory bacon, aged cheddar, lettuce, tomato, onion, pickle & mayo.	
Plain Jane	\$15
Angus beef patty made in house & aged cheddar.	
Country Chicken	\$18
Hand breaded chicken, with aged cheddar, hickory smoked bacon, lettuce, tomato, onion, pickle & mayo. GF with grilled chicken breast.	
Cottage Burner	\$18
Hand breaded chicken, hot sauce, banana peppers, pepper jack cheese, lettuce, tomato, onion, pickle & mayo. GF with grilled chicken breast.	
Neptune	\$18
Beer battered Halibut with lettuce, tomato, onion, pickle & tartar sauce.	
Black Bean Burger	\$17
House made Black Bean Patty with lettuce, tomato, onion, pickle, mayo, pepper jelly & pepper jack cheese.	
The Shroom	\$18
A grilled Portabella mushroom with lettuce, tomato, onion & mayo. GF. Add: Swiss cheese \$0.50 Add: Beef patty \$5.00	
Chicken Parm Burger	\$18
Hand breaded chicken with house made marinara topped with Parmesan and mixed cheese. GF	

All burgers served on a fresh brioche bun.

Sandwiches

Angus Beef Dip **\$17**

In house slow cooked roasted beef on a garlic buttered fresh pretzel roll with Au Jus for dipping.

Iron Philly **\$18**

In house slow cooked beef on a garlic buttered fresh pretzel bun with sautéed peppers, onions and mushrooms topped with swiss cheese & served with Au Jus for dipping.

Sausage & Shrimp Po Boy **\$18**

Spicy Sausage & Shrimp sautéed with peppers, onions, mushrooms seasoned with Cajun and topped with pepper jack cheese on a garlic buttered pretzel roll.

Big Bubba Wrap **\$18**

Shrimp, Chicken & Spicy Sausage with peppers mushrooms, onions, pepper jack cheese and Cajun mayo wrapped in a flour tortilla.

Birdy Club **\$18**

Slow cooked turkey, hickory bacon, aged cheddar, lettuce, tomato & mayo on fresh toasted bread.

Reuben **\$18**

Thin sliced Montreal smoked meat with sauerkraut, seed mustard & swiss cheese on Canadian Rye Bread or GF bun.

The Cubano **\$17**

Our take on the classic Cuban sandwich - Thin sliced country ham with swiss cheese, pickle & Dijon mayo. GF

All day fish and chips 1 pc \$16 2 pc \$18 3pc \$ 21

Signature beer battered Halibut and chips served with crispy fries, coleslaw, tartar sauce and lemon

All burgers & sandwiches served with soup, salad or fries. Add Caesar salad for \$3. Gluten free bread options available for \$3.

Classics - Starts @ 5pm

Country Chicken Schnitzel **\$19**

Hand breaded boneless chicken cutlet with roasted garlic mashed potatoes, seasonal vegetables & country gravy.

Beef Pot Pie **\$18**

Tender braised Angus beef with carrots, onion and celery served with seasonal vegetables, roasted garlic mashed potatoes & country gravy.

Cedar Plank Salmon **\$21**

Fillet of Salmon, baked on a cedar plank with coarse sea salt & cracked pepper. Served with seasonal vegetables & roasted garlic mashed potatoes. GF

Cast Iron Meatloaf **\$18**

Bacon wrapped meatloaf with country gravy, seasonal vegetables and roasted garlic mashed potatoes.

Turkey Pot Pie **\$17**

Tender roasted turkey with carrots, onion & celery in a rich cream sauce served with seasonal vegetables, roasted garlic mashed potatoes & country gravy.

Chicken Parmigiana **\$19**

Hand breaded boneless chicken cutlets with house made marinara Parmesan and topped with mixed cheese. Served with seasonal vegetables and roasted garlic mashed potatoes.

Spaghetti 3 ways **\$20**

Marinara - Classic house made Marinara

Carbonara - Hickory bacon, sundried tomatoes, roasted garlic & rich Alfredo sauce tossed with fresh pasta

Bolognese - House made Bolognese meat sauce

Cast Iron Lasagna **\$20**

House made beef Lasagna oven baked and served with toasted focaccia.

All Classics are served with starter soup of the day or garden salad. \$3 for Caesar salad.

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