

THE IOWA STATER RESTAURANT

THE IOWA STATER BREAKFAST BUFFET

CHILDREN 7 | ADULTS 12.50

BEVERAGES INCLUDED

THE IOWAN BREAKFAST SANDWICH

HAM | GRUYERE | TOASTED PANINI BREAD | FRIED EGG
CHOICE OF FRUIT OR POTATO **10**

CARAMEL PECAN FRENCH TOAST

CRÈME BRÛLÉE BATTERED BRIOCHE | CANDIED PECAN CARAMEL SYRUP **9**

IOWA STATER STEAK & EGGS*

NY STRIP STEAK | TWO EGGS ANY STYLE | BREAKFAST POTATOES **14**

TWO FARM FRESH EGGS ANY STYLE*

BACON | SAUSAGE | HASH BROWNS | TOAST **9**

SUBSTITUTE SWEET & SPICY GLAZED STATER BACON +1

MEDITERRANEAN OMELET*

TOMATO | SPINACH | FETA | HASH BROWNS **10**

THE IOWA STATER OMELET*

HOUSE GLAZED STATER BACON | PRAIRIE BREEZE CHEDDAR | HASH BROWNS **11**

BEVERAGES

COFFEE | ORGANIC TEA | MILK **3**

JUICE **3**

ORANGE | APPLE | CRANBERRY

BREAKFAST COCKTAILS

HAIR OF THE DAWG® BLOODY MARY **7**

AN IOWA CRAFTED FAVORITE, PERFECT WHEN YOU NEED A LITTLE HAIR OF THE DOG

STATER SUNRISE MULE **7**

INGENIOZ® Vodka | Orange Juice | Ginger Beer | Blood Orange PURÉE

THE REVOLUTIONIZING PUREST VODKA IN THE WORLD, DEVELOPED BY AN IOWA STATE PROFESSOR!

CYCLONE CHILLER **7**

SPARKLING WINE | ORANGE JUICE | RASPBERRY PURÉE

PLEASE INFORM YOUR SERVER OF ANY DIETARY NEEDS OR FOOD ALLERGIES (INCLUDING NUT, FLOUR, DAIRY OR SHELLFISH).

WE WILL MAKE EVERY ATTEMPT TO MEET YOUR INDIVIDUAL DIETARY REQUEST. ALTHOUGH BEST PRACTICES ARE USED, ITEMS MAY INADVERTENTLY COME IN CONTACT WITH ALLERGENS SINCE OUR FACILITY IS NOT ALLERGEN-FREE.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER

RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

18% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE.

AVAILABLE AFTER 11:00AM

PREMIUM BURGERS

½ POUND NIMAN RANCH BURGER SERVED ON FRESH BRIOCHE ROLL; SERVED WITH LETTUCE, TOMATO, ONIONS, PICKLE SPEAR AND YOUR CHOICE OF HAND CUT FRENCH FRIES, SIDE SALAD, CUP OF SOUP, FRUIT CUP, COTTAGE CHEESE OR COLESLAW

THE IOWASTATER BURGER*

PRAIRIE BREEZE CHEDDAR | SWEET & SPICY
GLAZED STATER BACON **13**
ADD FRIED EGG TO YOUR BURGER +1

LANE & HAMMER

BLUE CHEESE BURGER*
PEACE TREE® ROOT BEER BRAISED ONIONS
BLUE CHEESE **12**

CY BURGER*

SWISS CHEESE | SAUTÉED MUSHROOMS **12**

SUBSTITUTE A BELL & EVANS® CHICKEN BREAST
OR BLACK BEAN BURGER!

SANDWICHES

SERVED WITH YOUR CHOICE OF HAND CUT FRENCH FRIES, HOUSE SALAD, CAESAR SALAD, CUP OF SOUP, FRUIT CUP, COTTAGE CHEESE OR COLESLAW

Try our house Cy's Fries smothered in a
Prairie Breeze Cheddar Sauce! +1

STEAK SANDWICH*

SLICED STRIP STEAK | SAUTÉED ONIONS
ARUGULA | ROASTED RED PEPPER MAYTAG BLUE
CHEESE MAYO | ON A DEMI BAGUETTE **15**

SALMON CLUB*

GRILLED SALMON | APPLEWOOD SMOKED BACON
HERBED MAYO | LETTUCE | TOMATO
ON FRESH BAKED FOCACCIA **14**

PULLED PORK*

ISR BBQ PULLED PORK | CREAMY COLESLAW
PICKLED JALAPENOS | ON A BRIOCHE ROLL **12**

PORK TENDERLOIN*

HAND BREADED PORK LOIN | LETTUCE | TOMATO |
ONION | PICKLE CHIPS | YELLOW MUSTARD
ON A BRIOCHE ROLL **11**

SALADS

SPRING SALMON SALAD*

FRESH GREENS | KALE | NAPA CABBAGE
TRI-COLOR PEPPERS | CRUSTED GOAT CHEESE
PICKLED SUNCHOKES | APRICOT GLAZED SALMON **14**

ATANASOFF-BERRY (ABC) SALAD

MIXED GREENS | STRAWBERRIES | BLUEBERRIES
TOASTED PINE NUTS | GOAT CHEESE
HOUSE MADE CHAMPAGNE VINAIGRETTE **12**

HOUSE SALAD OR CAESAR SALAD

LARGE **6** / SMALL **4**

ADD GRILLED CHICKEN* +4 | SHRIMP* +5 | SALMON* +6 | STEAK* +7

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