

STARTERS

LAHVOSH 13.5

A sweet and thin cracker bread topped with melted Havarti cheese baked with any three of the following items: tomatoes, red peppers, yellow onions, bacon bits, chicken, turkey, ham, artichoke hearts or mushrooms. Add more toppings for 1.59 each.

SPINACH ARTICHOKE DIP 11

Creamy blend of spinach, artichoke hearts and Parmesan cheese. Served with house-made tortilla chips.

SOUTHWEST EGG ROLLS 11

Spring rolls filled with roasted corn, chicken, jalapeños, black beans, spinach and Monterey Jack cheese. Served with Southwest Ranch.

ONION RINGS 9

Thick-cut onions battered and fried to a crispy golden brown, Served with buttermilk ranch dressing.

QUESO & CHIPS 8.5

Creamy queso blanco topped with Pico de Gallo and served with fresh house-made tortilla chips.

BATTERED CHEESE CURDS 9

White Wisconsin cheese curds fried to crispy golden brown. Served with buttermilk ranch.

BONELESS CHICKEN WINGS 10.5

Chicken wings fried and tossed in your choice of Buffalo, sweet chilli or BBQ sauce. Served with your choice of Blue cheese, ranch, BBQ or honey mustard.

CALAMARI 11

Lightly dusted fried calamari served with honey-gochujang.

GYOZA 9

Japanese style pork, Napa cabbage and traditional dipping sauce.

SALADS

Available Dressings: Ranch, Blue Cheese, Italian, Honey Mustard, French, Thousand Island and (Raspberry or Balsamic) Vinaigrette. Add Salmon (5), Chicken (3) or Shrimp (5) to any of these salads.

BLACKENED SALMON SALAD 13.5 * 6

Seasoned Atlantic salmon, pico de gallo, Artisan cheese, cucumbers, tomatoes, avocado and Romaine.

CHOPPED SALAD 11.5 ★ @F

Romaine with shredded cheese, tomatoes, carrots, cucumbers, bacon, smoked turkey, honey ham and hardboiled egg. Served with choice of dressing.

CHICKEN CRANBERRY PECAN SALAD 12 * OF

House greens with tomatoes, red onions, dried cranberries, grilled chicken, crushed pecans and Feta cheese crumbles. Served with choice of dressing.

HOUSE SALAD 8 @

House greens with tomatoes, shredded carrots, red onions, shredded cheese, croutons and your choice of house dressing.

SANTA FE SALAD 12* OF

Seasoned chicken breast on a bed of chopped Romaine lettuce with chopped green onions, sliced avocados, roasted sweet peppers, Monterey Jack cheese, pico de gallo and corn tortilla straws. Served with a side of salsa & choice of dressing.

4 BROTHERS CAESAR SALAD 11 * @

Fire-roasted chicken breast served on top of a bed of chopped Romaine lettuce tossed with Caesar dressing, toasted croutons and shredded Parmesan cheese.

COBB SALAD 12.5 * OF

Fire-grilled chicken breast, avocado, blue cheese crumbles, smoked bacon, tomatoes, hardboiled egg and house greens served with your choice of dressing.

SOUPS

BAKED FRENCH ONION

SOUP Bowl: 5 | Cup: 4

Caramelized onion in a rich beef broth and wine stock, topped with toasted croutons and smothered with melted Provolone cheese.

SOUP OF THE DAY Bowl: 5 | Cup: 4 Ask server for details.

Pastas served with your choice of a cup of soup or a side salad. Add chicken (3) or shrimp (5) to your pasta!

FETTUCCINE ALFREDO WITH CHICKEN 15

Charbroiled chicken breast with fettuccine and cream cheese sauce all topped with Parmesan cheese.

STEAK & MUSHROOM 19 FETTUCCINE

lowa aged beef, thick mushrooms, parmesan-garlic cheese sauce and fettuccine.

MOJO SHRIMP TORTELLINI 18

Fresh shrimp, sautéed mushrooms, yellow onions, tomatoes and asparagus with tri-color tortellini in a creamy spiced fondue.

BBQ PORK WITH MAC & CHEESE 16

Macaroni in a velvety Monterey Jack fondue with sweet red peppers and smoked bacon all topped with BBQ pork shoulder.

SIGNATURES

Served with your choice of house salad, Caesar salad or cup of soup. Also includes choice of potato and vegetables. Upgrade to premium side for 1.

BACON JAM SMOTHERED CHICKEN 16 * F

Maple applewood smoked bacon jam and Havarti.

PUB STYLE FISH & CHIPS 15 * II

Beer battered cod, skin on fried potatoes, and old school tartar.

BEER BATTERED SHRIMP $_{16}$ \star

Battered shrimp fried to golden with sweet chili cocktail sauce.

PEACH MUSTARD PORK CHOP 18 *

12 oz. charbroiled Iowa Chop with a whole grain mustard and peach sauce.

SWEET ASIAN SALMON 18 * @

Seared salmon with sweet chili glaze.

