

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
- Black Bean & Chicken Chili** 5/8
- Grilled Corn Elote** 9
with warm tortilla chips
- Whole Grilled Artichokes** 16 *LIMITED AVAILABILITY!*
lightly seasoned and served with remoulade
- 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
- Reverdy Sancerre** 18
- 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

- Rhinegeist Cheetah Lager**
- 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.