



Great food starts with fresh produce, high quality meats and ingredients, and meals prepared from scratch. With our amazing range of quality, scratch prepared menu items, we truly have something for everyone. The Five-Four promise is to forever uphold our tradition of serving generous portions of housemade food and drink at an honest price.

\* Prices subject to change \*

## MUNCHIES

### CHICKEN QUESADILLA **HH**

Marinated chicken, Pepper Jack cheese and pico de gallo grilled between tortillas. Served with sour cream and salsa.

**870 CAL 9.49**

*Substitute guacamole for sour cream | -30 CAL  
Add guacamole .99 | +90 CAL*

### FRY ME TO THE MOON **HH**

Skinny fries and waffle fries topped with Cheddar cheese, bacon and scallions. Served with your choice of Gringo Dip or chipotle ranch dip.

**1710/1990 CAL 8.99**

### FRIED CHICKEN FINGERS BASKET **HH**

Hand-breaded chicken tenderloins served with french fries and your choice of dipping sauce.

**1020 CAL 9.49**

### BONELESS WINGS

**910 CAL 9.49**

#### CHOICE OF FLAVOR

Buffalo +300 CAL

Hot Buffalo +270 CAL

#### CHOICE OF DIPPING SAUCE

Buttermilk Ranch +280 CAL

Bleu Cheese +290 CAL

### FRIED PICKLES **HH**

Fried pickle spears with a spice kick. Served with ranch for dipping'.

**770 CAL 8.49**

### FRY ME SOME CHEESE **HH**

Wisconsin breaded white Cheddar bites and Italian breaded mozzarella sticks served with marinara sauce.

**630 CAL 8.49**

### TATER KEGS **HH**

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

**480-730 CAL 7.99**

### ZEPPELIN PRETZELS **HH**

Old World, Bavarian pretzels served with housemade cheese sauce for dipping'.

**1180 CAL 6.99**

### FRESH JUMBO CHIPS & SALSA

**660 CAL 4.49**

*One Complimentary Refill  
Add guacamole .99 | +100 CAL  
Add sour cream .50 | +120 CAL*

### **FOUR PLAY**

**SERVES 4 OR MORE**

A generous sampler platter of:

**MOZZARELLA STICKS OR WISCONSIN CHEESE BITES**

**BONELESS WINGS**

**WAFFLE FRIES**

**CHICKEN QUESADILLA**

Served with Gringo Dip and dipping sauces.

**2380-2510 CAL 13.99**

*No Substitutions or Modifications*

## made-from-scratch signature selections

### **GRINGO DIP® & CHIPS **HH****

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 7.99**

*Substitute Waffle Fries for tortilla chips & salsa 1.29 | +350 CAL*

### **CHICAGO SPINACH & ARTICHOKE DIP **HH****

Our scratch recipe baked Chicago style with imported Reggiano Parmesan cheese, spinach and artichoke hearts blended in a rich, smooth cream sauce. Served with tortilla chips, salsa and sour cream.

**1270 CAL 9.49**

### **SHA-BANG SHRIMP**

Crispy shrimp tossed in a creamy spicy sauce.

**1130 CAL 9.99**

### **SHROOMS **HH****

Fresh jumbo mushroom caps filled with herb and garlic cream cheese, battered and fried. Served with creamy horseradish dip.

**1340 CAL 9.49**

### **BAJA DIPPERS **HH****

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 9.49**

### **TEQUILA WRAPPERS **HH****

Crispy flour tortillas wrapped around smoked chicken, pico de gallo, black beans, fire-roasted corn and Pepper Jack cheese. Served with our housemade avocado ranch dip.

**1360 CAL 9.49**

### **SUPER NACHOS**

**CHICKEN, GROUND BEEF OR COMBO**

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

**1730-1890 CAL 9.49**

### **CHICKEN WINGS 10 COUNT**

**450 CAL 9.49**

#### CHOICE OF FLAVOR

Buffalo +300 CAL

Hot Buffalo +270 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

### **CALAMARI**

Hand-breaded and fried calamari rings and tentacles tossed with hot cherry peppers. Served with your choice of cocktail sauce, marinara sauce or garlic lemon aioli.

