

## DINNER SELECTIONS

### SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6 V  
12 hour smoke beef brisket, house cured bacon, crème fraiche,  
aged white cheddar

SOUP OF THE DAY | CUP 4 / BOWL 6 V

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

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

*add protein to any salad chicken 5/salmon 6/grouper 7*

### STARTERS

GROUPEL NUGGETS | 15  
local red grouper, florida citrus remoulade

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

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

SMOKED BRISKET EGGROLLS | 13  
house smoked beef brisket, mozzarella, shaved cabbage, chipotle  
honey ranch

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

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

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

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

QUESO BLANCO | 8 GF V  
melted white cheddar, white american, parmesan, pico de gallo,  
hand cut tortilla chips *add brisket chili 3*

### HAND HELDS

SERVED WITH FRIES/CHIPS/ (ADDITIONAL 1.95) SIDE SALAD  
BLACKENED GROUPEL REUBEN | 19  
blackened local red grouper, swiss, sauerkraut, house russian  
dressing, marble rye toast

GROUPEL | 19  
fried, grilled or blackened, coleslaw, house potato chip crumbles,  
tartar, potato bun

FRIED CHICKEN | 14 NASHVILLE, BUFFALO OR PARMESAN  
all battered in big storm brewing co. batter and served on a potato  
bun  
nashville style: hot chili oil, chill dill pickles  
buffalo style: house buffalo, bleu cheese dressing, lettuce, tomato,  
house pickles  
parmesan: san marzano marinara, fresh mozzarella

FRIED PORK TENDERLOIN | 14  
duroc pork loin, chopped iceberg, fried sweet onion,  
mamaw's green tomato relish, potato bun

CUBANO | 12 (GF)  
roast pork, ham, chill dill 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 pickles, potato bun  
*add house smoked bacon 1.50*

### MAINS

RIBEYE | 27 GF  
loaded fried potato, lemon garlic aioli, herbed chili butter,  
roasted artichoke heart "ratatouille"

MARSALA | 19 (GF)  
pan seared chicken breast or pork tenderloin, bella mushroom,  
bucatini, grilled asparagus

FISH AND GRITS | 19 GF  
blackened local red grouper, aged white cheddar grits, grilled  
scallion

FISH TACOS | 19 (GF)  
local red grouper, pico de gallo, shredded bibb, florida citrus tartar,  
corn tortilla chips, roasted tomato salsa *add guacamole 2*

BBQ SALMON | 18  
faroe island salmon, grilled scallions, roasted corn, field greens, white  
cheddar corn tostada, bourbon spiced honey, bbq ranch

CHICKPEA RICE BOWL | 16 V  
lemongrass cilantro brown rice, marinated chickpeas, asparagus,  
carrot, avocado, roasted portabella, grilled scallion, black beans,  
bell pepper, roasted artichoke hearts, balsamic vinaigrette, korean  
chili flake  
*add protein chicken 5/salmon 6/grouper 7*

*\*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.*