

Appetizers "You never get a second chance to make a first impression!" - J.H. Bockley

- Artichoke Heart & Gruyere Dip** - Chopped artichoke hearts with garlic aioli and gruyere cheese served with our garlic crostini. Finished with a zesty roasted pepper relish. \$9.99
- *Bay Shrimp Cocktail** - Tender, sweet bay shrimp served on a bed of mixed julienne vegetables with icon's own smoked sweet pepper cocktail sauce. \$11.99
- *Chicken Fried Calamari** - Soaked in buttermilk and dredged in our mystic seasoned flour. Crisp fried and served with buttermilk sage aioli and smoked pepper cocktail sauce. \$11.99
- Fried Macaroni & Cheese** - Try these delectable nuggets dipped in one of two sauces; Smoked Tomato Bacon Rouille or Spicy Jalapeno Con Queso. \$12.99
- *Five-Spice Seared Tuna** - Thin sliced tuna served medium rare with our house-made wasabi vinaigrette. \$13.99
- *Crab Potato Skins** - Dungeness crab cakes on crisp potato skins with scallion, grated parmesan cheese, apple wood smoked bacon and chili lime crème fraiche. \$14.99
- Pizza Margherita** - Whole milk mozzarella, fresh basil and tomato snow on home made pizza skins, grilled over hardwood. Free Delivery! (limited areas) \$11.99
- *Smoked Chicken BBQ Pizza** - Apple-wood smoked chicken and sweet cherry BBQ sauce on a hardwood grilled pizza crust topped with plenty of mozzarella and marinated onions. Drizzled with a zesty cilantro pesto. \$14.99
- Spinach and Artichoke Pizza** - Garlic, artichoke hearts, fresh spinach and pesto on our house made grilled pizza crust topped with plenty of mozzarella cheese. \$12.99

Soups & Salads "Lettuce is divine, although I'm not sure it really is a food." - Diana Vreeland

- Soup of the Moment** - Order quick 'cuz it disappears fast! Let the icon kitchen tantalize your taste buds! Ask your server for details on today's creative concoction. Cup/\$5.99 Bowl/\$7.99
- Butternut Squash Soup or Yellow Pepper Soup** - Steamy, silky bowl of sweet, sensual soup and cashew salsa with a satisfying crunch. Cup/\$5.99 Bowl/\$7.99
- "Every Restaurant has a House Salad" Salad** - Lettuce, Roma tomatoes, red onions, daikon, cotija cheese and garlic spiked croutons. Tossed in a house made balsamic vinaigrette. \$8.99
- Wedge O' Iceberg** - Cucumber, tomato, egg, toasted hazel nuts and bacon bits. Your choice of icon bleu cheese or 1000 island dressings. June says this is Ward's favorite. Leave it to icon! \$8.99
- *Caesar Salad** - A big bowl of crisp romaine lettuce, roasted garlic croutons, parmesan cheese and icon's addictive Asiago cheese doodles. You'll be back for more - trust us! Add Lemon Rosemary Chicken - \$5.99 \$8.99
- Grilled Pear Salad** - Spicy, Wild and Creamy! Hardwood grilled and spice kissed pears with spicy pecans, wild greens and creamy bleu cheese. Tossed in a sweet but vibrant house made pomegranate vinaigrette. \$8.99
- *icon's Fried Chicken Salad** - Our famous fried chicken tenders, diced and tossed with tomato, sweet corn and bacon bits, romaine and iceberg lettuces in a sage buttermilk ranch dressing. \$14.99

Beef Entrées *Sensual, addictive, satisfying, legal: Meat*

- ***Molasses Glazed Meatloaf** - An individual loaf of house cured ground beef, wrapped in apple-wood smoked bacon and baked with molasses glaze. Served with sweet corn cilantro mashed potatoes and blackstrap gravy. An icon favorite. \$18.99
- ***Hardwood Grilled Rib-Eye Steak** - A generous cut of choice rib-eye grilled to order over applewood, seasoned with our house seasoning and served with buttermilk mashed potatoes, seasonal vegetable and a choice of creamy Roquefort sauce or sweet cherry BBQ sauce. \$25.99
- ***Classic Filet Mignon** - An 8oz. tenderloin steak grilled to perfection and served with house demi sauce and roasted red potatoes. Finished with a pitcher of our classic béarnaise sauce. \$33.99
- ***Oven Roasted Prime Rib** - A generous 11oz cut of our rosemary, garlic and salt roasted prime rib served up with our decadent buttermilk mashed potatoes and a side of rosemary au jus. Don't forget the creamy horseradish for dipping. \$25.99
- ***Grilled Flat Iron Steak** - Grilled with crushed black peppercorns and served with a side of our rich and creamy Roquefort cheese sauce. Served with horseradish potato cakes and fried parsley. \$22.99
- ***Bleu Cheese Tenderloin Medallions** - Grilled to order with caramelized onions and melted bleu cheese. Served with buttermilk mashed potatoes, red wine demi sauce and vegetable. \$19.99
- ***icon's Chicken Fried Steak** - NY Strip marinated and fried in our famous chicken batter. Served with cilantro corn mashed potatoes and seasonal vegetable. Texans would never let brown gravy touch this dish, so cream gravy it is! \$18.99