**510-860 CAL 9.99**

**HH** Item is available for happy hour

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

## SALADS

All Salads served with oven fresh honey wheat bread • 480 CAL  
**UPGRADE YOUR PROTEIN** Seared Shrimp • 3.00 190 CAL | Fried Shrimp • 3.00 350 CAL  
 Sirloin Steak • 3.00 430 CAL | Salmon • 4.00 390 CAL | Crimson Snapper • 4.00 230 CAL

### CHOPPED & TOSSED

#### 54 BUFFALO CHICKEN SALAD

GRILLED OR FRIED CHICKEN

Your choice of chicken dipped in our house wing sauce. Served on top of fresh greens combined with spiced chopped bacon, white Cheddar cheese, pico de gallo, tortilla strips, tossed with chipotle ranch dressing and topped with crumbled bleu cheese.

1560/1820 CAL

11.99

#### 54 CALIFORNIA BLEU CHICKEN SALAD

Crisp romaine lettuce combined with grilled chicken, spiced chopped bacon, pico de gallo, tortilla strips, diced eggs, crumbled bleu cheese and tossed with honey lime dressing.

1400 CAL

11.99

#### 54 MAUI JIM'S CHICKEN SALAD

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

1130 CAL

11.99

#### 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

11.99

*Chopped Salads are designed to be tossed with dressing. For optimal quality, requesting dressing on the side is not recommended.*

#### 54 FAJITA SALAD

CHICKEN, GROUND BEEF OR VEGGIE PATTY

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 dressing.

940-1060 CAL

11.49

*Substitute guacamole for sour cream | -30 CAL  
 Add guacamole .99 | +90 CAL*

#### TRADITIONAL CHICKEN SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

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

510-770 CAL

11.49

#### CHICKEN CAESAR SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

Your choice of chicken on a bed of crisp romaine tossed with housemade Caesar dressing, topped with croutons and Parmesan cheese.

1110-1380 CAL

11.49

#### FRIED CHICKEN CLUB SALAD

Large chicken breast hand-breaded and fried to order (knife and fork needed but worth it!) on a bed of salad greens with Cheddar cheese, diced eggs, avocado, chopped bacon, carrot sticks, cucumbers, roma tomatoes and croutons. Served with your choice of dressing.

990 CAL

11.99

#### HOUSEMADE RECIPE DRESSINGS

CAL (per ounce)

Thousand Island 110 CAL | Avocado Ranch 120 CAL | Chipotle Ranch 130 CAL | Dark Cherry Vinaigrette 130 CAL | Buttermilk Ranch 140 CAL | Creamy Bleu Cheese 140 CAL  
 Cilantro Honey Lime 160 CAL | Balsamic Vinaigrette 160 CAL | Caesar Dressing 170 CAL  
 Honey Mustard 180 CAL

#### ALSO AVAILABLE

Light Italian 40 CAL | BBQ Sauce 50 CAL | French 120 CAL

## HOUSE SALADS

#### THE TRADITIONAL

A bed of salad greens and carrot sticks topped with eggs, cucumbers, roma tomatoes, Cheddar cheese and seasoned croutons. Served with your choice of dressing.

260-680 CAL

4.99

*Add chopped bacon .35 | +160 CAL  
 Add to any Entrée 3.49*

#### CAESAR

Romaine lettuce tossed in our housemade Caesar dressing with croutons and fresh Parmesan.

430 CAL

4.99

*Add to any Entrée 3.49*

#### 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

5.29

*Add to any Entrée 3.49*

## SOUPS

All Soups are original housemade scratch recipes.

### IDAHO® BAKED POTATO

Topped with bacon, scallions and Cheddar cheese.

**550 CAL**

Add to any Entrée 3.49

**4.99**

### CHICKEN TORTILLA

Topped with tortilla strips, sour cream and Cheddar cheese.

**330 CAL**

Add to any Entrée 3.49

**4.99**

### OUTLAW STEAK

**430 CAL**

Add to any Entrée 3.49

**5.29**

### CUP OF SOUP

**150-260 CAL**

Add to any Entrée 2.99

**3.49**

## COMBOS

### SANDWICH & SOUP COMBO

#### CHOICE OF HALF SANDWICH

Beef Brisket • Pulled Pork • Sliced Turkey • Chicken Salad

Half sandwiches include lettuce and tomato on a French baguette. All of our sandwiches except Chicken Salad include smoked Gouda cheese and our house spread.

