

**IRON**  **STARR**

**URBAN BARBEQUE**

**FAMOUS SIDES**

FANCY MAC & CHEESE

WHOLE FRIED OKRA

RED BLISS POTATO SALAD

BBQ BAKED BEANS

DUTCH OVEN  
SWEET POTATOES

SOUTHWEST SLAW

BRAISED COLLARD GREENS

FRENCH FRIES

SEARED GREEN BEANS

CORN PUDDING

{ BEVERAGES }

Iced Tea.....\$2.29

Watermelon Sweet Tea.....\$2.29

Lemonade.....\$2.29

Arnold Palmer.....\$2.29

Coffee.....\$2.29

Soft Drinks.....\$2.29

*coke, diet coke, sprite, root beer,  
dr. pepper, diet dr. pepper*

*room for* **DESSERT** ★

**Double Chocolate  
Bread Pudding** \$5.95  
*with a grand marnier glaze*

**Giant Chocolate Cake** \$10  
*enough for two, a chocoholic's  
delight*

**Buttermilk Pie** \$6.50  
an old southern tradition

**Tanya's Key Lime Pie** \$5.95

**Peach Crisp** \$5.95  
*served with vanilla ice cream*

**APPETIZERS**



**CHARRED JALAPENO PIMENTO CHEESE**

with grilled toast, fresh celery and pepper ceviche \$6

**BACON WRAPPED QUAIL BREAST**

Tender quail breast stuffed with fresh jalapeno, wrapped in smoked bacon and glazed with apricot-serrano jam \$11.95

**FRITO CHILI PIE**

Crisp Fritos layered with our signature chili and topped with cheddar, monterey jack, cherry tomatoes, green onions and sour cream \$8

**SMOKESTACK NACHOS**

Pulled Pork layered between corn tortilla chips, ancho chile sauce, fried onions, jalapenos and cheese, then baked and topped with red chile sour cream \$10

**MEAT & CHEESE SAMPLER**

Brisket, our famous ribs, and smoked sausage with sliced cheddar cheese, jalapeno chow-chow and cornbread \$15

**MAMA'S DEVEILED EGGS**

with pepper ceviche and fresh scallion \$6

**IRON STARR CORNBREAD** \$3

**SLOW SMOKED ST. LOUIS CUT RIBS**

Half Rack \$12.95 Full Rack \$19.95

**SALADS & CHILI**



**CHOPPED AVOCADO CAESAR**

Diced avocado, chopped romaine, parmesan and cornbread croutons tossed in a spicy caesar dressing \$6.95 *add grilled chicken \$3*

**BEEF TENDERLOIN SALAD**

Crisp iceberg lettuce stuffed with a creamy bleu cheese and spiced pecan mixture, served with fire grilled sliced beef tenderloin and a bleu cheese-bacon vinaigrette \$12.95

**COBB SALAD**

Smoked turkey breast, bacon, hard cooked eggs, tomatoes, avocados, monterey and cheddar cheese over mixed greens tossed in a BBQ ranch dressing \$9.95

**FARMERS SALAD**

Grilled chicken breast served over mixed greens with tomatoes, fresh mozzarella, fried okra and caramelized pecans in a garlic vinaigrette \$8.95

**SALMON SALAD**

Grilled salmon over mixed field greens with a spicy buttermilk dressing, black-eyed pea relish, monterey jack cheese, crispy onion strings and fire roasted tomatoes \$10.95

**STARR HOUSE SALAD**

Mixed greens with shredded cheddar, cherry tomatoes, red onions, cornbread croutons and your choice of dressing \$4

**RANGE CHILI**

Our homemade chili topped with cheddar cheese and red chile crème fraiche  
**Cup** \$3.50 **Bowl** \$5.95

**TODAY'S SOUP**

**Cup** \$3.50 **Bowl** \$5.95

*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: eggs, beef, fish, lamb, and milk*

## SANDWICHES & BURGERS



*All sandwiches are served with homemade pickle and your choice of one side*

**SEABOARD FARMS PULLED PORK** topped with southwest slaw \$7.95

**CHOPPED BEEF BRISKET** topped with southwest slaw \$7.95

**NATURAL SMOKED TURKEY BREAST** \$7.95

**HOT LINK SANDWICH** with caramelized onions and sweet peppers on a soft roll \$7.95 *add cheese \$.75*

### GRILLED CHICKEN BREAST

Apricot-serrano glazed chicken breast topped with lettuce, tomatoes and gruyere cheese \$8.50

### FRITO CHILI PIE BURGER

7oz char-grilled black angus burger topped with Fritos, Iron Starr chili, cheddar, jack cheese and red onion \$9.95

### BURGER

7oz char-grilled black angus burger topped with green leaf lettuce, tomatoes, red onions, mayo and jalapeno chow-chow \$7.95 *add cheese \$.75*

### BBQ CLUB

Smoked sliced turkey breast, chopped brisket, crisp bacon, jack and cheddar on texas toast with BBQ aioli \$8.95



## HOUSE SMOKED MEATS



*All smoked meat plates are served with cornbread and your choice of two sides*

### ST. LOUIS CUT PORK RIBS

Our famous ribs start with a 24 hour rub down in our secret dry spices before being slow smoked for hours in an aged hickory-pecan wood blend **Lite** \$10.95 **Dinner** \$13.95

### SEABOARD FARMS PULLED PORK

Oklahoma raised pork, slow smoked and hand pulled **Lite** \$10.95 **Dinner** \$13.95

### BROWN SUGAR CURED BEEF BRISKET

Chopped or sliced **Lite** \$10.95 **Dinner** \$13.95

### NATURAL TURKEY BREAST

**Lite** \$10.95 **Dinner** \$13.95

### HICKORY SMOKED CHICKEN

1/2 chicken specially seasoned and slow hickory smoked \$10.95

### SAUSAGE TRIO

Hot link, jalapeno-cheddar and black pepper smoked sausage **Lite** \$10.95 **Dinner** \$13.95

### COMBO PLATE

Your choice of any two smoked meats \$13.95

## BEST OF THE REST



### VEGGIE PLATE

Your choice of 3 of our delicious sides served with a Starr house salad and cornbread \$9.95

### GRILLED ATLANTIC SALMON

Served with Nancy's cucumber-chive relish, your choice of two sides and cornbread \$18.95

### FILET OF BEEF TENDERLOIN

A 8oz cut of char-grilled tenderloin topped with green onion butter. Served your choice of two sides and cornbread \$23.95

### BLACK PEPPER CRUSTED PRIME RIB *(dinner only)*

Served by the ounce with your choice of two sides and cornbread. 10 oz minimum \$19.50 *additional ounces \$1.95/OZ*

*Please allow extra time for split checks ★ A 15% gratuity may be added to parties of 8 or more*