BURGERS & SANDWICHES

Served with French fries. If not listed, lettuce, tomato and onion are available upon request.

All burgers will be cooked medium unless specified.

BACON CHICKEN RANCH WRAP 11

Breaded chicken strips, lettuce, tomatoes, cheddar cheese, bacon and ranch dressing wrapped up in a tomato basil tortilla.

BUFFALO CHICKEN WRAP 10.5

Choice of crispy tenders or grilled chicken breast with buffalo sauce, lettuce, tomato, and blue cheese crumbles.

SMOKY CHICKEN AVOCADO WRAP 1

Seasoned chicken, tomato, lettuce, lowa bacon, havarti avocado and spiced ranch.

FARMHOUSE BURGER 13

Beef patty, cheddar, onion straws, smoked lowa bacon, mayo, arugula and fried egg on brioche.

PORTOBELLO & SWISS BURGER 13*

Beef patty, Swiss cheese, mushrooms, sweet peppers, arugula, and herb-garlic aioli.

QUESO BURGER 12.5 *

Beef, queso blanco, pico de gallo, avocado, smoked bacon and tortilla straws.

TWISTED BROTHER BURGER 12.5*

Served on a butter-toasted pretzel bun, this beef patty is topped with American and Swiss cheeses, lettuce, tomato, honey-smoked bacon and sautéed onions all finished with Worcestershire aioli.

SMOKEHOUSE PUB CLUB 11

Locally-sourced corn cob ham, roasted turkey breast sliced in house, smoked bacon, cheddar cheese, Havarti, lettuce, tomato and mayo on whole wheat.

TURKEY CLUB SANDWICH 10.5

Roasted turkey, bacon, sliced avocado, creamy Havarti cheese, sliced tomatoes and lettuce with herb-garlic aioli on toasted rye bread.

712 CUBANO 12

Pork shoulder, smoked ham, honey mustard, dill pickles, Swiss cheese, and a fresh baguette.

BUDDY MELT 11.5 *

Beef patty, American and Swiss cheeses and caramelized French onions on marble rye.

PRIME RIB DIP 12*

Thin-shaved prime rib topped with melted provolone on a toasted hoagie served with a side of au jus. Add sautéed onions, mushrooms and peppers upon request.

THE OMAHA 11

Originating south of Sioux City, our Reuben is grilled marble rye bread loaded with slow-roasted corned beef, sauerkraut and Swiss cheese. Served with Thousand Island dressing.

TWISTED SISTER SANDWICH 12.5 *

Served on a butter-toasted pretzel bun, the Twisted Sister is a fire-roasted chicken breast with avocado, pecan smoked bacon, fried onions, lettuce, tomato, Swiss cheese and mayonnaise.

4 BROTHERS BURGER 10 *

Seared beef patty with lettuce, tomato, onion, pickles and your choice of cheese: blue cheese, provolone, American, Swiss, cheddar or Havarti. Add pecan smoked bacon, sautéed mushrooms or caramelized onions for 1.5 each; onion straws .75; BBQ for .5.

CHARBROILED STEAKS

Beef entrees served with your choice of house salad, Caesar salad or a cup of soup, choice of potato and vegetable. Upgrade to premium side for 1.

FILET MIGNON 29 * 6

Hand-cut charbroiled tenderloin topped with a red wine demi glace.

PRIME RIB 10 oz -22 / 14 oz -26 * 6

Rubbed with our special seasoning, slow-roasted for eight mouth-watering hours and served with homemade au jus. Available Daily after 5 PM

RIBEYE 25 * G

12 oz. two-week sea salt aged grilled ribeye.

CENTER CUT SIRLOIN 18 * @

8 oz. aged and hand-cut sirloin charbroiled to perfection.

STEAK DONENESS CHART

- RARE: cool red center
- MEDIUM RARE: warm red center
- MEDIUM: hot pink center
- · MEDIUM WELL: cooked through, no pink
- · WELL: charred outside, dry throughout

We cannot guarantee medium well and well done steaks.

STEAK ENHANCEMENTS

- Sautéed Onions 1.5
- Mushrooms 1.5
- Blue Cheese Crusting 3
- Red Wine Demi Glace 1.5
- Porter Stout Gravy 2

SIDES PREMIUM SIDES

FRENCH FRIES 3

BAKED POTATO 3 66

Available Daily after 5 PM

REDSKIN MASH POTATOES 3

WILD RICE 3 @

LOADED MASH 4

Sour cream, cheddar and bacon.

LOADED BAKED POTATO 4 6

Sour cream, cheddar and bacon. Available Daily after 5 PM

GRILLED ASPARAGUS 4 65

BACON GARLIC GREEN BEANS 4 @

SEASONAL VEGETABLES 3 **GF**

CARAMELIZED CARROTS 3

These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free.
Our kitchen is not flour-free, and cross-contamination is possible. Please inform a manager of all food allergies.

An 18% gratuity will be added to groups of 8 or more.

★ Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