#### CHOICE OF BOWL SOUP

Baked Potato • Chicken Tortilla • Outlaw Steak

**760-1270 CAL**

**9.99**

### SOUP & SALAD COMBO

Select one of our original housemade scratch recipe soups with your choice of The Traditional, Caesar or Summer Blend salad. Served with oven fresh honey wheat bread and honey butter.

**1070-1710 CAL**

**9.99**

### LOADED IDAHO® BAKED POTATO PLATTER

Jumbo baked potato topped with butter, sour cream, chopped bacon, broccoli and melted Cheddar cheese. Served with a bowl of soup or The Traditional, Caesar or Summer Blend salad.

**1140-1600 CAL**

**9.99**

## MEXICAN KITCHEN

### SIZZLING FAJITA SKILLET

A sizzling skillet loaded with steak, shrimp or chicken atop a bed of sautéed red and green peppers and onions with flour tortillas, pico de gallo, sour cream, shredded Cheddar, lettuce and salsa all on the side. Served with your choice of Mexican rice or housemade refried beans.

Guacamole may be substituted for any side item

#### FIRE-GRILLED CHICKEN 11 OZ.

**1160/1210 CAL**

**13.99**

#### SIRLOIN STEAK\* 9 OZ.

**1370/1430 CAL**

**14.49**

#### SIGNATURE CHOOSE ANY TWO MEATS

Fire-Grilled Chicken, Sirloin Steak\*, Seared Shrimp

**1190-1380 CAL**

**15.99**

### BORDER ATTACK

#### GROUND BEEF, CHICKEN OR COMBO

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

**1350-1430 CAL**

**11.49**

### PACIFIC FISH TACO PLATTER

#### GRILLED OR FRIED

Crimson Snapper prepared grilled or fried, spicy dressed cabbage, roma tomatoes, cilantro and cotija wrapped in corn-flour tortillas and drizzled with roasted red pepper sauce. Served with Mexican rice and housemade refried beans.

**1080/1220 CAL**

**13.99**

### new CARNE ASADA TACO PLATTER

Seared CAB Ribeye steak, fire-roasted corn, avocado, cotija and cilantro wrapped in corn-flour tortillas and drizzled with red pepper sauce. Served with Mexican Rice and housemade refried beans.

**1060 CAL**

**13.99**

### TACO PLATTER

#### GROUND BEEF, CHICKEN OR COMBO

Three authentic tacos served with housemade refried beans, Mexican rice and salsa.

**800-1010 CAL**

**11.49**

## BOWL

### new PROTEIN POWER GRAIN BOWL

Your choice of protein, fire-grilled and seasoned in Cajun spices on a bed of power grain rice blend. Served with grilled vegetable medley.

Simply grilled available upon request | -10 CAL

#### CHICKEN 7 OZ.

**550 CAL - 54 GRAMS OF PROTEIN 9.99**

#### SIRLOIN STEAK\* 7 OZ.

**740 CAL - 47 GRAMS OF PROTEIN 12.99**

#### CRIMSON SNAPPER OR SALMON 7 OZ.

**500/660 CAL - 47/49 GRAMS OF PROTEIN 13.99**

#### FILET MIGNON 7 OZ.

**750 CAL - 54 GRAMS OF PROTEIN 15.99**

## CRAFT SANDWICHES

All Craft Sandwiches served with your choice of French Fries • 380 CAL | Steamed Veggies • 140 CAL | Cup of Soup • 150-260 CAL

### SIZZLING STEAK

#### SIRLOIN STEAK CHEESE

6 oz. of finely chopped sirloin, hand cut in our kitchen, topped with sautéed mushrooms, bell peppers and onions on an Artisan baguette with melted Swiss cheese. Served with choice of garlic aioli or horseradish sauce.

**1250/1290 CAL 11.99**

#### CAJUN STEAK SANDWICH

6 oz. of finely chopped sirloin, hand cut and marinated in Cajun spices, topped with bell peppers, onions, chipotle mayonnaise, Sharp Cheddar cheese and pico de gallo on an Artisan baguette.

**1330 CAL 11.99**

#### PRIME RIB FRENCH DIP\*

We roast Certified Angus Beef Ribeye daily for this ultra-premium sandwich and shave it paper thin. 8 oz. of ribeye is prepared to medium and piled high on a toasted French baguette. Served with au jus and your choice of horseradish sauce or garlic aioli. Top with Monterey Jack cheese if desired. Limited Availability Daily.

