

LUNCH 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

BUILD YOUR SALAD | 10 GF V

CHICKEN 5 / SALMON 6 / GROUPEL 7

CHOOSE YOUR GREENS & TOPPINGS

romaine lettuce and/or artisan mixed greens
cherry tomatoes, asparagus, green peas, red onion, sun-dried tomatoes, cucumber, boiled egg, chickpeas, rosemary croutons, sunflower seeds, almonds, walnuts, carrots,

CHOOSE ONE CHEESE

parmesan, feta, blue cheese, swiss, cheddar

CHOOSE YOUR DRESSING

lemon vinaigrette, parmesan caesar dressing, bleu cheese dressing, balsamic vinaigrette, black peppercorn ranch, russian dressing, honey mustard

HAND HELDS

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

iCUATRO BURGER | 10 / DOUBLE 14 (GF)
black angus burger, white cheddar, bibb, tomato, sautéed onion, chill dill pickle, potato bun
add house smoked bacon 1.50/black & bleu 2

BBQ PORK | 11 (GF)
12 hour smoked pork shoulder, house bbq sauce, chill dill pickles, potato bun

PORTABELLA "PLT" | 11 V
grilled marinated portabella, fresh mozzarella, bibb lettuce, tomato, fresh mozzarella, garlic aioli, wheat toast

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

iCUATRO CHICKEN WRAP | 13
fried or grilled chicken, cheddar cheese, coleslaw, tomato, honey mustard, house bbq sauce, garlic herb tortilla

CLUB | 14 (GF)
turkey, ham, bacon, lettuce, tomato, swiss, mayonnaise, wheat toast

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 local red grouper, coleslaw, tartar, house potato chip crumbles, potato bun

**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.*