

THIRD & HOLLYWOOD

NOW SERVING
LUNCH
DAILY

Cocktails

Aperol Spritz

JCB N°21 Brut, Aperol and fresh orange

Ginger Kick

Watershed Vodka, organic ginger syrup and lime

Strawberry Basil Mojito

Cruzan Rum, fresh basil and strawberries

Espresso Martini

OYO Vanilla Vodka, Counter Culture Coffee and Kahlúa

Ginger Mojito

Cruzan Rum, fresh mint and lime with organic cane sugar

Margarita

Hornitos Tequila, Cointreau, fresh juice and salt

La Paloma

Espolòn Tequila, fresh grapefruit and lime

Maker's Manhattan

Bourbon, VYA Vermouth and a cherry

Old Fashioned

Bulleit Rye, fruit and bitters

Whiskey Smash

Woodford Reserve, blackberries, fresh lemon and thyme

Zero Proof 9

Blackberry Spritz

blackberry, lemon, fresh thyme and seltzer

Features

while they last!

FRIDAY & SATURDAY

Ribeye

USDA Prime, Brandt Family beef* 68

Desserts

for sharing 12

Chocolate Pot de Crème

Pecan Pie Sundae

Strawberry Shortcake

*These items may be cooked to order. Consuming raw or undercooked meat, fish and eggs may increase your risk of food borne illness.

Snacks, Starters...

Pimiento Cheese & Chips 9

Guacamole 9

Grilled Corn Elote 11

with warm tortilla chips

Whole Grilled Artichokes 17 LIMITED AVAILABILITY!

lightly seasoned and served with remoulade

Truffled Ricotta & Toast 18

housemade cheese, warm garlicky greens

House-Smoked Salmon 21

with toast and fresh herb aioli

Iron Skillet of Cheddar Herb Biscuits 11

just three biscuits 6 | with pimiento cheese +1

...& Salads

Little Gem Caesar 15

Parmesan, rustic croutons, classic dressing*

Hollywood Salad 19

chopped vegetables, avocado, macadamia nuts and goat cheese

The Norwester 25

roasted chicken, bacon, chopped egg, pecans and Reggiano

Mexicali Steak Salad 27

grilled corn, jicama and creamy chipotle lime dressing

Entrees

Hollywood Burger 24

Brandt Family brisket & chuck* ground in house daily, topped with cheddar, served with french fries
Substitute pimiento cheese +1

Corn and Black Bean Burger 23

just made, topped with smoked gouda and guacamole

Grilled Fish Sandwich 25

lettuce, tomato, red onion and aioli with french fries

Vegetarian "Mixed Grill" 22

seasonal vegetables with wild rice and arugula salad

Seared Tuna with Chopped Vegetables 34

#1 sushi grade tuna*, caper-dijon dressing and chèvre

Great Lakes Walleye 37 LIMITED AVAILABILITY!

pan-fried with coleslaw and fresh herb aioli

Grilled Rainbow Trout 29

simply seasoned, served with broccoli

Slow-Roasted Chicken Au Jus 34

with arugula, rustic croutons and goat cheese

Barbeque Pork Ribs 39

slow-cooked, fall off the bone with coleslaw and french fries

Marinated Hanger Steak 48

Brandt Family USDA prime* with grilled corn elote

Filet Mignon 64

with classic béarnaise*, mashed potatoes and asparagus

All of our steaks, chops, chicken and seafood are sourced from responsible and sustainable ranches, farms and fisheries.

Wine 7 oz glass

JCB N°21 Brut 13

Gobelsburg Rosé 11

Selbach Riesling 10

Elk Cove Pinot Gris 12

Clay Shannon Sauvignon Blanc 12

Château de Sancerre 19

Paysan Chardonnay 14

Anne Amie Pinot Noir 15

Flowers Pinot Noir 24

Turley Old Vine Zinfandel 21

Cune Rioja 11

Stolpman Estate Syrah 17

Brassfield Cabernet 15

Draft Beer 7

Jackie O's Ricky Blonde Ale

Rockmill Pilsner

CBC Bodhi IPA

American Craft Beer 7

Fat Head's Hefeweizen

North High Honey Wheat

Bell's Two Hearted Ale

N/A Athletic Brewing IPA

Soft Drinks

Housemade Ginger Ale 6

Fresh Lemonade 6

Fresh-Squeezed Juice 7

Organic Iced Tea 4

Single Origin Coffee 4

Organic Rishi Tea 4

Boylan's Cane Sugar Cola 4

Boylan's Root Beer 4

CHEF CHRIS NUFRIO

Because we prepare our food from scratch, any item made in our kitchen may contain traces of potential allergens, including wheat flour, nut oils and dairy. We ask that those with allergies take caution when enjoying our foods.