

THIRD & HOLLYWOOD

—NOW SERVING—
LUNCH
—DAILY—

Cocktails

- Aperol Spritz**
*JCB N°21 Brut, Aperol,
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, Kahlúa*
- Hugo Spritz**
*St. Germain, JCB N°21,
fresh lemon and mint*
- Ginger Mojito**
*Cruzan Rum, fresh mint and
lime with organic cane sugar*
- Margarita**
*Hornitos Tequila, Cointreau,
fresh juice, 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, thyme*

Zero Proof 9

- Blackberry Spritz**
*blackberry, lemon,
fresh thyme and seltzer*
- Housemade Ginger Ale**
*fresh mint, lime,
organic ginger syrup*
- Strawberry Basil Sparkler**
*fresh basil, strawberries,
lime and seltzer*

Desserts

- for sharing 12*
- Pecan Pie Sundae**
- Strawberry Shortcake**
- Chocolate Pot de Crème**

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**
- 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 and arugula salad with herb vinaigrette
- 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

Brandt Farms Ribeye 68 *WHILE IT LASTS!*
USDA prime with asparagus and mashed potatoes*

- Marinated Hanger Steak** 48
Brandt Family USDA prime with grilled corn elote*
- Filet Mignon** 64
with classic béarnaise, mashed potatoes and asparagus*

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

American Craft Beer 7

- Fat Head’s Hefeweizen**
- North High Honey Wheat**
- Bell’s Two Hearted Ale**
- N/A Athletic Brewing IPA**

- DRAFT**
- Jackie O’s Ricky Blonde Ale**
- Rockmill Pilsner**
- CBC Bodhi IPA**

Soft Drinks

- 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.

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

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