**1260/1300 CAL 15.49**

### FRIED FAVORITES

#### SPICY FRIED CHICKEN SANDWICH

A chicken breast hand battered in our kitchen, fried and topped with wing sauce, Monterey Jack cheese, jalapeno bacon and a smoky spread. Served with your choice of wing sauce, ranch or bleu cheese dressing.

**1210-1270 CAL 11.49**

#### FRIED TENDERLOIN

Pork loin hand battered in our kitchen, fried and served with horseradish sauce or garlic aioli. Try this Ozark Classic for a taste of the Midwest.

**870/910 CAL 11.49**

*Add your choice of cheese .50 | +60-110 CAL*

**GF YOUR Bun**

**Gluten Free Bun 1.00 | -50 CAL**

### WRAP ME UP

#### SOUTHWEST TORTILLA WRAP

Fire-grilled chicken, romaine lettuce, cotija, red bell pepper, spiced chopped bacon, tortilla strips and pico de gallo tossed in a chipotle ranch dressing and stuffed in a large flour tortilla.

**1150 CAL 11.29**

**SOUTHWEST VEGGIE WRAP** Crumbled spicy black bean, grain and vegetable patty instead of chicken and bacon.

**1130 CAL**

### RACK OF CLUBS

#### HAVANA CLUB

Smoked turkey and pit pulled pork piled high with Swiss cheese, dill pickles, garlic aioli and Cuban mustard on a French baguette.

**1080 CAL 11.29**

#### GRILLED REUBEN

Premium corned beef thinly sliced and piled high with sauerkraut, Chef's Dressing and Swiss cheese on grilled marble rye.

**1140 CAL 11.29**

*"Carnegie Deli" style with 9 oz. of corned beef 3.00 | +110 CAL*

#### TRIPLE STACKED CLUB

Thinly sliced turkey, 5 slices of applewood smoked bacon, lettuce, tomato, Sharp Cheddar and Swiss cheese stacked three-high on toasted wheat bread with mayonnaise and honey mustard sauce.

**1390 CAL 11.29**

*Substitute jalapeno bacon .49*

### FISH

#### SNAPPER FISH SANDWICH

**BLACKENED OR FRIED**

Crimson Snapper filet prepared grilled or fried. Served with Chef's Dressing spread.

**760/890 CAL 11.99**

### PIT SMOKED

#### Q54

Tender pulled pork and smoked brisket lightly sauced. Served with a smoky spread, pickles, smoked Gouda and two large onion rings.

**1290 CAL 11.29**

### MEDITERRANEAN

#### GYRO "HERO" PITA

Hand carved gyro meat wrapped in pita bread and topped with sautéed onions, cucumber sauce, lettuce, tomatoes and feta cheese.

**780 CAL 11.29**

### CLASSIC CHICKEN

#### CAJUN CHICKEN PHILLY

7 oz. of finely chopped chicken marinated in Cajun spices, topped with bell peppers, onions, chipotle mayonnaise, smoked Gouda cheese and pico de gallo on an Artisan baguette.

**1340 CAL 11.29**

#### CHICKEN AVOCADO GRILLE

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

**900 CAL 11.29**

#### 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.

**890/920 CAL 11.29**

#### (UPGRADE YOUR SIDE ITEM)

**Skinny Fries with Housemade Ketchup .79 | 440 CAL**

**Home Cut Onion Rings 1.29 | 360 CAL**

**Sweet Potato Fries 1.29 | 480 CAL**

**Waffle Fries with Gringo Dip 1.99 | 730 CAL**

## MILE HIGH BURGERS

We grill our burgers medium, medium well or well done.

Most Mile High Burgers include the standard sesame seed bun • 290 cal.

