

# Lunch & Dinner

## MENU

### SIGNATURE SANDWICHES

All sandwiches served with house chips

Gluten Free Bread \$2.00

#### SHRIMP & LOBSTER ROLL \$18.50

Lobster & Shrimp, Scallion,  
Lemon Aioli, Hoagie Roll

#### CRISPY CHICKEN \$17.00

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

#### BACON, LETTUCE, TOMATO \$17.25

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

#### SHORT RIB PHILLY \$18.00

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

#### THE REUBEN \$18.00

Slow Braised Corned Beef Brisket, Sauerkraut,  
Havarti Cheese, 1000 Island Dressing, Toasted Rye

### GOURMET BURGERS\*

Our burgers are a blend of ground short rib and chuck,  
locally sourced & cooked to order\*. Served with lettuce,  
sliced tomato, pickled onions, 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 \$16.00

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

#### BARBECUE BACON BURGER \$18.00

House Made Slab Bacon, Barbecue  
Sauce, Aged Cheddar Cheese

#### WILD MUSHROOM BURGER \$17.25

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

#### BLACK & BLUE BURGER \$17.25

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

#### HAMBURGER \$13.00

Burger Patty, Bun, Lettuce, Tomato, Pickled Onions

\*Add on's available for additional charge\*

#### THE VEGGIE BURGER \$15.00

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

#### PLAIN & SIMPLE VEGGIE BURGER \$13.00

Roasted Sweet Potato & Ancient Grain  
Patty, Brioche Bun \*Add on's available for additional charge\*

### ARTISAN SALADS

Add Ons: Grilled Chicken or Crispy Chicken Strips \$8.00; House Bacon \$8.00; Veggie Patty \$8.00; Lobster & Shrimp \$13.00

#### MIXED GREENS \$11.50

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

#### SPINACH \$11.50

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

#### KALE \$11.50

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

### TO SHARE

#### (OR NOT TO SHARE)

#### SEASONED FRIES

- **Traditional:** Sea Salt, Black Pepper,  
Ketchup \$5.50
- **Truffle:** Truffle Seasoning,  
Aged Parmesan, Aioli \$8.00
- **Ranch:** Ranch Seasoning,  
Cilantro Lime Dressing \$7.50

#### LOADED FRIES

- **Short Rib:** Slow Braised Short Ribs,  
Blue Cheese, Mushroom Demi \$16.00
- **Bacon:** Diced Bacon, Aged Cheddar,  
Scallion, Cheese Sauce \$15.25
- **Lobster:** Lobster & Shrimp, Aioli,  
Lemon, Parsley \$18.25

#### CHICKEN WINGS \$17.50

Eight Jumbo Wings

Sauces:

- Cheeky Devil Hot Sauce
- House BBQ
- Honey Mustard
- Garlic Parmesan
- Plain

#### BAKED BRIE \$14.25

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

#### SOUTHWEST CHICKEN \$14.75

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

#### WELLINGTON \$15.50

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

#### FRIED PICKLES \$4.00

#### ONION STRAWS \$4.00

\*THESE ITEMS MAY BE UNDERCOOKED. CONSUMING OF RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS ~ PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

## TANDEM TOAST

Toasted Artisan Bread with Choice of toppings: Choose Two Toast for \$17.75

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

Add Ons: Short Rib \$12.00; House Bacon \$8.00, Lobster & Shrimp \$13.00; Chicken Breast \$8.00

Gluten Free Pasta \$3.00

### MUSHROOM SACCHETTI \$16.50

Fontina and Porcini Pasta, Wild Mushrooms, Roasted Onion, Spinach, Demi-Glace - Chef Suggests Short Rib

### TORT & CHEESE \$16.50

Four Cheese Tortellini, Brie Cheese Cream Sauce, Toasted Breadcrumb - Chef Suggests Lobster & Shrimp

### BUTTERNUT SQUASH RAVIOLI \$17.50

Sweet Potato, Spiced Walnuts, Spinach, Parmesan Cream Sauce - Chef Suggests Chicken Breast

### BACON TORTELLINI \$16.50

Bacon & Roasted Tomato Ragu, Baby Kale, Aged Parmesan - Chef Suggests House Bacon

## FEELING CHEEKY

### DIABLO FRIES \$7.50

Five Chile Spiced French Fries  
Served with Cheeky Devil Ranch

### SPICY BACON TACOS \$8.00

Chile Infused Bacon, Apple Slaw, Pickled Onions, Cheeky Devil Salsa, Corn Tortilla

### TUCSON HOT CHICKEN SANDWICH \$18.00

Southwest Style Fried Chicken Breast, Cheeky Agave, Sliced Pickle, The Devil's Mustard, Brioche Bun, House Chips

### "I THINK I MADE A MISTAKE" WINGS \$17.50

Eight Jumbo Wings They're Hot, Probably Too Hot, Not Even Sure we recommend you order these Wings (No Refunds)

**ALL MENU ITEMS ARE MADE WITH CHEF CREATED CHEEKY DEVIL HOT SAUCE. LIFE IS NICE WITH A LITTLE SPICE !**

## DESSERTS

**ALL DESSERTS ARE SERVED PARFAIT STYLE \$10.00**

### LEMON CHEESECAKE

Cheesecake Mousse, 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

### FLOURLESS MOCHA TORTE

Chocolate Sauce, Whipped Cream

## ZERO PROOF BEVERAGES

### CREAM SODA: CHOOSE ONE FLAVOR \$5.50

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

### ICED TEA \$4.50

Black Tea or Hibiscus Tea  
Want Sweet Tea? Just Ask

### LEMONADE: CHOOSE ONE FLAVOR \$5.50

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

### REFRESHERS - INFUSED LEMONADES \$5.50

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

### FOUNTAIN SODA \$4.50

Coke, Diet Coke, Dr. Pepper, Sprite, Ginger Beer, Coke Zero, Ginger Ale, Vitamin Water Unlimited Refill

### ICED COLD BREW COFFEE \$6.00

Brown Sugar, Cinnamon, Cream

### MOCHA COLD BREW COFFEE \$6.00

Cold Brew Coffee, Chocolate, Cream

### REGULAR & DECAF COFFEE \$4.00

### HOT TEA \$4.00

### BOTTLED SIOUX CITY ROOT BEER \$4.50

### ROOT BEER FLOAT \$8.00

Two Scoops Ice Cream, Whip Cream

### CATERING AVAILABLE

**ASK A TEAM MEMBER FOR A CATERING MENU**

## TANDEM TO-GO

- BBQ Sauce
- Cheeky Devil Hot Sauce
- Cilantro Lime Ranch
- Kale Slaw

- Chicken Salad
- Bacon By the Pound
- Chips
- Braised Short Ribs