

TANDEM

GOURMET BURGERS*

Our burgers are a blend of ground short rib and chuck, locally sourced when available. Served with lettuce, tomato, pickled onion, and house chips

Substitute a veggie patty at no charge

Gluten Free Bread \$2.00 **ASK ABOUT OUR CRISPY ADD ON'S**

All American Burger \$14.00

Roasted Onions, Sliced Pickles,
Burger Sauce, Aged Cheddar Cheese

Barbecue Bacon Burger \$17.00

House Made Slab Bacon, Barbecue
Sauce, Aged Cheddar Cheese

Wild Mushroom Burger \$16.25

Wild Mushroom Blend, Roasted
Onions, Havarti Cheese, Truffled Aioli

Black & Blue Burger \$16.25

Cajun Spiced, Roasted Tomato,
Avocado, Steak Sauce,
Blue Cheese Crumbles

Hamburger \$11.00

7oz Local Ground Beef Patty

Add on's available for additional charge

SIGNATURE SANDWICHES

All sandwiches served with house chips

Gluten Free Bread \$2.00

Lobster Roll \$18.50

Lobster & Shrimp, Scallion,
Lemon Aioli, Hoagie Roll

Crispy Chicken \$15.00

Buttermilk Fried Chicken Breast, Honey
Mustard Glaze, Kale Slaw, Brioche Bun

Bacon, Lettuce, Tomato \$16.25

House Made Slab Bacon, Leaf Lettuce,
Fresh Tomato, Avocado, House Aioli,
Toasted Bread

The Veggie \$15.00

Roasted Sweet Potato & Ancient Grain
Patty, Kale Slaw, Goat Cheese, Brioche
Bun

Short Rib Philly \$17.00

Slow Braised Short Rib, Wild Mushroom,
Roasted Onion, Havarti Cheese, Hoagie Roll

ARTISAN SALADS

Add Ons: Chicken Breast \$7.00; House Made Slab Bacon \$6.00; Veggie Patty \$7.00; Lobster & Shrimp \$12.00

Mixed Greens \$11.00

Young Lettuce, Tomato,
Avocado, Cheddar Cheese,
Cilantro Lime Ranch Dressing

Spinach \$11.00

Baby Spinach, Roasted Apple,
Candied Walnut, Goat Cheese,
House Balsamic Vinaigrette

Kale \$11.00

Tender Kale Blend, Olives, Tomato,
Pickled Onion, Blue Cheese Crumbles,
Blue Cheese Dressing

TO SHARE (OR NOT TO SHARE)

CHICKEN WINGS

Eight Jumbo Wings with your
choice of: House Hot Sauce,
House BBQ, Honey Mustard,
Garlic Parmesan, or Plain

\$15.50

Seasoned Fries

- **Traditional:** Sea Salt, Black Pepper, Ketchup \$4.50
- **Truffle:** Truffle Seasoning, Aged Parmesan, Aioli \$7.00
- **Ranch:** Ranch Seasoning, Cilantro Lime Dressing \$6.50

Loaded Fries

- **Short Rib:** Slow Braised Short Ribs, Blue Cheese, Mushroom Demi \$15.00
- **Bacon:** Diced Bacon, Aged Cheddar, Scallion, Cheese Sauce \$14.25
- **Lobster:** Lobster & Shrimp, Aioli, Lemon, Parsley \$17.25

Baked Brie \$13.00

Brie Cheese, Puff Pastry, Apple Trio,
Candied Walnuts, Glazed Cranberries

Southwest Chicken \$13.25

Buttermilk Fried Chicken Strips, Five
Chile Spice, House Hot Sauce, Ranch Fries

Wellington \$14.00

Slow Braised Short Rib, Wild Mushroom,
Scallion, Puff Pastry, Mushroom Demi Glace

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

AMERICAN EATERY

TANDEM TOAST

Toasted Artisan Bread with Choice of toppings: Choose Two Styles for \$16.25

Gluten Free Bread \$2.00

- Lobster & Shrimp, Avocado, Aioli, Scallions
- Roasted Tomato, Mixed Olives, Balsamic Glaze
- Sweet Potato, Goat Cheese, Walnuts, Balsamic Glaze
- Diced House Bacon, Roasted Tomato, Scallions, Aioli
- Short Rib, House Barbecue, Pickled Onions, Cheddar
- Chicken Salad, Apples, Walnuts, Cranberries
- Wild Mushrooms, Parmesan Cheese, Truffled Aioli

PASTA

Gluten Free Pasta \$3.00

Add Ons: Short Rib \$10.00; House Bacon \$6.00, Lobster & Shrimp \$12.00; Chicken Breast \$7.00

Mushroom Sacchetti

\$15.00

Fontina and Porcini Pasta, Wild Mushrooms, Roasted Onion, Spinach, Demi Glace

Chef Suggests Short Rib

Tort & Cheese

\$15.00

Four Cheese Tortellini, Brie Cheese Cream Sauce, Toasted Breadcrumb

Chef Suggests Lobster & Shrimp

Butternut Squash Ravioli

\$16.00

Sweet Potato, Spiced Walnuts, Spinach, Parmesan Cream Sauce

Chef Suggests Chicken Breast

Bacon Tortellini

\$15.00

Bacon Broth & Roasted Tomato Ragu, Baby Kale, Aged Parmesan

Chef Suggests House Bacon

DESSERTS

ALL DESSERTS ARE SERVED PARFAIT STYLE \$9.00

Flourless Mocha Torte

Chocolate Sauce, Whipped Cream

Lemon Cheesecake

Lemon Curd, Mixed Berries, Graham Cracker Crumble

Classic Carrot Cake

Candied Walnuts, Caramel Cream Cheese Frosting

Banana Fosters Bread Pudding

Brandy Caramel, Candied Walnuts, Ice Cream

Salted Caramel Apple Pie

Pie Crust, Baked Apples, House Caramel, Ice Cream

ZERO PROOF BEVERAGES

Cream Soda: Choose One Flavor \$4.50

Blood Orange, Peach, Prickly Pear, Strawberry, Root Beer, or Triple Berry

Iced Tea \$4.00

Green Tea, Black Tea or Hibiscus Tea

Want Sweet Tea? Just Ask

Lemonade: Choose One Flavor \$4.50

Triple Berry, Blood Orange, Strawberry, Peach, or Prickly Pear
1- Free Refill

Bottled Sioux City

Root Beer \$4.50

Root Beer Float:

Two Scoops
Vanilla Ice Cream,
Whip Cream \$7.00

Refreshers - Infused Lemonades \$5.00

- Triple Berry Black Tea Palmer
- Green Tea Peach
- Strawberry Hibiscus
- Sparkling Prickly Pear
- Sparkling Blood Orange

Iced Cold Brew Coffee \$5.50

Brown Sugar, Cinnamon, Fresh Cream

ALSO AVAILABLE

Bottle Drinks

Ginger Beer \$3.00

Proud Source Water \$5.00

Drip Coffee \$3.00

Free Refills

Hot Tea

Ask about our selection

\$3.00

Fountain Soda

\$4.00

Coke, Diet Coke, Dr. Pepper, Sprite,

Coke Zero, Ginger Ale, Vitamin Water

20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE