

4TH TAVERN

lake House

Appetizers

CRISPY BRUSSEL SPROUTS
Tossed with almonds, garlic and balsamic glaze, drizzled with a lemon butter beurre blanc. **13** Add bacon 1.5

CHICKEN SATAY 
Four chicken skewers, stir fried vegetables, scallions, water chestnuts, tossed in sweet chili sauce, and a side of Thai peanut dressing. **18**

CRAB RANGOONS
Fried wontons filled with a crab and cream cheese filling. Topped and served with a sweet chili sauce and scallions. **15**

SEARED AHI TUNA SASHIMI
Sesame crusted prime ahi tuna, Asian slaw, pickled ginger, wasabi and soy. **18**

CRAB SPINACH & ARTICHOKE DIP
Jumbo lump crab in a creamy spinach and artichoke blend sprinkled with sun-dried tomatoes. Served with tortilla chips.
Can be made without crab.* **16

TRADITIONAL WINGS, TENDERS OR BONELESS
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. **15**

SLIDERS
3 beef sliders topped with American cheese and pickles. **14**
Add grilled onions for 1.50

QUESADILLAS
Your choice of chicken, pulled pork, or veggie. Grilled flour tortilla, peppers, onions, melted Monterey and cheddar cheese. Served with lettuce, pico de gallo, sour cream and salsa. *Chicken* **16**
Steak, Shrimp, Pulled Pork **5**
Add guac 4.5

THE 4TH GRAND NACHOS
Freshly made tortilla chips layered with refried beans, your choice of pulled pork, 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. **16** Add guac 4.5

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**

Ask your server about our soup of the day.



4th Tavern Favorites

Salads

All proteins can be blackened.

CAESAR SALAD
Romaine, Asiago cheese, and croutons tossed with our house-made dressing. **13**
Add chicken 5 • Add shrimp 7
Add salmon 8 • Add steak 8

BBQ CHICKEN SALAD
House lettuce mix with BBQ chicken breast, black bean and corn salsa, avocado, tomatoes, cheddar cheese, crispy tortilla strips and chipotle ranch dressing. **18**

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. **18**

THAI CHICKEN SALAD
Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers, cucumber and Thai peanut dressing. **18**

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. **17**

4TH CHOPPED SALAD 
House lettuce mix topped with grilled chicken, bleu cheese, sliced apples, candied pecans, applewood smoked bacon, dried cranberries and balsamic vinaigrette. **18**

FIELD BERRY SALAD
Organic mixed greens, apricots, dried cherries, mandarin oranges, and walnuts topped with grilled chicken. Served with raspberry vinaigrette. **18**

SALMON SALAD 
Organic mixed greens, apricots, dried cherries, walnuts, Gorgonzola cheese topped with North Atlantic broiled salmon and raspberry vinaigrette. **23**

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 CHEESE BURGER
8oz USDA Prime Angus Beef. Served with lettuce, tomatoes, and pickles. **15**
Add bacon 2.50

BLACK BEAN CHIPOTLE VEGGIE BURGER
Vegetarian black bean chipotle burger served on a brioche bun with chipotle mayo. **15**

SIGNATURE ZIP BURGER
Havarti cheese, lettuce, tomato, onion and fried onion strings with a side of our signature zip sauce. **17**

CHIPOTLE BBQ BURGER 
Cheddar, applewood smoked bacon, two onion rings, and house-made chipotle mayo. **17**

AMERICAN KOBE BURGER
American Wagyu burger char-grilled on a brioche bun. **17**

MUSHROOM & SWISS BURGER
Grilled onions, mushrooms & Swiss cheese. Served with lettuce and tomato. **16**

CALIFORNIA TURKEY BURGER
Turkey burger with melted Swiss cheese and avocado. **15**

SALMON BURGER 
Salmon filet with avocado and pepper jack cheese. **18**

* 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*. **20**

REUBEN
Grilled corned beef or turkey on rye sauerkraut, Swiss cheese and 1000 Island dressing. **18**

LOBSTER GRILLED CHEESE 
Lobster, dill Havarti cheese, roasted garlic aioli on Texas toast served with roasted tomato bisque for dipping. **20**

LA CLUB PANINI
Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and pepper jack cheese. **16**

BBQ PULLED PORK
Smoked pulled pork on a brioche bun, topped with Southwestern BBQ sauce. Tabasco® fried onions and coleslaw. **18**

CAESAR WRAP
Grilled chicken, romaine lettuce, croutons, Caesar dressing wrapped in a flour tortilla. **16**

CHICKEN WRAP
Grilled or fried chicken breast, shredded lettuce, shredded cheddar cheese, tomatoes, and your choice of BBQ sauce or buffalo sauce wrapped in a flour tortilla. **16**

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness. Ask your server about menu items that are cooked to order.



