



*Tiffany Giove*

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Executive Chef, Media

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Fresh features crafted by your Iron Hill chef

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## Media Restaurant Week

Choose 1 from each course

### I<sup>st</sup> Course

Seafood Bisque

Roasted Red Pepper Hummus, toasted pita chips

Spinach & Fig Salad-goat cheese, walnuts, bacon, champagne and dijon vinaigrette

Beer Battered Shrimp Taco- pineapple salsa, pickled cabbage, jalapenos

### 2<sup>nd</sup> Course

Maple Glazed Pork Tenderloin- topped with bourbon peach compote, mashed potatoes, sautéed Brussel sprouts

Fajita Spiced Chicken Breast, cilantro rice and beans, avocado salad, fresh lime

Corn Meal Dusted Catfish, old bay hand cut ff's, Cajun remoulade, sautéed spinach

Hand Carved Flank Steak Salad, mixed greens, gorgonzola, red onion, roasted pecans, fresh blue berries, fresh raspberry vinaigrette

### 3<sup>rd</sup> Course

Malted Bourbon Pecan Ice Cream

Chocolate Chip Bread Pudding

Blueberry Crisp

**\$35**

\*Add an 8 oz paired beer with all courses for \$10

**IRON HILL BREWERY & RESTAURANT**

————— CRAFT KITCHEN. SCRATCH BREWERY. —————