

# 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

### 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\* 67

## Desserts

for sharing 12

### Chocolate Pot de Crème

### Pecan Pie Sundae

### Lemon Square

\*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

### Grilled Corn Elote 9

with warm tortilla chips

### Whole Grilled Artichokes 16 LIMITED AVAILABILITY!

lightly seasoned and served with remoulade

### Truffled Ricotta & Toast 15

housemade cheese, warm garlicky greens

### House-Smoked Salmon 19

with toast and fresh herb aioli

### Iron Skillet of Cheddar Herb Biscuits 9

just three biscuits 5 | with pimiento cheese +1

## ...& Salads

### Little Gem Caesar 14

Parmesan, rustic croutons, classic dressing\*

### Hollywood Salad 19

chopped vegetables, avocado, macadamia nuts and goat cheese

### The Norwester 23

roasted chicken, bacon, chopped egg, pecans and Reggiano

### Mexicali Steak Salad 26

grilled corn, jicama and creamy chipotle lime dressing

## Entrees

### Corn and Black Bean Burger 22

just made, topped with smoked gouda and guacamole

### Hollywood Burger 24

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

### Grilled Fish Sandwich 24

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 62

with classic béarnaise\*, mashed potatoes and brussels sprouts

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 Rose 11

Selbach Riesling 10

Sokol Blosser Pinot Gris 11

Clay Shannon Sauvignon Blanc 12

Château de Sancerre 19

Paysan Chardonnay 14

The Fableist 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.