

THE IRON DOOR

BEGINNING

CRAB CAKES

Garlic Remoulade, Sweet Pepper Sauce 18

BURRATA

Sun-Dried Tomato, Olive Tapenade,
Rosemary Garlic Bread 14

CAJUN GARLIC PRAWNS

Fresh Garlic, Cajun Spice, Warm Baguette 21

SCALLOPS & CRISPY PORK

Arugula, Chili Oil, Fruit Chutney 20

BRUSCHETTA DUO

Warm Tomato Confit with Warm Artichoke
and Spinach, Toasted Baguette 13

CAPRESE

Fresh Mozzarella, Heirloom Tomatoes,
Balsamic Reduction 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, Avocado, Scallions, Lemon Chive Vinaigrette 16

Entrees include your choice of Soup du Jour or House Salad

PASTAS

SHRIMP SCAMPI

Sauteed Prawn, White Wine Garlic Cream Sauce,
Linguine, Fresh Lemon 30

PASTA DE MARISCOS

Mixed Market Seafood,
Sun Dried Tomato Brandy Cream 34

POTATO GNOCCHI PESTO

Scallions, Tomato, Parmesan Cheese, Garlic, Basil Pesto 30

SIGNATURE DISHES

CHICKEN MARSALA

Chicken Breast, Mushrooms, Marsala Wine Sauce,
Seasonal Vegetables, Whipped Potato 30

JAEGER SCHNITZEL

Breaded Veal Cutlets, Braised Red Cabbage,
Mushroom Sauce, Whipped Potato 32

PORK OSSO BUCCO

Braising Jus, Mushroom Risotto,
Seasonal Vegetables 34

BEEF STROGANOFF

Certified Angus Beef Tenderloin Tips, Mushroom,
Cognac Cream, Mashed Potato or Pasta 34

LAND AND OCEAN

NEW YORK STRIP

Certified Angus Prime Beef 56

FILET MIGNON

Certified Angus Beef 42

LAMB CHOP

Colorado Lamb Chop 56

PEPPER STEAK DIABLO

Certified Angus Filet Mignon 52

SEARED DIVER SCALLOPS

Seafood Risotto, Beurre Blanc, Chili Oil 44

KING SALMON

Seafood Risotto, Beurre Blanc 40

ALASKAN HALIBUT

Summer Corn, Beurre Blanc 42

LOBSTER TAIL MP

Butter Poached, Seasonal Vegetables

20% Gratuity will be added to all split checks and parties of 8 or more.

CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

3.5% 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.)