

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

Strawberry Espresso Notini

Made with organic strawberries
& cane sugar

Features

while they last!

FRIDAY & SATURDAY

Ribeye

USDA Prime,
Brandt Family beef* 62

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.

Please notify your server of any
food allergies.

Snacks, Starters...

Pimiento Cheese & Chips 9

Guacamole 9

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 37

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

Marinated Hanger Steak 47

Brandt Family USDA prime* with grilled corn elote

Filet Mignon 58

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 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 5

Fresh Lemonade 5

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

We would like to see that
you and all your party make
it home safely. If you do not
have a designated driver,
we would be happy to help
make arrangements.