

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

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

TO SHARE (OR NOT TO SHARE)

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

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

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