Seafood *I'm found of anything that comes out of the sea, and that includes sailors, " - Janet Flanner*

- ***Grilled Shrimp Scampi** - Black Tiger Shrimp, simply grilled to order with classic lemon butter, garlic, and parsley sauce. Served with rice pilaf and seasonal vegetable. \$19.99
- ***Grilled Salmon** - Check with your server for today's variety and point of origin. Simply grilled over apple-wood and served with lemon butter, rice pilaf and seasonal vegetable. \$27.99
- ***Potato Wrapped Halibut** - A favorite among iconites... Roasted red potatoes, braised spinach and lemon butter sauce. Drizzled with balsamic reduction. \$28.99
- ***Parmesan Lemon Sole** - Washington coastal sole breaded in Asiago, panko and lemon. Served with sweet corn cilantro mashed potatoes and finished with lemon butter and fried capers. \$23.99
- ***5-spice Seared Tuna** - Thin sliced tuna served medium rare over a warm roasted red potato-spinach salad with a wasabi soy vinaigrette. \$25.99
- ***Dungeness Crab Risotto** - Arborio rice slow stewed with a rich seafood broth, fresh asparagus and sweet roasted red peppers then finished with whole butter and parmesan cheese. Topped with fresh Dungeness crab, lemon and arugula. \$19.99
- Fish Tacos** - Our panko breaded sole in warm corn tortillas with savory ranch slaw and house made pico de gallo. Served with sides of avocado salsa and fresh lime for extra zip. \$15.99

*May contain raw or under cooked animal product.
Such items may increase your risk of food borne illness,
especially if you have certain medical conditions.

Chicken Entrées ... "tastes like chicken" ... Chef Nick

- ***Fried Chicken** - Brined overnight to guarantee crispness and dredged in icon's "cryptic seasoning blend". Served with buttermilk mashed potatoes and home-style cream gravy. \$19.99
- ***Stuffed Chicken Provencal** - Fresh boneless chicken breast, stuffed with herb goat cheese. Served with roasted red potatoes and finished with a fresh tomato and basil pesto sauce. \$19.99
- ***Lemon Rosemary Poussin** - A whole young chicken, marinated in lemon, fresh rosemary, garlic and shallots then oven roasted to a crisp skin. Drizzled with lemon butter and served with buttermilk mashed potatoes and seasonal vegetable. \$19.99

Pasta "Everything you see I own to spaghetti" - Sophia Loren

- ***Spaghetti Bolognese** - Ground beef with slow stewed tomato sauce and a hint of cream. Served over spaghetti noodles with parmesan garlic toast. \$18.99
- ***Cajun Rock Shrimp Penne** - Sauced with garlic, olive oil, honey, soy sauce, sweet cream butter, Roma tomatoes and topped with basil chiffonade. Served with garlic bread crisps. Spicy! Or try it with fresh chicken breast. \$22.99
- Wild Mushroom Ravioli** - Semolina pasta pillows stuffed with herbed goat cheese, fresh arugula, roasted red pepper and plenty of wild mushrooms. Finished with a Marsala wine sauce. \$18.99
- Ultimate Macaroni & Cheese** - This Mac n' Cheese is unlike any you've ever had before. Four cheeses, tomato snow, crunchy topping and a final flourish of even more molten cheese. \$13.99
- ***Hog Wild Mac n'Chz** - Try the winner of our Mac n'Chz Final Four Contest as created by icon's guest, Tracy Butler. Macaroni and molten cheese sauce with BBQ pulled pork and caramelized sweet onions. \$13.99
- Fettuccine Alfredo** - Fettuccine noodles with classic made to order parmesan cream sauce. Just a hint of nutmeg and seasoned bread crumbs baked on top to give it a unique icon twist. Don't stop there though, with fresh basil pesto, Cajun sauce or plum tomato compote served on the side, add your choice to make it just how you like it. Add bay shrimp or chicken \$5.99 \$15.99
- Baked Radiatore Gorgonzola** - Radiator shaped noodles baked in gorgonzola cream with pancetta, roasted red peppers and fresh arugula \$16.99
- ***Beef Stroganoff** - Tenderloin tips and caramelized onions in a rich beef and red wine gravy tossed with fettuccine noodles and topped with sour cream and fresh sliced green onions. \$16.99

Side Dishes "To get the best result, you must talk to your vegetables." - Charles, Prince of Wales

- Fresh Spinach** - Sautéed with sweet cream butter. \$5.99
- Grilled Asparagus** - Chef says, "Don't cook the asparagus, just threaten it" Grilled over apple-wood and finished with lemon butter. \$9.99
- Wild Mushroom Sauté** - An assortment of the season's best mushrooms, sautéed in a rich Marsala wine sauce with fresh rosemary and thyme. \$7.99
- Buttermilk Mashed Potatoes** - Smooth, creamy and delicious! \$3.99
- Cilantro Corn Mashed Potatoes** - Our own buttermilk mashed potatoes spiked with fresh sweet corn and chopped cilantro. \$3.99
- Saffron Rice** - \$3.99