All Mile High Burgers served with French Fries • 380 CAL | Steamed Veggies • 140 CAL | Cup of Soup • 150-260 CAL

### CRAFT

	6 oz.	8 oz.
<b>DEVIL'S DEN BURGER*</b> Topped with wing sauce, Monterey Jack cheese, jalapeno bacon and smoky spread. Served with your choice of wing sauce, ranch or bleu cheese for dipping. 1280-1360 CAL	10.49	11.49
<b>AVOCADO BURGER*</b> Topped with avocado ranch, fresh avocado, Monterey Jack cheese and applewood smoked bacon. 1080/1090 CAL	10.49	11.49
<b>TRIPLE CROWN BURGER*</b> Topped with sunny side up egg, your choice of cheese, applewood smoked bacon and garlic aioli. 1170-1280 CAL	10.49	11.49
<b>ALL-AMERICAN PRETZEL BURGER*</b> Your choice of cheese, three pieces of applewood smoked bacon on a gourmet pretzel bun. 990-1100 CAL	10.49	11.49

**BURGER\***  
630/730 CAL

	6 oz.	8 oz.
	7.99	8.99

**BURGER WITH CHEESE\***  
Your choice of cheese.  
740-850 CAL

	6 oz.	8 oz.
	8.79	9.79

**BACON CHEESE BURGER\***  
Your choice of cheese, three strips of applewood smoked bacon.  
860-970 CAL

	6 oz.	8 oz.
	9.49	10.49

**MUSHROOM SWISS BURGER\***  
880 CAL

	6 oz.	8 oz.
	8.99	9.99

**54 SLIDERS**  
Your choice of 4 single patty or 2 double patty mini-burgers with American cheese and grilled onions.  
750/950 CAL

	6 oz.	8 oz.
		8.99

### WHERE'S THE BEEF?

**TURKEY BURGER**  
One third pound of moist all white meat turkey patty topped with Monterey Jack cheese and garlic aioli.  
1000 CAL

	6 oz.	8 oz.
		9.99

**VEGGIE BURGER**  
Spicy black bean, grain and vegetable patty topped with Pepper Jack cheese and garlic aioli.  
840 CAL

	6 oz.	8 oz.
		9.99

**UPGRADE YOUR BUN**  
Pretzel Bun 1.00 | +130 CAL • Gluten Free Bun 1.00 | -50 CAL

### CHEESE SLICE CHOICES

	CAL		CAL
Pepper Jack	60	Monterey Jack	80
Sharp Cheddar	80	American (x2)	110
Smoked Gouda	80	Swiss	110

## SEAFOOD

All Seafood selections are served with complimentary honey wheat bread • 470 CAL

**BLACKENED ATLANTIC SALMON**  
Grilled North Atlantic fresh salmon seasoned in Cajun spices on a bed of power grain rice blend. Served with your choice of house salad and one side item.  
560 CAL

	15.99
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*Simply grilled available upon request | -10 CAL*

**BLACKENED CRIMSON SNAPPER**  
Grilled Crimson Snapper seasoned in Cajun spices on a bed of power grain rice blend. Served with your choice of house salad and one side item.  
390 CAL

	15.99
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*Simply grilled available upon request | -10 CAL*

**LIEUTENANT DAN'S SHRIMP PLATTER**  
A generous portion of shrimp hand-breaded in our kitchen, then fried. Served with cocktail sauce. Served with your choice of two side items.  
560 CAL

	14.49
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**FISH, SHRIMP & CHIPS PLATTER**  
Premium Crimson Snapper and hand-breaded shrimp. Served with your choice of two side items, tartar sauce and cocktail sauce.  
1000 CAL

	14.99
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## DEEP SOUTH FAVORITES

All Deep South Favorites served with a buttermilk biscuit • 380 CAL

### **54 COUNTRY FRIED STEAK**

8 oz. top sirloin hand-breaded in our kitchen and fried. Topped with country gravy and served with your choice of two side items.

**930 CAL 13.49**

### **SOUTHERN SIZE HALF ORDER**

**460 CAL 10.49**

### **A CATFISH CALLED WANDA**

A hearty catfish filet, hand battered in our kitchen and fried. Served with your choice of two side items and tartar sauce.

**790 CAL 13.49**

### **"BABY BACKS" & CHICKEN FINGER PLATTER**

Half slab of 'center cut' baby back ribs and hand-breaded chicken fingers with your choice of dipping sauce. Served with your choice of two side items.

**1120 CAL 15.99**

### **FRIED CHICKEN FINGERS PLATTER**

Hand-breaded chicken tenderloins with your choice of dipping sauce. Served with your choice of two side items.

**760 CAL 13.49**

### **FRIED CHICKEN FINGERS & BISCUIT**

Hand-breaded chicken tenderloins with your choice of dipping sauce. Served with your choice of one side item.

**860 CAL 9.69**

### **CHICKEN FRIED CHICKEN**

Fresh 10 oz. chicken breast hand-breaded in our kitchen and fried. Topped with country gravy and served with your choice of two side items.

**760 CAL 13.49**

### **SOUTHERN SIZE HALF ORDER**

**380 CAL 10.49**

## 3 COURSE DINNER FOR 2 28.49

No Substitutions. Honey Wheat Bread not included.  
Price does not include beverage or tax.

### **MUNCHIE - Share 1 item**

- Gringo Dip & Chips
- Fried Pickles
- Fry Me Some Cheese
- Tater Kegs
- Zeppelin Pretzels

### **Pick 2 items - ENTRÉES**

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| Traditional Chicken Salad           | Cajun Chicken Philly             |
| Soup & Salad Combo                  | Gyro "Hero" Pita                 |
| Burger With Cheese* 8 oz.           | Taco Platter                     |
| Double Smashed or Traditional Thick | Half Order Country Fried Steak   |
| Veggie Burger                       | Half Order Chicken Fried Chicken |
| Monterey Chicken Grille             | 7 oz. Sirloin Special*           |

### **DESSERT - Share 1 item**

- The Street's House Chocolate Cake
- Mini Crème Brulee Cheesecake

## PASTA

All Pastas served with garlic bread • 370 CAL

### **54 RATTLESNAKE PASTA**

Penne pasta, red and green peppers, scallions, sliced chicken breast and shrimp tossed in a Parmesan cream sauce with a smoky, earthy spice "bite".

**1430 CAL 15.99**

*Designed for spicy appetites*

### **CHICKEN FETTUCCINE**

**GRILLED OR BLACKENED**

Fettuccine and your choice of chicken. Tossed with vegetables in Alfredo sauce.

**1360/1400 CAL 13.99**

### **CHICKEN & SHRIMP FETTUCCINE**

**GRILLED OR BLACKENED**

Fettuccine and your choice of chicken and shrimp. Tossed in Alfredo sauce.

**1380/1390 CAL 14.99**

### **MAC DADDY & CHEESE**

100% Durum cavatappi and shell pasta tossed with chicken and spiced chopped bacon in our housemade gourmet cheese sauce with a touch of spice.

**1780 CAL 14.49**

### **SPINACH & ARTICHOKE CREAM PASTA**

Penne pasta, Reggiano Parmesan cheese, spiced chicken and shrimp tossed in a spinach and artichoke cream based sauce.

**1390 CAL 14.99**

## FIVE FOUR PRIME

our top-of-the-line items

### RIBEYE\*

14 oz. USDA Superior Grade, Certified Angus Beef Ribeye steak fire-grilled served with your choice of house salad and one side item.

**1090 CAL 22.49**

### BLACKENED RIBEYE\*

14 oz. USDA Superior Grade, Certified Angus Beef Ribeye steak blackened in Cajun spices served with your choice of house salad and one side item.

**1100 CAL 22.49**

### FILET MIGNON\*

THE MOST TENDER CUT OF BEEF

Fire-grilled USDA 'center cut' 7 oz. Filet Mignon served with your choice of house salad and one side item.

**490 CAL 18.99**



### PRIME RIB FRENCH DIP\*

We roast Certified Angus Beef Ribeye daily for this ultra-premium sandwich and shave it paper thin. 8 oz. of ribeye is prepared to medium and piled high on a toasted French baguette. Served with french fries, au jus and your choice of horseradish sauce or garlic aioli. Top with Monterey Jack cheese if desired. Limited Availability Daily.

**1640/1680 CAL 15.49**

Bracketed selections served with honey wheat bread • 470 CAL

Pasta served with garlic bread • 370 CAL

### '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 17.99**

### CHICKEN MADEIRA

"Pan Fried" 10 oz. chicken breast with fresh asparagus and melted jack cheese, smothered with housemade mushroom madeira sauce and served on top of a bed of homestyle mashed potatoes.

**1620 CAL 14.99**

### BLACKENED ATLANTIC SALMON

Grilled North Atlantic fresh salmon seasoned in Cajun spices served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

**560 CAL 15.99**

Simply grilled available upon request | -10 CAL

### BLACKENED CRIMSON SNAPPER

Grilled Crimson Snapper seasoned in Cajun spices served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

**390 CAL 15.99**

Simply grilled available upon request | -10 CAL

### RATTLESNAKE PASTA

Penne pasta, red and green peppers, scallions, sliced chicken breast and shrimp tossed in a Parmesan cream sauce with a smoky, earthy spice "bite".

