

DINNER SELECTIONS

SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6
white cheddar, sour cream

SOUP OF THE DAY | CUP 4 / BOWL 6

HOUSE SALAD | 6 GF
field greens, cherry tomatoes, grilled corn, red onion, feta,
choice of dressing

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

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

STARTERS

QUESO BLANCO | 7 GF V
melted white cheddar, white american, parmesan, pico,
hand cut tortilla chips *add smoked brisket chili 2*

BUFFALO CAULIFLOWER | 8 GF V
house buffalo, tempura batter, black peppercorn ranch

TEMPURA VEGETABLES | 9 GF V
cauliflower, asparagus, red bell pepper, parmesan caesar

TPC LOADED POTATO CHIPS | 9 GF V
CHICKEN 2 / BRISKET CHILI 3 / STEAK 4
queso blanco, black beans, pico, guacamole, sour cream

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

AWARD-WINNING CHICKEN WINGS | 12 GF
jerk, buffalo or parmesan style; bleu cheese or black peppercorn
ranch *all wings/all drums 2*

REUBEN EGG ROLLS | 12
corned beef, sauerkraut, swiss, russian dressing

CHICKEN BACON CAPRESE FLATBREAD | 12
rosemary chicken, house smoked bacon lardons, tomato,
mozzarella, balsamic glaze, basil

SLIDER TRIO | 12
bbq pork slider, cheeseburger slider, cuban slider

GROUPEL NUGGETS | 13
local red grouper, florida citrus remoulade

iCUATRO SAMPLER | 19
bbq pork slider, egg rolls, buffalo cauliflower, guacamole

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, chill dill pickle, potato bun
add house smoked bacon 1.50

SMOKED BRISKET SANDWICH | 14
12 hour smoked beef brisket, house bbq sauce, coleslaw, fried onions

STEAK SANDWICH | 15
shaved rib-eye, bell peppers, onions, sweet cherry peppers,
chill dill "giardiniera", provolone, au jus

BLACKENED GROUPEL REUBEN | 16
blackened local red grouper, swiss, sauerkraut, house russian
dressing, marble rye

GROUPEL | 16
fried, grilled or blackened, coleslaw, house potato chip crumbles,
tartar, potato bun

MAINS

FISH TACOS | 15 (GF)
three grilled flour tortillas, pico, shredded bibb, florida citrus tartar,
corn tortilla chips, roasted tomato salsa *add guacamole 2*

SHEPHERD'S PIE | 15 V
roasted seasonal vegetables, fried parmesan polenta, cauliflower
mash, white cheddar

FAROE ISLAND SALMON SALAD | 18 GF
faroe island salmon, artisan mixed greens, asparagus, almonds,
honey quinoa, cornichon, dill pesto

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

SMOKED BRISKET PLATTER | 18
12 hour smoked beef brisket, fried green tomatoes, house chips,
coleslaw

GROUPEL FRANCESE | 25 GF
pan seared local red grouper, fried parmesan polenta, roasted
seasonal vegetables, lemon beurre blanc

NEW YORK STRIP STEAK | 26 GF
loaded "baked potato" fries, lemon garlic aioli, herbed chili butter,
roasted seasonal vegetables

**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.*