

We have prepared this suggested list of menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten protein within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with wheat/gluten proteins. Additionally, fried food items could pick up wheat/gluten proteins during the cooking process.

WE RECOMMEND THAT INDIVIDUALS WITH DIETARY ALLERGIES AND INTOLERANCES AVOID ALL FRIED FOOD ITEMS.

Due to these circumstances, we are unable to guarantee that any menu item listed will be completely wheat/gluten-free.

PRIOR TO PLACING YOUR ORDER, PLEASE ALWAYS ALERT THE MANAGER TO YOUR FOOD ALLERGY OR SPECIAL DIETARY NEEDS.

- Asterisks denote food items that don't contain wheat/gluten proteins but could have them introduced during preparation.
- Contains or may contain raw or undercooked ingredients. The state and city health code require us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- No Indicates an ingredient that comes standard with the menu item and contains gluten. You must specify to your server that you want the ingredient removed in order to ensure the item will be made without the gluten containing ingredient.

# **GLUTEN AWARENESS MENU**

# **MUNCHIES**

## GRINGO DIP® & CHIPS\*

Five Four's famous House recipe, a creamy Pepper Jack cheese dip blended with pico de gallo and the Street's secret spices. Served with salsa and tortilla chips.

1040 CAL

#### **BAJA DIPPERS\***

Basket loaded with eight Baja Bites (chicken & cheese in a crispy corn tortilla) stacked with tortilla chips. Served with Gringo Dip and salsa. 1450 CAL

#### **CHICKEN WINGS\*** 10 COUNT 450 CAL

**CHOICE OF FLAVOR** 

Buffalo +300 CAL Cajun Dry Rub +220 CAL

Garlic Lemon Pepper Dry Rub +220 CAL

**CHOICE OF DIPPING SAUCE** 

Buttermilk Ranch +280 CAL Bleu Cheese +290 CAL

### **SUPER NACHOS\***

#### CHICKEN, GROUND BEEF OR COMBO

Crispy tortilla chips served with Cheddar cheese, housemade cheese sauce, jalapenos, pico de gallo, sour cream, guacamole and salsa.

1680-1850 CAL

## TATER KEGS\*

Jumbo tater tots stuffed with bacon, cheddar cheese and chives. Served with your choice of ranch, cheese sauce or sour cream.

480-730 CAL

#### FRESH JUMBO CHIPS & SALSA\* 660 CAL

One Complimentary Refill!

Add guacamole for an additional charge | +90 cal Add sour cream for an additional charge | +120 cal

#### BUFFALO CHICKEN SALAD\* FAJITA SALAD\*

#### **CHICKEN OR GROUND BEEF**

Your choice of protein, sautéed red and green peppers and onions on a bed of salad greens topped with white Cheddar cheese, fire-roasted corn, green onions, pico de gallo, sour cream and tortilla chips. Served with your

choice of dressina. 940/1060 CAL

Substitute guacamole for sour cream | -30 cal Add guacamole for an additional charge | +90 cal

### TRADITIONAL CHICKEN SALAD

**GRILLED OR BLACKENED CHICKEN** 

Your choice of chicken on a bed of salad greens topped with cheddar cheese, carrot sticks, cucumbers, roma tomatoes and eggs. Served with your choice of dressing.

450/490 CAL

#### **CHICKEN CAESAR SALAD**

GRILLED OR BLACKENED CHICKEN

Your choice of chicken on a bed of crisp romaine tossed in housemade Caesar and topped with Parmesan cheese. 1030/1080 CAL

No Croutons

#### UPGRADE

Seared Shrimp for an additional charge | 190 CAL Grilled Salmon for an additional charge | 390 CAL Crimson Snapper for an additional charge | 230 CAL

ALSO AVAILABLE

Crisp romaine lettuce combined with grilled chicken, chopped bacon, pico de gallo, diced eggs, crumbled cheese and tossed with honey lime dressing. 1400 CAL

Grilled chicken dipped in our house wing

sauce. Served on top of fresh greens combined with chopped bacon, white

cheddar cheese, pico de gallo, tortilla strips

Request Buttermilk Ranch instead of Chipotle Ranch

**⚠** CALIFORNIA BLEU CHICKEN SALAD\*

and topped with crumbled bleu cheese.

## 🚳 MAUI JIM'S CHICKEN SALAD

Crisp romaine lettuce with red bell peppers, spiced chicken, avocado, roma tomatoes, carrot sticks, fresh grilled pineapple tossed in dark cherry vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese.

1130 CAL

SALADS

**GRILLED CHICKEN** 

1580 CAL

### **SUMMER CHICKEN SALAD**

Spring and traditional salad mix combined with grilled chicken, chopped red onion, celery and apples tossed in a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese.