**1430 CAL 15.99**

Designed for spicy appetites

## THE STREET'S STEAKS

Steak selections are served with honey wheat bread • 470 CAL

### HOUSE SIRLOIN\*

9 oz. sirloin steak served with your choice of house salad and one side item.

**580 CAL 15.99**

### STEAK\* & RIBS PLATTER

7 oz. sirloin steak and half slab of 'center cut' baby back ribs served with your choice of house salad and one side item.

**890 CAL 18.49**

### STEAK\* & SHRIMP PLATTER

GRILLED OR FRIED SHRIMP

7 oz. sirloin steak and your choice of grilled or hand-breaded shrimp. Served with your choice of house salad, one side item and cocktail sauce.

**700/750 CAL 18.49**

### 7oz. SIRLOIN\* SPECIAL

Fire-grilled sirloin steak served with your choice of baked potato, french fries or steamed vegetables and garlic bread.

**940-1480 CAL 11.99**

Any steak may be blackened for no additional charge

## LET'S DO LUNCH 8.79

Monday thru Friday 11AM to 3PM | No substitutions or modifications for lunch selections.

Add a Cup of Soup • 2.29 | 150-260 cal

### ALL YOU CAN EAT SOUP & SALAD

#### CHOICE OF BOWL SOUP

Idaho Baked Potato  
Chicken Tortilla  
Outlaw Steak

+

#### CHOICE OF HOUSE SALAD

The Traditional  
Caesar  
Summer Blend

+

#### LOAF OF HONEY WHEAT BREAD AND HONEY BUTTER

1070-1710 CAL

### BURGER WITH CHEESE\*

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

1120-1230 CAL

### 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.

1300/1340 CAL

### FRIED CHICKEN FINGERS BASKET

Hand-breaded chicken tenders served with french fries and your choice of dipping sauce.

1020 CAL

### TRADITIONAL CHICKEN SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

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

510-770 CAL

### LOADED IDAHO® BAKED POTATO PLATTER

Jumbo baked potato topped with butter, sour cream, chopped bacon, broccoli and melted Cheddar cheese. Served with a bowl of soup or The Traditional, Caesar or Summer Blend salad.

1140-1600 CAL

### TACO PLATTER

GROUND BEEF, CHICKEN OR COMBO

Two tacos, your choice of meat, served with housemade refried beans, Mexican rice and salsa.

590-790 CAL

### SANDWICH & SOUP COMBO

760-1270 CAL

#### CHOICE OF HALF SANDWICH

Beef Brisket  
Pulled Pork  
Chicken Salad  
Sliced Turkey

#### CHOICE OF BOWL SOUP

Baked Potato  
Chicken Tortilla  
Outlaw Steak

Half sandwiches include lettuce and tomato on a French baguette. All of our sandwiches except Chicken Salad include smoked Gouda cheese and our house spread.

### SANDWICH | SOUP | FRIES

790-1200 CAL

#### CHOICE OF HALF SANDWICH

Beef Brisket  
Pulled Pork  
Chicken Salad  
Sliced Turkey

#### CHOICE OF CUP SOUP

Baked Potato  
Chicken Tortilla  
Outlaw Steak

SERVED WITH A SIDE OF FRIES

## STANDARD

		CAL
HOME CUT FRENCH FRIES	2.29	380
GRILLED VEGETABLE MEDLEY	2.99	50
FRESH STEAMED VEGETABLES	2.99	140
GRILLED ASPARAGUS	2.99	80
CUP OF SOUP	3.49	150-260
HOMESTYLE MASHED POTATOES & GRAVY	2.29	450
ADULT MAC-N-CHEESE	2.29	390
SCRATCH RECIPE BBQ BEANS WITH BRISKET	2.29	230
SOUTHERN GREEN BEANS	2.29	50
POWER GRAIN RICE BLEND	2.29	220
COLESLAW	1.99	190

## PREMIUM

		CAL
LOADED BAKED POTATO	3.49	790
LOADED MASHED POTATOES	3.49	540
SEASONED WAFFLE FRIES WITH GRINGO DIP	3.49	730
SEASONED WAFFLE FRIES	2.69	470
CRISPY ONION RINGS	2.99	360
SWEET POTATO FRIES	2.69	480
SKINNY FRIES WITH HOUSEMADE KETCHUP	2.69	440
HOUSE SALAD	VARIES	260-680
BOWL OF SOUP	VARIES	330-550

