

DINNER SELECTIONS

SOUPS & SALADS

GAZPACHO | CUP 4 / BOWL 6 V
heirloom tomato, cucumber, bell pepper

CAESAR | 6 V
romaine, rosemary croutons, parmesan, tossed with
parmesan caesar dressing

HOUSE SALAD | 7 GF
field greens, cherry tomato, red onion, cucumber, feta, choice of
dressing

WEDGE | 7 GF
crisp iceberg, shaved red onion, house smoked bacon lardons,
cherry tomatoes, bleu cheese crumbles, balsamic glaze, bleu
cheese dressing

WATERMELON CAPRESE | 7 V
watermelon, tomato, mozzarella, balsamic glaze, basil

SOUP & SALAD | 10 (V)
choice salad, cup of gazpacho

STARTERS

QUESO BLANCO | 8 GF V
melted white cheddar, white american, parmesan, pico de gallo,
hand cut tortilla chips *add bbq pork 2*

BUFFALO CAULIFLOWER | 9 GF V
house buffalo, tempura batter, black peppercorn ranch

TPC LOADED POTATO CHIPS | 9 GF V
CHICKEN 4 / STEAK 5
queso blanco, black beans, pineapple pico de gallo, guacamole,
sour cream

GUACAMOLE | 10 GF V
lime, pico de gallo, green peas, hand-cut corn tortilla chips

MARGHERITA FLATBREAD | 12 V
fresh mozzarella, basil, charred tomato

SEARED SALMON | 12
grilled la segunda cuban bread, pineapple pico de gallo,
torn basil

CHICKEN CAPRESE FLATBREAD | 13
marinated chicken breast, house smoked bacon lardons, charred
tomatoes, balsamic glaze

CHICKEN WINGS | 13 GF
jerk or buffalo style; bleu cheese or black peppercorn ranch
all wings/all drums 2

GROUPEL NUGGETS | 14
local red grouper, florida citrus remoulade

SANDWICHES

SERVED WITH FRIES/CHIPS/ (ADDITIONAL 1.95) SIDE SALAD

CUBANO | 12 (GF)
roast pork, ham, pickles, swiss, mustard, la segunda bread

iCUATRO BURGER | 10 / DOUBLE 14
4oz. black angus burger, aged white cheddar cheese, bibb lettuce,
tomato, sautéed onion, chill dill pickle, potato bun
add house smoked bacon 1.50

FRIED CHICKEN | 14 NASHVILLE, BUFFALO OR CALIFORNIA
all battered in big storm brewing co. batter and served on a potato bun
nashville style: hot chili oil, chill dill pickle
buffalo style: house buffalo, bleu cheese dressing, lettuce, tomato, chill dill
pickle
california style *add 1.95*: house smoked bacon, avocado, lettuce, tomato,
black peppercorn ranch

CHICAGO DOUBLE | 15
shaved rib-eye, italian fennel sausage, bell peppers, onions, sweet
cherry peppers, chill dill "giardiniera", provolone, au jus, potato
hoagie roll

BLACKENED GROUPEL REUBEN | 18
blackened local red grouper, swiss, sauerkraut, house russian
dressing, marble rye toast

GROUPEL | 18
fried, grilled or blackened, coleslaw, house potato chip crumbles,
tartar, potato bun

MAINS

CHICKPEA RICE BOWL | 15 V
lemongrass cilantro brown rice, marinated chickpeas, asparagus,
carrot, avocado, roasted portabella, grilled scallion, black beans,
bell pepper, balsamic vinaigrette, korean chili flake

FISH TACOS | 16 (GF)
local snapper, pineapple pico, shredded bibb, florida citrus tartar,
corn tortilla chips, roasted tomato salsa *add guacamole 2*

CHICKEN PICCATA | 18 (GF)
pan seared chicken breasts, lemon beurre blanc, capers, cauliflower
mash, grilled asparagus

CHICKEN AND PANCAKES | 18
big storm brewing co. batter, cheddar scallion multigrain pancakes,
bourbon spiced honey

FISH AND GRITS | 18 GF
blackened local snapper, aged white cheddar grits, grilled scallion

FLANK STEAK | 25 GF
loaded "baked potato" frites, lemon garlic aioli, herbed chili butter,
roasted brussel sprouts

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*