

4TH TAVERN

lake House

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. 14

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-glace. 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. 15

COCONUT SHRIMP

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

LUMP CRAB CAKES

Three jumbo lump crab cakes served with a lemon butter sauce, topped with diced tomatoes. 15

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. 7

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. 7

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. 12
Add chicken 5 • Add shrimp 6

CAESAR SALAD

Romaine, Asiago cheese, and croutons tossed with our Caesar dressing. 11 • Add chicken 5 • Add shrimp 6
Add salmon 7 • Add steak 7

WEDGE SALAD

Wedge of iceberg lettuce, bacon, diced egg, red onion, crumbled Gorgonzola, cherry tomatoes and bleu cheese dressing. 13

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. 15

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

QUINOA & KALE SALAD

Quinoa, apples, mandarin oranges, grapes, chickpeas, sunflower seeds, scallions, and feta. 11
Add chicken 5 • Add shrimp 6 • Add salmon 7

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

SANDWICHES

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

GRILLED CHICKEN

Grilled chicken topped with shredded lettuce, and tomatoes on a toasted bun. 12
Make it spicy; add buffalo 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 our soup of the day.

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

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

CHEESE RAVIOLI
Homemade Cheese Ravioli served with a creamy Palomino Sauce. 17 *Add Chicken* 5. *Add Shrimp* 6.

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

LEMON ARTICHOKE CHICKEN
Sautéed chicken breast with artichokes and capers, finished with a lemon and garlic butter sauce. Served with mashed potatoes and chefs vegetable. 18

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. 18

SHRIMP TACOS
Three grilled or battered shrimp tacos on flour tortillas topped with lettuce and *pico de gallo*. Finished with house-made chipotle mayo. 17

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.

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

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

PORK CHOP
Broiled Garlic Butter Pork Chop topped with a fresh apple and cranberry salad. Served with Lyonnaise potatoes and Chef’s vegetables. 21

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

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

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

LAKE SUPERIOR WHITEFISH 🕒
Fresh Lake Superior whitefish broiled to perfection. 18

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

CHILEAN SEA BASS
Broiled Chilean Sea Bass, Topped with sautéed Spinach and Mushrooms, diced bell peppers, and finished with a lemon butter burre blanc. Served over a bed of Mashed Potatoes. 35

CRAB CAKES DINNER
Three Jumbo lump crab cakes served with lemon butter sauce and topped with diced tomato’s. Served with scallop potato’s and chef’s vegetables. 25

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
Lyonnaise Potatoes
Grilled Asparagus
Coconut Jasmine Rice
Mashed Potatoes

Scallop Potatoes
Sweet Potato Fries
French Fries
Onion Rings
Side Salad

Broccoli Florets
Chef’s Vegetable
Sautéed Spinach & Mushrooms
Fruit Cup
Orzo Wild Rice Salad

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

\$3 OFF ANY ROK ENTRÉE • ALL DAY THURSDAY

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