1080 CAL

HOUSEMADE RECIPE DRESSINGS By the ounce

Thousand Island • 110 cal Avocado Ranch • 120 cal Dark Cherry Vinaigrette • 130 cal Creamy Bleu Cheese • 140 cal Buttermilk Ranch • 140 cal

Light Italian • 40 cal

Cilantro Honey Lime • 160 cal Balsamic Vinaigrette • 160 cal Caesar Dressing • 170 cal Honey Mustard • 180 cal

French • 120 cal

# **SANDWICHES**

#### 🚳 CHICKEN AVOCADO GRILLE

A fire-grilled chicken breast topped with avocado ranch dressing, fresh avocado, applewood smoked bacon and Monterey Jack cheese.

840 CAL

Served on a Gluten-Free Bun | Your choice of one Standard Side

#### MONTEREY CHICKEN GRILLE

A fire-grilled chicken breast with applewood smoked bacon and Monterey Jack cheese. Served with your choice of mayonnaise or honey mustard.

830/870 CAL

Served on a Gluten-Free Bun | Your choice of one Standard Side

### 🚳 SNAPPER FISH SANDWICH

#### **BI ACKENED FISH**

Crimson Snapper filet grilled and served with Chef's Dressing spread.

Served on a Gluten-Free Bun | Your choice of one Standard Side

#### **Q54**

Tender pulled pork and smoked brisket lightly sauced. Served with pickles and smoked Gouda.

Served on a Gluten-Free Bun | No Smoky Spread, No Onion Rings | Your choice of one Standard Side

**UPCHARGE** Gluten-Free Bun is additional 1.00

## THE TRADITIONAL

A bed of salad greens and carrot sticks topped with eggs, cucumbers, roma tomatoes and cheddar cheese.

230-650 CAL

No Croutons | Add chopped bacon .35 | +160 CAL | Add to any Entrée for an additional charge

Romaine lettuce tossed in our housemade Caesar dressing and topped with fresh Parmesan. 390 CAL

No Croutons | Add to any Entrée for an additional charge

### SUMMER BLEND

Spring mix and chopped red onion, celery and apples tossed in a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese. 310 CAL

Add to any Entrée for an additional charge

# STREET KIDS

10 Years & Under Please.

Each meal comes with your choice of entrée, side item, drink & dessert.

#### ENTREE

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SLIDER BURGER (2) 210 CAL No Bun

SLIDER CHEESEBURGER (2) 270 CAL

GRILLED CHICKEN SALAD 340-760 CAL

#### SIDE ITEM

FRENCH FRIES\* 220 CAL

APPLE WEDGES WITH CARAMEL

170 CAL

ARROT STICKS WITH RANCH CARROT 170 CAL

SLICED STRAWBERRIES 20 CAL

APPLESAUCE 100 CAL

CHIPS & SALSA\* 270 CAL STEAMED BROCCOLI 60 CAL

HOMESTYLE MASHED POTATOES

SOFT DRINKS 0-80 CAL

STRAWBERRY LEMONADE 80 CAL

APPLE JUICE 180 CAL

MILK 230 CAL

#### DESSERT

VANILLA ICE CREAM 160 CAL Add Chocolate topping | +50 CAL Add Strawberry topping | +20 CAL

# **GLUTEN AWARENESS MENU**



BURGERS



**BURGER®** 

580/680 CAL

1070-1180 CAL

#### 🚳 DEVIL'S DEN BURGER°

Topped with wing sauce, Monterey Jack cheese and jalapeno bacon. Served with your choice of regular wing sauce, ranch or bleu cheese for dippin'. 1020-1230 CAL

Served on a Gluten-Free Bun | No Smoky Sauce | Your choice of one Standard Side

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Topped with avocado ranch, fresh avocado, applewood smoked bacon and Monterey Jack

#### 1010/1040 CAL

Served on a Gluten-Free Bun | Your choice of one Standard Side

#### TRIPLE CROWN BURGER®

Topped with sunny side up egg, your choice of cheese, applewood smoked bacon and garlic aioli. 1080-1190 CAL

EXICAN KITCHEN

Served on a Gluten-Free Bun | Your choice of one Standard Side

**UPCHARGE** Gluten-Free Bun is additional 1.00

# BACON CHEESE BURGER®

Served on a Gluten-Free Bun Your choice of one Standard Side

Served on a Gluten-Free Bun Your choice of one Standard Side

BURGER WITH CHEESE®

Your choice of cheese.

Your choice of cheese, three pieces of applewood smoked bacon. 760-910 CAL

Served on a Gluten-Free Bun Your choice of one Standard Side

#### MUSHROOM SWISS BURGER® 830 CAL

Served on a Gluten-Free Bun Your choice of one Standard Side

# **SEAFOOD**

#### **GROUND BEEF, CHICKEN OR COMBO**

Two authentic tacos, four Baja Bites (chicken & cheese wrapped in a crispy corn tortillal, surrounded by tortilla chips. Served with Gringo Dip and salsa for dippin'.

