

THE IRON DOOR

BEGINNING

CRAB CAKES
Garlic Remoulade 18

CAPRESE
Mozzarella, Heirloom Tomatoes, Basil Pesto,
Aged La Corte Balsamic 14

CAJUN GARLIC PRAWNS
Fresh Garlic, Cajun Spice, Warm Baguette 21

SCALLOPS & CRISPY PORK
Sweet Corn, Beurre Blanc and Carrot Salad 19

BRUSCHETTA DUO
Warm Tomato Confit with Mozzarella, and Warm
Artichoke Hearts with Spinach, Toasted Baguette 13

CEVICHE
Alaskan Halibut, Prawn, Red Onion, Chile,
Cilantro, Citrus Marinade 16

SIGNATURE SALADS

TOMATO AND BEET SALAD
Heirloom Tomatoes, Roasted Beets,
Crispy Pork, House Vinaigrette 14

CHOPPED SEAFOOD SALAD
Seasonal Crisp Greens, Dungeness Crab, Shrimp, Boiled
Egg, Black Olives, Scallions, Lemon Chive Vinaigrette 16

Entrees include your choice of Soup du Jour or House Salad

PASTAS

BRAISED BEEF SHORT RIB CANNELLONI
Short Rib in house-made Crepe with Braising Jus 30

SHRIMP SCAMPI
Sautéed Prawn, White Wine Garlic Cream Sauce,
Linguine, Fresh Lemon 29

PASTA DE MARISCOS
Mixed Market Seafood,
Sun Dried Tomato Brandy Cream 29

POTATO GNOCCHI PESTO
Scallions, Tomato,
Parmesan Cheese, Garlic, Basil Pesto 26

SIGNATURE DISHES

CHICKEN MARSALA Chicken Breast, Mushrooms, Marsala Wine Sauce,
Seasonal Vegetables, Whipped Potato 29

JAEGER SCHNITZEL Breaded Veal Cutlets, Braised Red Cabbage,
Mushroom Gravy, Whipped Potato 32

BRAISED PORK SHANK Tomato Sauce, Polenta, Seasonal Vegetables 30

BEEF STROGANOFF Tenderloin Tips, Mushroom, Cognac Cream 34

LAND AND OCEAN

NEW YORK STRIP
Seasonal Vegetables, Choice of Potato 47

FILET MIGNON
Seasonal Vegetables, Choice of Potato 42

LAMB CHOP
Herb Crusted, Lamb Jus Lie, Seasonal Vegetables 48

PEPPER STEAK DIABLO
Filet Mignon, Black Peppercorn Crust, Mushroom
Sauce, Seasonal Vegetables, Choice of Potato 47

SEARED DIVER SCALLOPS
Seafood Risotto, Micro Greens,
Heirloom Tomato Sauce 40

PAN ROASTED SALMON
Seafood Risotto, Arugula Salad, Beurre Blanc 36

ALASKAN HALIBUT
Summer Corn, Blistered Tomatoes 38

LOBSTER TAIL MP
Butter Poached, Seasonal Vegetables

Additions

Diablo Sauce 5
Gorgonzola Gratinee 6
Sautéed Mushrooms or Onions 5

18% Gratuity will be added to parties of 8 or more. 3% Fee is added to all credit card transactions.



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 owned and operated from 1872 on 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 1890s; under a variety of ownership it was operated into the early 1940s. The nearby Jamison Mine produced about \$2,000,000 more from the late 1890s until about 1919.

In 1961 the Iron Door 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 possible 400, at least half of them being single men. The present population of Johnsville varies 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, CA.)