

# Iron City Tavern: The Spirit of Pennsylvania Comes to San Pedro



Western Pennsylvania is full of people who love the Steelers and enjoy good food. They also have a great sense of family tradition. Some of the spirit of that part of the country has now been transported to San Pedro, Iron City Tavern. It has, in just over 2 months, become the South Bay home of the Steeler nation.

Owner Steve Patrick, who owned Rocky's in North Hollywood for many years, has spruced up the old Copper Room location on Ninth Street. Attractive brick adorns the walls. A shiny mahogany bar is great to sit down and rest your elbows on. Five 50 inch plasma screens, displaying the latest sporting events, hang from the walls; and there is not only a full assortment of libations to choose from, but an exciting menu of tasty food as well.

The fare is available everyday from 10:00AM to 10:00PM. Steve brought Chef Santiago with him from Rocky's. He has a flair for preparing diverse dishes ranging from Italian to good, old American comfort food.

One of the signature dishes, a Philly cheese steak sandwich (\$6.95) is memorable. Strips of lean steak, cheese, grilled onions, sautéed mushrooms, and mayo are all nestled into a fresh French roll. The mushrooms are exceptional, sautéed with wine and garlic.

There is a variety of hot and cold sandwiches. The Longshoreman includes

sliced turkey breast, bacon, melted cheddar, tomato, Ortega chili, and cooked onions on grilled sourdough. It is perfect for a meal after a grueling shift on the docks. Burgers? Of course. The Roethlisberger (named after that famous Steeler quarterback) is stacked with a quarter pound beef patty, lettuce, tomato, pickles, onions, and mayo. A creative addition is a slice of hard salami and Swiss cheese. If you want something a little lighter the turkey burger fits the bill. It can be ordered with or without cheese. A patty or tuna melt is assembled with rye bread, grilled onions, and cheese.

Hot dogs go well with a beer and you can find a nice selection here. The links are Vienna all beef quarter pounders. Enjoy a kraut dog with mustard, Louisiana hot smoked sausage, or plain with mustard, onion, relish, and cheese.

If you are visiting with friends and want to snack on some scrumptious appetizers, order the mozzarella marinara, fried zucchini, or Buffalo wings. Chili aficionados should run, not walk to Iron City. The burst of flavor you get with the

first bite will stick with you for a long time. There are onion rings, garlic cheese toast, French fries, and sweet potato spuds with powdered sugar sprinkled on top.

All soups are made fresh every day. The chicken noodle arrives steaming hot. Chunks of chicken, carrots, potatoes, and noodles sit nicely in a light broth. On Fridays, clam chowder is the soup of the day.

Italian dishes, some that were inspired by Steve's mom Josephine, are popular. Spaghetti Falsone (\$9.95) is an attractive plate of pasta with black olives, tomatoes, and sautéed garlic. A family version of eggplant can also be ordered. Calamari is well represented. There is linguini calamari with white wine, garlic, and lemon in a red or white seafood broth. A tantalizing calamari steak is served with mashed potatoes and vegetables. The veggies (broccoli and carrots) are nicely cooked, with just the right amount of firmness. Other specialties include a blackened ahi tuna steak (\$14.95), and fish and chips with two kinds of sauce (tartar and cocktail).

The menu is constantly evolving. A pierogi plate has just been added. This Polish specialty (noodle dumplings filled with potatoes) is so tender you can cut it with a fork. Another new edition is kielbasa. The plate (\$8.75) comes with sauerkraut, vegetables, and mashed potatoes. A sandwich version is served



on a French roll.

After all of that food you might want to end it with something a little sweet. Spumoni is refreshing and tops off things very nicely.

Iron City Tavern is a great spot to bring the kids. The prices are reasonable, the portions are large, and you can easily feed a couple of young ones for under \$10.00.

Since all of the dishes can be ordered beginning at 10:00AM, you might want

to grab some food to go.

Along with the mixed drinks, there are eight beers on tap, some favorites from micro breweries, and wine from California vintners that all go well with the diverse cuisine.

Come and join the Steeler nation in San Pedro... Iron City Tavern.

Iron City Tavern, Kitchen is open every day from 10:00AM-10:00PM. Bar-10:00AM-2:00AM. 589 W. 9th St., San Pedro. (310) 547-4766.

• Bob Gourley has been doing restaurant reviews for over 20 years. He is currently heard nationally on *Issues Today Radio* and locally on *KTYM 1460AM*

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