1350-1430 CAL

## TACOS\* (A LA CARTE)

#### **GROUND BEEF OR CHICKEN**

One authentic taco filled with your choice of meat. American cheese, lettuce, shredded cheese and topped with pico de gallo. Served with salsa

190/230 CAI

Add guacamole for an additional charge | +90 cal Add sour cream for an additional charge | +120 cal

### BLACKENED ATLANTIC SALMON

Grilled North Atlantic fresh salmon seasoned in Cajun spices. **560 CAL** 

No Power Grain Rice Blend | Your choice of house salad (No Croutons) + any Side | Simply grilled available upon request

#### BLACKENED CRIMSON SNAPPER

Grilled Crimson Snapper seasoned in Cajun spices.

No Power Grain Rice Blend | Your choice of house salad (No Croutons) + any Side | Simply grilled available upon request

# FIVE FOUR PRIME

### 'CENTER CUT' BABY BACK RIBS

A slab of deliciously tender center cut ribs, slow smoked then grilled over a live fire. Guaranteed to be fall off the bone tender! Served with french fries and housemade BBQ baked beans.

1820 CAL

#### FILET MIGNON®

Fire-grilled USDA "center cut" 7 oz. Filet Mignon.

Your choice of House Salad (No Croutons) + any Side

### **RIBEYE®**

14 oz. Certified Angus Beef Ribeye steak grilled.

1090 CAL

Your choice of House Salad (No Croutons) + any Side

#### **BLACKENED RIBEYE®**

14 oz. Certified Angus Beef Ribeye steak blackened in Cajun spices.

1100 CAL

Your choice of House Salad (No Croutons) + any Side

#### LOADED IDAHO® BAKED POTATO PLATTER

Jumbo baked potato topped with butter, sour cream, chopped bacon, broccoli and melted cheddar cheese. Served with your choice of The Traditional, Caesar or Summer Blend salad. 1110-1530 CAL

No Croutons, No Soup

# **LET'S DO LUNCH**

#### BURGER WITH CHEESE®

A Double Smashed or Traditional Thick burger with your choice of cheese. Served with french fries.

1120-1170 CAL

Served on a Gluten-Free Bun

#### **MONTEREY CHICKEN GRILLE**

A fire-grilled chicken breast with applewood smoked bacon and Monterey Jack cheese. Served with french fries and your choice of mayonnaise or honey mustard.

1210/1250 CAL

Served on a Gluten-Free Bun

## TRADITIONAL CHICKEN SALAD

GRILLED OR BLACKENED CHICKEN

Your choice chicken on a bed of salad greens, topped with cheddar cheese, carrot sticks, cucumbers, roma tomatoes and eggs. Served with your choice of dressing. 450/490 CAL

#### **LOADED IDAHO® BAKED POTATO PLATTER** Jumbo baked potato topped with butter, sour

cream, chopped bacon, broccoli and melted cheddar cheese. Served with your choice of The Traditional, Caesar or Summer Blend salad. 1110-1530 CAL

No Croutons, No Soup

#### HALF SANDWICH COMBO

**CHICKEN SALAD** 

No French Baguette | Your Choice of any House Salad (No Croutons) or French Fries\*

### **SAUCES BY THE OUNCE**

BBQ SAUCE 50 CAL

220 CAL

GUACAMOLE 50 CAL 60 CAL

COCKTAIL SAUCE 40 CAL

MAYONNAISE

SOUR CREAM 60 CAL

TARTAR SAUCE

SALSA

180 CAL

10 CAL

HORSERADISH SAUCE 180 CAL

GRINGO DIP 60 CAL

# SIDES + DRINKS

## STANDARD SIDES

**FRENCH FRIES\*** 380 CAL

HOMESTYLE MASHED POTATOES 310 CAL No Gravy

SCRATCH RECIPE BBQ BAKED BEANS
230 CAL

SOUTHERN GREEN BEANS 50 CAL

GRILLED ASPARAGUS
80 CAL

COLESLAW 190 CAL

FRESH STEAMED VEGETABLES 140 CAL GRILLED VEGETABLE MEDLEY

#### **PREMIUM SIDES**

SKINNY FRIES WITH HOUSEMADE KETCHUP\* 440 CAL LOADED BAKED

790 CAL

LOADED MASHED POTATOES 540 CAL

#### BEVERAGES

SOFT DRINKS 0-130 CAL

INFUSED TEAS 160-170 CAL

STRAWBERRY LEMONADE 190 CAL

STRAWBERRY & CHERRY LIMEADE 230/310 CAL

# **VEGETARIAN MEN**

1040 CAL

1270 CAL

1340 CAL

1550/1830 CAL

630 CAL

770 CAL

980 CAL

1470 CAL

700/1000 CAL

850 CAL

840 CAL

1080-1500 CAL

260-680 CAL

1130 CAL

840 CAL

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If protein has been removed from the entrée, a price reduction will apply.