## BREAD

		CAL
HONEY WHEAT BREAD & HONEY BUTTER	2.49	470
DEEP SOUTH BUTTERMILK BISCUIT	1.29	380
GARLIC BREAD	1.29	370



## DESSERT

### SALTED CARAMEL & CHOCOLATE BROWNIE

Moist and rich chocolate brownie on a pretzel crust drizzled with sea salted caramel. Served with a scoop of vanilla bean ice cream.

**910 CAL 6.29**

### NEW YORK CHEESECAKE

PLAIN OR STRAWBERRY SAUCE

An old-fashioned New York style cheesecake made with the finest ingredients, enhanced with a delicious graham cracker crust made with butter, honey and molasses.

**910/970 CAL 6.29**

### COLOSSAL CARROT CAKE

Always moist carrot cake made with freshly grated carrots, pineapple, walnuts and pistachios all laced with real cream cheese icing.

**1320 CAL 6.29**

### CINNAMON APPLE CRISP

Gingered apples flecked with tart cherries, abundantly topped by the most buttery crisp of cinnamon crumbles. Served with a scoop of vanilla bean ice cream.

**770 CAL 6.29**

### THE STREET'S HOUSE CHOCOLATE CAKE

Treat yourself to a moist chocolate cake enrobed in chocolate icing with a scoop of vanilla bean ice cream designed for one.

**510 CAL 3.29**

### MINI CREME BRULEE CHEESECAKE

New York's cheesecake unites with France's crème brulee custard. Finished with caramelized sugar and a vanilla cookie crust.

**360 CAL 3.29**

## BEVERAGES

### STRAWBERRY LEMONADE

**190 CAL 3.99**

One complimentary refill.

### CHERRY LIMEADE

**310 CAL 3.99**

One complimentary refill.

### STRAWBERRY LIMEADE

**230 CAL 3.99**

One complimentary refill.

### FRESH BREWED INFUSED ICED TEA

MANGO, PEACH OR RASPBERRY

**160-170 CAL 2.99**

Free refills.

### BUBBLES OVER ICE

Coca-Cola 120 CAL | Diet Coke 0 CAL  
Dr Pepper 130 CAL | Sprite 120 CAL  
Coca-Cola Zero Sugar 0 CAL | Barq's Root Beer 130 CAL  
Diet Dr Pepper 0 CAL | Minute Maid Lemonade 120 CAL

## STREET KIDS 4.99

10 Years and under please. Each "street kid" meal comes with your choice of entrée, side item, drink + dessert.

### ENTREES

	CAL
SLIDER BURGER (2)	410
SLIDER CHEESEBURGER (2)	470
CHICKEN FINGERS (CHOICE OF SAUCE)	470-660
CHICKEN QUESADILLA	450
GRILLED CHICKEN SALAD (CHOICE OF DRESSING)	370-790
GRILLED CHEESE (CHOICE OF CHEESE   CHOICE OF WHITE OR WHEAT)	310-550
 MACARONI & CHEESE	300
BUTTERED PENNE & CHICKEN	700
PENNE PASTA (CHOICE OF RED OR ALFREDO SAUCE)	440/680
SIRLOIN STEAK (ADD 1.00)	270

### SIDE ITEMS

	CAL
FRENCH FRIES	220
APPLE WEDGES WITH CARAMEL	170
CARROT STICKS WITH RANCH	170
 APPLESAUCE	100
SLICED STRAWBERRIES	20
STEAMED BROCCOLI	60
MASHED POTATOES WITH GRAVY	260
ADULT MAC-N-CHEESE	390
CHIPS 'N SALSA	270
MEXICAN RICE	130
GARLIC BREAD	180
BUTTERMILK BISCUIT	380

### DRINKS

	CAL
SOFT DRINKS	0-80
MILK	230
APPLE JUICE	180
STRAWBERRY LEMONADE	80

### DESSERTS

	CAL
COOKIES	120
OR	
SCOOP OF VANILLA ICE CREAM (STRAWBERRY +20 CAL OR CHOCOLATE +50 CAL TOPPING)	160

\*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY.