Savor the Flavor–Where
Every Bite Tells a Story!

IRON IVY

Open Monday-Sunday
6:30 AM-11 PM
(kitchen closes at 10 PM)

Dinner Menu Available at 5 PM

QUICK BITES

TORTILLA CHIPS WITH SALSA 8

MIXED NUTS 8

HOUSEMADE POTATO CHIPS 8

FRENCH FRIES 8

SHAREABLES

CHIPS & GUAC 14
house made guacamole, pickled onion, garlic oil, warm tortilla chips

TRUFFLE FRIES 14
garlic parmesan sauce

CRAB CAKE 20
lump crab cake served with remoulade sauce, pea tendrils, chili threads, charred lemon

BLISTERED SHISHITOS 14
grated parmesan, tzatziki

HUMMUS 15
heirloom baby carrot, cucumber, grilled pita & breakfast radish, garnished with za'atar paprika spice

CHICKEN & BLACK BEAN QUESADILLA 16
pepper, onion, grilled chicken, black bean, Monterey jack cheese, salsa, sour cream

CLASSIC CHICKEN WINGS 17
choice of buffalo, BBQ, garlic parmesan or sweet chili

HAND TOSSED PIZZA

CHEESE 18

PEPPERONI 20

MUSHROOM, GOAT CHEESE & TRUFFLE 20

CHICKEN, BACON, RANCH 20

SOUPS & SALADS

FRENCH ONION SOUP 14
provolone, gruyere, crostini

TOMATO CAPRESE 18
heirloom tomato, fresh burrata, pesto, basil, oregano, balsamic glaze, grilled baguette

MEDITERRANEAN SALAD 18
baby arugula, feta, cucumber, cherry tomato, red onion, black olives, za'atar pita chips, balsamic dressing

CAESAR 15
romaine, shaved parmesan, croutons

PRINCETON COBB 19
egg, tomato, bacon, garbanzo, avocado, gorgonzola, herb ranch

WARM GRAIN BOWL 24
snap peas, red cabbage, pine nuts, mushrooms, carrots & avocado

add-ons: chicken 10 shrimp 10 salmon 15

MAINS

sandwiches served with a side of fries and pickle.
substitute house or Caesar salad +2

JERSEY CHEESESTEAK 21
shaved steak, pepper, onion, white American, tangy fancy sauce, sesame semolina

GRILLED CHICKEN 21
fresh mozzarella, banana peppers, tomato, arugula, basil pesto, ciabatta

HALF POUND BURGER 22
baby red romaine, tomato, applewood bacon, cheddar, brioche

BLACK BEAN BURGER 20
house made guacamole, tomato, queso fresco, pickled onion, brioche

TURKEY BLT 20
lettuce, tomato, bacon, herb mayo, ciabatta

If you have any concerns regarding food allergies, please let your server know prior to ordering.
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.
An 20% gratuity will be applied to groups of 6 guests or more.

Princeton Marriott at Forrestal • 100 College Road East, Princeton, NJ 08540
1-609-452-7800 • www.PrincetonMarriott.com

IRON IVY

FORK & KNIFE: SEASONAL SELECTIONS

GRILLED CHICKEN 24
roasted sweet peppers, sauteed spinach, pine nut agrodolce, fresno chiles
Suggested Wine Pairing: Banfi Vermentino La Pettegola

BLACKENED SALMON 32
roasted corn succotash, fava beans, roasted peppers, herb crema, charred lemon
Suggested Wine Pairing: Sonoma-Cutrer "Russian River Ranches" Chardonnay

NEW YORK STRIP STEAK 12 OZ 43
roasted garlic herb butter, haricot verts, crispy parmesan potatoes, grilled scallion
Suggested Wine Pairing: Chateau Ste Michelle "Indian Wells" Cabernet Sauvignon

RIGATONI ALLA VODKA 22
creamy vodka sauce, roasted red and yellow tomatoes, fresh basil, shaved parmesan
Suggested Wine Pairing: Banfi Col di Sasso Sangiovese

add-ons: chicken 10 shrimp 10 salmon 15

À LA CARTE SIDES

HARICOT VERTS 7

ZESTY RICE 11

SWEET ENDINGS

BASQUE CHEESECAKE 12
berries and cream

WARM CHOCOLATE BROWNIE MARTINI 12
crumbled warm chocolate brownie, vanilla iced cream, chocolate sauce

TRIPLE CHOCOLATE MOUSSE CAKE 12

SWEET SIPS

AFFOGATO 11
vanilla ice cream and fresh-brewed espresso
add hazelnut or almond liqueur +6

CHOCOLATE MARTINI 16
vanilla vodka, chocolate liqueur, bailey's irish cream

LIMONCELLO MARTINI 15
limoncello, vodka, lemon, simple, sugar rim

PORT WINE 12
fonseca port bin 27

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