

THE IOWA STATERTM RESTAURANT

TO SHARE

Cy's Fries

Battered French fries smothered in a Milton Farms Prairie Breeze aged white cheddar sauce topped with thyme and parsley. **10**
Add Bacon **+2** or Stater Bacon **+3** | Chili **+3**

Mac and Cheese Bites

Pepperjack mac and cheese bites served with a side of Cholula ranch aioli. **10**

Iowa Corn Dip

Rich blend of cheeses, sweet corn, and bacon served with seasoned tortilla chips. **12**

Soft Pretzel and Beer Cheese Dip

Soft pretzel bites with house-made beer cheese dip. Served with a side of Boetje's stone ground mustard. **10**

Avocado Toast Bruschetta

Thick cut brioche toast topped with fresh avocado spread and rustic cut Bruschetta, with balsamic reduction. **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 1/2 lb patty and flame grilled. Served with leaf lettuce, sliced tomatoes, red onion, and pickle on a potato bun. **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 Jalapeños **+1** per addition.
Bacon **+2** | Stater Bacon **+3**

SOUPS & SALADS

Pork White Bean Chili

Cup **4** / Bowl **6**
Sweet and spicy chili made with house-ground pork and white beans.

Soup of the Day

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**

Caesar salad

Half **5** / Full **8**
Romaine tossed in Caesar dressing with shredded parmesan cheese and croutons.

Avocado and Beet Salad

Half **6** / Full **12**
Arugula and pea tendrils tossed with house made lemon vinaigrette, red beets, and 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.

Caprese Chicken

Italian marinated chicken breast, fresh mozzarella, cherry tomatoes, drizzled with balsamic reduction. Served over top a bed of lemon tarragon couscous. **15**

Rainbow Trout*

Rainbow Trout with a brown butter shallot sauce. Served with a side of summer squash and midnight blend rice. **28**

Iowa Pork Chop*

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

Pesto Goat Cheese Risotto

House-made creamy pesto risotto with goat cheese. **18**

New York Strip Steak*

10 oz. New York strip steak and baked potato, served with a side of roasted garlic butter. **40**

Chimichurri Bistro Filet*

Teres major topped with a house-made chimichurri. Served with duchess potatoes and asparagus. **28**

Iowa Stater Burger*

Chef's choice 7 oz. brisket burger covered in our creamy white cheddar Cy's sauce and Stater bacon. Served with lettuce, tomato, red onion, and pickle on a potato bun. **19**

Groups of eight or more are subject to a 20% service fee.

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