

THE IOWA STATER[™] RESTAURANT

TO SHARE

Cy's Fries

Battered french fries smothered in a Milton Farms Prairie Breeze aged white cheddar cheese sauce topped with thyme and parsley. **9**

Add Bacon **+2** or Stater Bacon **+3** | Add Chili **+3**

Buffalo Chicken Dip

Hot, spicy, and creamy dip with chunks of chicken breast and bacon topped with a blue cheese drizzle and served with corn tortilla chips. **11**

Iowa Corn Dip

Rich blend of cheeses, sweet corn, and bacon served with plain tortilla chips and Cajun tortilla chips. **11**

Fried Brussels Sprouts

Brussels sprouts blanched then fried. Served with citrus Greek yogurt and a house-made blueberry reduction topped with toasted almond slices. **11**

Avocado Toast Bruschetta

Thick cut brioche toast topped with fresh avocado spread and rustic cut bruschetta. **12**

CLASSICS

*Served with a side of French Fries, Soup, House Salad, or Fruit Cup.
Upgrade Fries: BBQ Seasoning **+1** | Cy's Fries **+2** | Add Chili **+3***

Cyclone Wrap

Crispy breaded chicken with bacon, shredded yellow cheddar, romaine lettuce, and diced tomatoes tossed in ranch dressing and wrapped up in a flour tortilla. Grilled chicken available upon request. **12**

Iowa Pork Tenderloin

Cracker breaded pork tenderloin made in house and fried to order served with lettuce, tomato, and red onion on a potato bun. **13**

Chicken Strip Basket

Crispy breaded chicken strips served with your choice of side and your choice of sauce. **12**

Build Your Own Burger*

House-ground brisket pressed into a ½ lb patty and flame grilled. Served with green leaf lettuce, sliced tomatoes, and red onion. **14** Substitute grilled chicken breast at no extra charge or Impossible Burger **+1**.

Add: Cheddar | Swiss | American | Pepperjack | Provolone
Fried Egg | Caramelized Onion | Sautéed Mushrooms
Pickled Jalapenos **+1** per addition. Bacon **+2** | Stater Bacon **+3**

**Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SOUPS & SALADS

Pork White Bean Chili Cup 4 / Bowl 6

Sweet and spicy chili made with house-ground pork and white beans.

Seasonal Soup Cup 4 / Bowl 6

Fresh made soup to fit the season.
Ask your server for more details.

House Garden Salad Half 5 / Full 8

Classic garden salad served with cherry tomatoes, sliced cucumbers, shredded carrots, and your choice of dressing.
Add a 6 oz. Chicken Breast* **+6** Add a 5 oz. Steak* **+10**

Avocado and Beet Salad Half 6 / Full 12

Arugula, pea tendrils, and red beets tossed in house-made lemon vinaigrette, served over top of our avocado spread. Topped with toasted walnuts and goat cheese.
Add a 6 oz. Chicken Breast* **+6** Add a 5 oz. Steak* **+10**

DINNER ENTREES

Served with side of soup or garden salad.

Beer Can Chicken

Flavorful and moist half chicken with BBQ seasoned fries and sweet corn on the cob. Served with house made white and traditional BBQ sauce on the side. **22**

Barramundi

Pan-seared barramundi on a black rice and lentil blend served with grilled baby bok choy and a side of citrus butter. **24**

Iowa Pork Chop*

Butter basted Beeler's pork chop served with paprika honey drizzled red potatoes, and a fresh apple parsley salad tossed in an orange vinaigrette. **25**

Sweet Corn Risotto

Creamy sweet corn risotto served with a fresh tomato salad tossed in a red wine vinaigrette topped with parsley oil, pecorino and freeze-dried sweet corn. **18**
Add a 6 oz. Chicken Breast* **+6** Add a 5 oz. Steak* **+10**

Chimichurri Bistro Filet*

7 oz. Teres major topped with our fresh classic chimichurri. Served with scalloped potatoes and grilled asparagus. **28**

Surf and Turf*

5 oz Teres major steak smothered in soubise sauce. Grilled shrimp with pea tendril salad. Creamy mashed potatoes and grilled asparagus. **32**