

# THIRD & HOLLYWOOD

NOW SERVING  
**LUNCH**  
DAILY

## Cocktails

### Cosmopolitan

Watershed Vodka, Cointreau, cranberry and lime

### Ginger Kick

Watershed Vodka, organic ginger syrup and lime

### Gin Gypsy

Tanqueray, Aperol, grapefruit and lime

### Aviation

Beefeater Gin, Luxardo Maraschino and lemon

### Ginger Mojito

Cruzan rum, fresh mint and lime with organic cane sugar

### Strawberry Basil Mojito

Cruzan rum, fresh basil and strawberries

### Margarita

Hornitos Tequila, Cointreau, fresh juice and salt

### Boulevardier

Bulleit Rye, Campari, Vya Sweet Vermouth

### Whiskey Smash

Woodford Reserve, blackberries, fresh lemon and thyme

### Mark Twain

Templeton Rye, lemon, and organic cane syrup

## Tonight's Grilled Feature

WHILE IT LASTS!

a rotating selection of hand-cut steaks, chops & fish, served with the works

## 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.

Please notify your server of any food allergies.

## Snacks, Starters...

### Pimiento Cheese & Chips 8

### Cauliflower & Cashew Soup 5/8

### Whole Grilled Artichokes 15 LIMITED AVAILABILITY! lightly seasoned and served with remoulade

### House-Smoked Salmon 15

with toast and fresh herb aioli

### Iron Skillet of Cheddar Herb Biscuits 9

just three biscuits 5 | with pimiento cheese + 3

## ...& Salads

### Roasted Beet & Butternut Squash 15

with kale, arugula, pecans, rustic croutons and goat cheese

### The Norwester 21

roasted chicken, bacon, chopped egg, pecans and Reggiano

### Mexicali Steak Salad 24

grilled corn, jicama and creamy chipotle lime dressing

## Entrees

### Hollywood Burger 19

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

### Corn and Black Bean Burger 17

just made, topped with smoked gouda and guacamole

### Grilled Fish Sandwich 19

lettuce, tomato, red onion and aioli with french fries

### Vegetarian "Mixed Grill" 19

seasonal vegetables with wild rice and arugula salad

### Seared Tuna with Chopped Vegetables 28

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

### Grilled Rainbow Trout 28

with cauliflower, pine nuts, peppers and Reggiano

### Great Lakes Walleye 32

pan-fried with mashed potatoes and fresh herb aioli

### Slow-Roasted Chicken Au Jus 29

with warm butternut squash and rustic croutons

### Filet Mignon 47

USDA Prime Niman filet\* with mashed potatoes and brussels sprouts

### Meatloaf & Truffled Mushroom Gravy 24

with brussels sprouts, mashed potatoes and two cheddar herb biscuits WHILE IT LASTS!

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

## Wine 7 oz glass

Roederer Estate Brut 12

Selbach Riesling 9

Sokol Blosser Pinot Gris 11

St. Supéry Sauvignon Blanc 11

Farmstead Chardonnay 12

Anne Amie Pinot Noir 13

Bedrock Old Vine Zin 14

Cune Rioja 11

Brassfield Cabernet 13

Stolpman Estate Syrah 15

## Draft Beer 7

Rockmill Pilsner

Jackie O's Ricky Blonde Ale

CBC IPA

## American Craft Beer 7

Rhinegeist Cheetah Lager

Dortmunder Gold Lager

North High Honey Wheat

Eliot Ness Amber Lager

BrewDog Hazy Jane IPA

Bell's Two Hearted Ale

## Soft Drinks

Housemade Ginger Ale 5

Fresh Lemonade 4

Fresh Squeezed Juice 6

Organic Iced Tea 3

Single Origin Coffee 4

Organic Rishi Tea 4

Boylan's Cane Sugar Cola 3

Boylan's Root Beer 3

## 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.