

Closed Tuesdays

The Iron Door

836-2376

Appetizers

Clams in Shell & Andouille
Cherrystones in Melted Butter in a Zesty
Sausage & Lemon Butter Sauce
13

Lobster & Crab Cakes
A Delicate mixture of Lobster & Crab
Two Cakes with Chefs own Side Sauce
14

Creamy Spinach & Artichoke Dip
Baked Creamy Spinach, Artichoke & Asiago
Served with Crispy Banquettes' for Dipping
11

Seafood - Chicken - Pasta

Chili Glazed Salmon
A Glazed Salmon Filet with
A Siracha Cream Sauce
(or) Lightly Seasoned & Sautéed in Butter
27

Lobster & Crab Sensation
Tender Lobster & Crab Morsels Sautéed
with a Lite Creamy Garlic Butter & Herbs
Served Over Linguine
27

Shrimp Scampi
Sautéed Shrimp Tossed in a Garlic
Lemon White Wine Sauce
With Mushrooms and Scallions
27

Seafood Portofino
Linguine tossed with Shrimp, Scallops, Clams,
Tomatoes, Basil & Garlic
in a Burre Blanc Sauce
28

Wild Lobster Tail
Succulent with Melted Butter
Various Sizes Available
Ask your Server for Market Price

Chicken Rosa Maria
Penne' Pasta with sautéed Chicken
Sun Dried Tomatoes, Garlic & Spinach
In a Gorgonzola White Wine Sauce
24

Chicken Marsala
Tender Sautéed Chicken Breasts finished with
Sautéed Mushrooms & Shallots in a
Marsala Wine Reduction
25

Entrees include a Salad of Mixed Greens, Cucumber & Grape Tomatoes with choice of Dressing,
Balsamic Vinaigrette, Creamy Cucumber Dill, Blue Cheese or Poppy Seed

(or) A cup of our Chefs House Made Soup with Fresh Bread and Butter

Classic Caesar Salad 3
House made Caesar Dressing
and Toasted Croutons

Fresh Berries, Blue Cheese Crumbles, 4
Candied Walnuts and Chefs Poppy Seed Dressing
on a Bed of Mixed Greens

Entrees

Seared Stuffed Pork Loin

Cranberry & Almond Stuffing
Then Topped with a Sweet Apple-Bacon Drizzle
25

New York Steak

Choice Center cut with Gorgonzola
Butter (10 oz) New York Strip
29

Filet Mignon

Heart of the Filet Mignon (8oz.)
Our Leanest & Most Tender Cut
On a Pool of Port Demi-Glace Reduction
31

Pepper Steak Diablo

New York, Studded w/ Crushed Black Peppercorn
Smothered with a Brandy Cream Sauce
(10 oz) 32

Wiener Schnitzel

Two Breaded Veal Cutlets, Chefs Red Cabbage
Served with a Light Demi Glace
28

Jaeger Schnitzel

Two Breaded Veal Cutlets, Chefs Red Cabbage
Topped with Herbed Mushrooms & Demi-Glace
29

Chicken Parmigiana

Two Breaded Chicken Filets topped with Marinara
& Melted Mozzarella & Parmesan
with a Side of Herb Buttered Pasta
24

Surf & Turf

Choose your Steak & Pair It With:
Shrimp Scampi 10
or Lobster Tail 20

Your Server will Offer Tonights Selections
Our Chef will Select the Seasons Freshest Vegetables & Starches for the Evening

Any Entrée can be served with Sautéed Onions (add \$3.00) or Sautéed Mushrooms (add \$4.00)

Split Charge 7.50

A 20% Gratuity will be added to parties of 8 or more

Johnsville and The Iron Door

Johnsville was founded in 1876 and named after William Johns who was the general manager of The Plumas Eureka Mine. The mine complex was started much earlier, in 1851, when a rich ledge of gold-bearing quartz was discovered midway up the mountain. The mine, a consolidation of four original claims was from 1872 owned and operated by a British firm, the Sierra Buttes Gold Mining Company Ltd., of London.

Johnsville continued to grow and became the population center distributing goods and services to the miners; it was the third town on the mountain, after Jamison City and Eureka Mills. Approximately a year after fire destroyed Johnsville. In 1906, the present building housing the Iron Door was built.

After producing an estimated \$18,000,000, the mine slowed to a trickle in the 1890's; under a variety of ownership it was operated into the early 1940's. The nearby Jamison Mine produced about 2,000,000 more from the late 1890's until about 1919.

In 1961 the Iron Door Restaurant was established in the building which had housed a general store and post office. It is the only business establishment in Johnsville today.

Population estimates vary widely; the mining payroll in the peak years was from 340 to 400, at least half of them being single men. The present population of Johnsville varies depending on the time of the year from 30 in the winter to 75 in the summer.

Although Plumas Eureka State Park, part of the California State Park system, is an immediate neighbor, the historic community of Johnsville is all privately-owned property.

(The above information kindly furnished by George Ross of Graeagle, California)