Entrées

Add your choice of soup or salad for \$2

TRI-COLOR FETTUCCINE ALFREDO ◉
Sautéed chicken breast, tossed in a creamy Alfredo sauce finished with shaved Parmesan. **20**

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. **21**
= *With blackened salmon* **24** • *With steak* **29**

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. **22**

◌ **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. **23**

◌ **CHEESE RAVIOLI**
◌ Homemade Cheese Ravioli served with
◌ a creamy Palomino Sauce. **19**
◌ *Add chicken* **5** • *Add shrimp* **6**

◌ **SHRIMP SCAMPI**
◌ Sautéed gulf shrimp and garlic tossed with
◌ linguini in a light lemon cream sauce with
◌ tomato bruschetta. **25**

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

◌ **SHRIMP TACOS**
◌ Three grilled or battered shrimp tacos on
◌ flour tortillas topped with lettuce and
◌ pico de gallo. Finished with our house-made
◌ chipotle mayo. **20**

◌ **STIR FRY** ◉
◌ An assortment of hand cut vegetables tossed
◌ with our homemade sauce, served over your
◌ choice of coconut jasmine rice or brown rice. **15**
◌ *Chicken* **18** • *Steak or Shrimp* **21**



Steaks

All steaks U.S.D.A. Choice Angus Beef.
Add your choice of soup or salad for \$2. Add shrimp skewer for \$10

◌ **FILET MIGNON** ◉
◌ 8oz, center cut, charbroiled
◌ Served with our signature
◌ zip sauce. **39**

◌ **STEAK AL FORNO**
◌ Flat iron steak, chargrilled with
◌ Asiago cheese, basil and butter
◌ crust. Roasted garlic mashed
◌ potatoes and grilled asparagus,
◌ chive-basil oil. **30**

◌ **RIBEYE** ◉
◌ 14oz, handcut, charbroiled.
◌ Served with our signature
◌ zip sauce. **39**

◌ **NEW YORK STEAK**
◌ 14oz, NY strip, charbroiled.
◌ Served with our signature
◌ zip sauce. **35**

From the Sea

All of our fish can be broiled or blackened.
Add your choice of soup or salad for \$2.

◌ **HAND-BATTERED ICELANDIC COD**
◌ Fresh cod coated in a beer batter. **22**

◌ **LAKE SUPERIOR WHITEFISH**
◌ Fresh Lake Superior whitefish broiled
◌ to perfection. **21**

◌ **CEDAR PLANK SCOTTISH SALMON**
◌ Topped with balsamic glaze, grilled zucchini,
◌ sautéed asparagus and sun-dried tomatoes. **26**

◌ **SAUTÉED LAKE PERCH** ◉
◌ Fresh lake perch sautéed and lightly
◌ breaded. Served with a side of lemon
◌ butter caper sauce. **22**

◌ **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. **25**

◌ **SESAME AHI TUNA DINNER**
◌ Sesame crusted, seared rare, and drizzled
◌ with teriyaki glaze. Served with coconut
◌ jasmine rice, Asian slaw, pickled ginger
◌ & wasabi. **25**

Sushi

◌ **PHILADELPHIA ROLL**
◌ Smoked salmon, cream cheese, and avocado
◌ topped with teriyaki sauce. **9**

◌ **SPICY TUNA**
◌ Spicy tuna and avocado. **9**

◌ **LAS VEGAS ROLL**
◌ Salmon and cream cheese tempura fried, and
◌ topped with jalapeños and teriyaki sauce. **11**

◌ **CALIFORNIA ROLL**
◌ Crab meat, avocado, and cucumber topped
◌ with teriyaki sauce. **9**

◌ **SHRIMP TEMPURA**
◌ Tempura shrimp and avocado topped with
◌ teriyaki sauce. **11**

◌ **SPICY SALMON**
◌ Spicy salmon and avocado. **9**

Sides 7

◌ Baked Potato
◌ Lyonnaise Potatoes
◌ Grilled Asparagus
◌ Coconut Jasmine Rice
◌ Mashed Potatoes

◌ Scallop Potatoes
◌ Sweet Potato Fries
◌ French Fries
◌ Onion Rings
◌ Side Salad

◌ Side Caesar
◌ Broccoli Florets
◌ Chef’s Vegetable
◌ Fruit Cup
◌ Sautéed Spinach & Mushrooms