

TANDEM

GOURMET BURGERS*

Our Burgers are a Blend of Ground Short Rib and Chuck, locally sourced when available. Served with Lettuce, Tomato, Marinated Onion, & Complementary Kettle Chips

Substitute Veggie Patty No Charge
Gluten Free Bread \$2.00

Barbecue Bacon Burger \$16.50
House Made Slab Bacon, Barbecue Sauce, Smoked Cheddar

Wild Mushroom Burger \$15.75
Wild Mushroom Blend, Caramelized Onion, Havarti Cheese, Truffled Aioli

Black & Blue Burger \$15.75
Cajun Spiced, Charred Tomato, Avocado, Steak Sauce, Blue Cheese

All American Burger \$13.50
Grilled Onion, Sliced Pickle, Burger Sauce, Aged Cheddar

SIGNATURE SANDWICHES

All Sandwiches Served with Complementary Kettle Chips
Gluten Free Bread \$2.00

Lobster Roll \$18.00
Lobster & Smoked Shrimp, Scallion, Lemon Aioli, Hoagie Roll

Crispy Chicken \$14.50
Buttermilk Fried Chicken Breast, Honey Mustard Glaze, Kale Slaw, Brioche Bun

Bacon, Lettuce, Tomato \$15.75
House Made Slab Bacon, Leaf Lettuce, