



APPETIZERS

CRISPY BRUSSELS SPROUTS

Tossed with almonds, garlic and balsamic glaze, drizzled with lemon butter burre blanc. 12
Add bacon 1.50

CHICKEN SATAY

Four chicken skewers, stir fried vegetables, scallions,water chestnuts, tossed in sweet chili sauce, and a side of thai peanut dressing. 13

CRAB, SPINACH & ARTICHOKE DIP

Jumbo lump crab in a creamy spinach and artichoke blend sprinkled with sun-dried tomatoes. Served with tortilla chips. 13
*Can be made without crab.

TENDERLOIN TIPS

Sautéed beef tenderloin with bell peppers and mushrooms, finished with a *shoyu* demi-glaze. Served with crostini. 14

TRADITIONAL WINGS, TENDERS OR BONELESS WINGS

Tossed in your choice of sauce; mild, hot, BBQ, asian glaze, garlic parmesan or mango habanero. Served with your choice of ranch or bleu cheese dressing. 14

CALAMARI FRITTI

Flash fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon burre blanc. 14

COCONUT SHRIMP

Coconut encrusted shrimp, sweet thai chili sauce and mango salsa. 14

QUESADILLAS

Your choice of chicken or veggie. Grilled flour tortilla, peppers, onions, melted Monterey and cheddar cheese. Served with lettuce, *pico de gallo*, sour cream and salsa. 14
Sub steak 4 • Sub shrimp 4

SEARED AHI TUNA SASHIMI

Sesame crusted prime ahi tuna, asian slaw, pickled ginger, wasabi and soy. 15

THE 4TH GRAND NACHOS

Freshly made tortilla chips layered with refried beans, your choice of chicken or ground beef, queso sauce, mozzarella and cheddar jack cheese, onions, diced tomatoes, black olives and jalapeño peppers. Served with salsa and sour cream. 15

SOUPS

BAKED FRENCH ONION
Caramelized onions in a rich beef wine stock with Provolone cheese, and house made crostini. 6

ROASTED TOMATO BISQUE

Creamy soup of roasted Pomodoro tomatoes. Topped with Parmesan cheese and basil pesto. 6

ROAD HOUSE CHILI

Topped with scallions, cheddar cheese and sour cream. 6

Ask your server about our soup of the day.

4th Tavern Favorites



SALADS

All proteins can be blackened.

GREEK SALAD

House lettuce mix, topped with fresh roasted beets, feta, cucumber, tomatoes, red onion, pepperoncini, chickpeas, sliced black olives and Greek dressing. 11
Add chicken 4 • Add shrimp 5

CAESAR SALAD

Romaine, Asiago cheese, and croutons tossed with our Caesar dressing. 10 • Add chicken 5 • Add shrimp 5
Add salmon 6 • Add steak 6

WEDGE SALAD

Wedge of iceberg lettuce, bacon, diced egg, red onion, crumbled Gorgonzola, cherry tomatoes and bleu cheese dressing. 12

TENDERLOIN STEAK SALAD

Tenderloin steak tips, romaine lettuce, bleu cheese, roasted red peppers, tomatoes bruschetta, red onion, crispy potato threads and tomato vinaigrette. 16

SALMON SALAD

Organic mixed greens, apricots, dried cherries, walnuts, Gorgonzola cheese topped with North Atlantic broiled salmon and raspberry vinaigrette. 16

FIELD BERRY SALAD

Organic mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken. Served with raspberry vinaigrette. 14

BURGERS

Burgers are served with lettuce, tomato and chips. Upgrade to fries for \$2.50, sweet potato fries or onion rings for \$3. Add bacon \$2.50.

CLASSIC CHEESEBURGER

8oz USDA Prime Angus Beef. Served with lettuce, tomatoes, and pickles. 13 Add bacon 2.50

BLACK BEAN CHIPOTLE VEGGIE BURGER

Vegetarian black bean chipotle burger served on brioche bun with chipotle mayo. 13

BLACKENED GORGONZOLA BURGER

Cajun seasoning, melted Gorgonzola cheese. 14

SIGNATURE ZIP BURGER

Havarti cheese, lettuce, tomato, onion and fried onion strings with a side of our signature zip sauce. 14.50

INFERNO BURGER

Red and yellow bell peppers, poblano peppers, onions, chipotle Tabasco®, Cajun seasoning, pepper jack cheese and fresh jalapeño peppers. 14.50

SEARED AHI TUNA SALAD

Served on a savory blend of rainbow kale, shredded brussels sprouts, red cabbage, radicchio and carrots, with white balsamic vinaigrette. 16

THAI CHICKEN SALAD

Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers, cucumber and Thai peanut dressing. 15

BBQ CHICKEN CHOP SALAD

House lettuce mix with BBQ chicken breast, black bean and corn salsa, avocado, tomatoes, cheddar cheese, crispy tortilla strips and chipotle ranch dressing. 15

CHICKEN COBB SALAD

Chopped garden blend, chicken, applewood smoked bacon, tomatoes, black olives, crumbled bleu and cheddar cheeses, hardboiled egg and avocado. Choice of dressing. 15

MAURICE SALAD

Shredded iceberg lettuce, turkey, ham, Swiss cheese, gherkin pickles and green olives tossed with traditional homemade dressing. Garnished with tomato and hardboiled egg. 14

4TH CHOPPED SALAD

House lettuce mix topped with grilled chicken, bleu cheese, sliced apples, candied pecans, applewood smoked bacon, dried cranberries and balsamic vinaigrette. 15

CHIPOTLE BBQ BURGER

Cheddar, applewood smoked bacon, two onion rings, house-made chipotle mayo. 14.50

AMERICAN KOBE BURGER

American Wagyu burger char-grilled on a brioche bun. 14

MUSHROOM & SWISS BURGER

Grilled onions, mushrooms & Swiss cheese. 14

CALIFORNIA TURKEY BURGER

Turkey burger with melted Swiss cheese and avocado. 14

SALMON BURGER

House-made salmon patty with avocado and pepper jack cheese. 14

* Gluten Free options are available.

SANDWICHES

Sandwiches served with chips upgrade to fries for \$2.50, sweet potato fries or onion rings for \$3.

FRENCH DIP

Sliced Prime Rib with melted provolone cheese served with *au jus*. 15

REUBEN

Grilled corned beef or turkey on rye, sauerkraut, Swiss cheese and 1000 Island dressing. 13

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, croutons, Caesar dressing wrapped in an Italian *piadina*. 13

LOBSTER GRILLED CHEESE

Lobster, dill Havarti cheese, roasted garlic aioli on Texas toast served with roasted tomato bisque for dipping. 15

L.A. CLUB PANINI

Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and pepper jack cheese. 15

4TH GRILLED CHEESE

Grilled Texas toast, mozzarella, cheddar, Swiss, provolone on texas toast served with lobster bisque. 14

GRILLED CHICKEN

Grilled chicken topped with shredded lettuce, and tomatoes on a toasted bun. 12
Make it spicy; add bufflo and bleu cheese. 14

BBQ PULLED PORK

Smoked pulled pork on brioche bun, topped with Southwestern BBQ sauce, Tabasco® fried onions and coleslaw. 14

Ask your server about menu items that are cooked to order. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness.

ENTRÉES

Served with your choice of soup or salad.

TRI-COLOR FETTUCCINI ALFREDO

Sautéed chicken breast, tossed in a creamy Alfredo sauce finished with shaved Parmesan. 18

SHRIMP TACOS

Three grilled or battered shrimp on a flour tortilla topped with lettuce and *pico de gallo*. Finished with house-made chipotle mayo. 16

FAJITAS

Served traditional style on a sizzle plate with a medley of peppers, onions and a side of pico de gallo. Not served with soup or salad. *Chicken* \$14. *Steak or Shrimp* \$15. *Portabella* \$13.

BRAISED LAMB SHANK

Domestic lamb braised in cabernet demi-glace with root vegetables served with mashed potatoes. 23

STIR-FRY

An assortment of hand cut vegetables tossed with our homemade sauce, served over your choice of coconut jasmine rice or brown rice. *Vegetarian* 13 • *Chicken* 15 *Steak or Shrimp* 19

RATTLESNAKE PASTA

Grilled chicken with garlic, tri-colored bell peppers, onions, mushrooms tossed with linguini pasta in a *cajun* Alfredo sauce, Topped with mozzarella, Parmesan & cilantro. 16 *With blackened shrimp* 21

TUSCAN CHICKEN

Two pieces of chicken breast, marinated and grilled to perfection. Served with rice and chef’s vegetable. 17

LEMON ARTICHOKE CHICKEN

Sautéed chicken breast, with artichoke and capers, finished with a lemon and garlic butter sauce. 18

BABY BACK RIBS

Slow-cooked baby back pork ribs with bourbon BBQ sauce. Served with fries and coleslaw. *Full* 27 • *Half* 19

JUMBO SHRIMP SCAMPI

Sautéed gulf shrimp and garlic tossed with linguini in a light lemon cream sauce with tomato bruschetta. 20

CHICKEN MARSALA

Pan roasted chicken breast sautéed with fresh mushrooms and garlic in a savory Marsala wine sauce. Served with mashed potatoes and chef’s vegetable. 17

STEAKS

All steaks U.S.D.A. Choice Angus Beef.
Served with your choice of soup or salad.

FILET MIGNON

8oz, center cut, charbroiled. Served with our signature zip sauce. 34

STEAK AL-FORNO

Flat Iron steak, chargrilled with Asiago cheese, basil and butter crust. Roasted garlic mashed potatoes and grilled asparagus, chive-basil oil. 24

CENTER CUT SIRLOIN

8oz, center cut, charbroiled. Served with our signature zip sauce. 29

RIBEYE

14oz, hand-cut, charbroiled. Served with our signature zip sauce. 33

BONE IN RIBEYE

20oz bone-in ribeye charbroiled, served on a sizzleplate with caramelized onion & mushroom. Served with our signature zip sauce. 37

NEW YORK STRIP STEAK

14oz, NY strip, charbroiled. Served with our signature zip sauce. 30

FROM THE SEA

Served with your choice of soup or salad.
All of our fish can be broiled or blackened.

SESAME AHI TUNA

Sesame crusted, seared rare, and drizzled with Teriyaki glaze. Served with coconut jasmine rice, Asian slaw, pickled ginger & wasabi. 23

HAND-BATTERED ICELANDIC COD

Fresh cod coated in a beer batter. 16

LAKE SUPERIOR WHITEFISH

Fresh Lake Superior whitefish broiled to perfection. 18

MANGO SWORDFISH

Swordfish topped with mango salsa, drizzled with a garlic lemon butter sauce, on a bed of coconut jasmine rice. 23

MICHIGAN CHERRY BBQ SALMON

Scottish salmon char-grilled and glazed with cherry BBQ sauce, garnished with hand battered onion rings, served with orzo wild rice salad and asparagus. 24

CEDAR PLANK SCOTTISH SALMON

Topped with balsamic glaze, grilled zucchini, sautéed asparagus and sun-dried tomatoes. 25

SAUTÉED LAKE PERCH

Fresh lake perch sautéed and lightly breaded. Served with a side of lemon butter caper sauce. 20

SHRIMP SKEWERS

(2) Char grilled jumbo shrimp lightly seasoned and served on a bed of brown rice. Lemon garlic butter on the side. 22

FLATBREADS

BBQ CHICKEN

Grilled Chicken with roasted Red Pepper, cilantro, Tabasco® fried onion strings, blend of cheeses, and topped with BBQ sauce. 14

MARGHERITA

Sliced tomatoes, fresh mozzarella, pesto, topped with fresh basil and balsamic glaze. 14

BLACK N BLEU

Blackened grilled tenderloin sliced thin, bleu cheese, caramelized onions and mushrooms. 15

CALIFORNIA SHRIMP

Sautéed shrimp, topped with mozzarella cheese, red onions, spinach, and finished with lemon garlic butter sauce. 15

SIDES \$4	Baked Potato		Sweet Potato Fries		Chef’s Vegetable
	Lyonnaise Potatoes		French Fries		Sautéed Spinach & Mushrooms
	Grilled Asparagus		Onion Rings		Fruit Cup
	Coconut Jasmine Rice		Side Salad		Orzo Wild Rice Salad
	Mashed Potatoes		Broccoli Florets		

ROK AT 4TH

MODERN STONE COOKING Your food arrives bursting with aroma! Every bite hot, juicy, & incredibly delicious...
All entrées are sprinkled with sea salt & served with soup or salad, potato, vegetable, & your choice of 2 dipping sauces.



RIBEYE 30	
FLAT IRON STEAK 20	
GULF SHRIMP 22	Jumbo Gulf Shrimp
TOP SIRLOIN 29	10oz USDA Choice Top Sirloin

FILET MIGNON 34	8oz Filet, the most tender of them all
NEW YORK STRIP STEAK 30	14 oz. Choice Angus Steak, a very tender cut
SEA SCALLOPS 24	Tender Jumbo Sea Scallops
SHRIMP & SCALLOP COMBO 24	

SAUCES	
Teriyaki	
BBQ	
Lemon Butter	
Soy Ginger	
Zip	
Bistro	
	Add caramelized onions or sautéed mushrooms, 1.50 each

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