

**YOUR HOMETOWN RESTAURANT
FRANCHISE OPPORTUNITIES AVAILABLE**

Tantalizing Tastebuds since 1991

COLLINGWOOD	49 HURON STREET	705.444.5804
WASAGA BEACH	1531 MOSLEY STREET	705.429.5804

COMING TO A TOWN NEAR YOU —FOR INFORMATION VISIT myironskillet.ca

Tony started his career in Collingwood in 1978. He inherited his passion for cooking from his Aunt Anne, who was a restaurateur, and he decided to follow in her footsteps. After working at some of the local restaurants, he apprenticed with Jean Pierre Zingg at Swiss restaurant. Once he mastered the art of cooking JP style, JP, recognizing his talent, told him to hone his skills in the city, Toronto. Tony went to work at the Four Seasons learning the cooking techniques of fine dining and then onto Vancouver as part of the Four Season's Expo Team. After a cultural experience in Austria wanting to explore his roots, he came back to Collingwood with a vision of creating a home town restaurant with a worldly twist using fresh ingredients and love. He wanted to give his customers a chance to savour the tastes of unique dishes and old favourites at home town prices.

Tony opened his first restaurant in 1991 with his wife, Doris and has been serving dishes from around the world ever since. His passion is creating new experiences from places he visits and serving the community. As anyone who knows Tony knows when he travels he ends up in kitchens around the world (even if they don't want him there) learning new dishes to bring home to offer to his customers. Food has won awards and his amazing stuffed Yorkshire Pudding has been featured on YOU GOTTA EAT HERE along with his Spanish Seafood Paella, Doris' favourite. His variety ranges from Cajun Jambalaya, Pad Thai, Enchiladas, Moroccan Lamb, Spanish Paella, fresh cut AAA steaks, in house smoked ribs and brisket, and of course, his acclaimed Austrian Schnitzels and Gulasch. You can always get the old favourites like homemade burgers, clubhouses, chicken fingers and more.can be paired with affordable choice wines from the extensive wine list or local craft beer.

So, his secret for creating a destination? The commitment to customer satisfaction, traditional homemade meals using choice ingredients, his passion for food, and his love of creating a welcoming experience and his desire to provide a varied culinary experience with reasonable prices and healthy portions.

For a taste of Collingwood tradition and specialty dishes from around the world come into the Iron Skillet Collingwood, Wasaga Beach and Barrie and sample some of the best food in the area.

Thank you and we hope you enjoy your meal with us in an upscale roadhouse atmosphere.

Doris & Tony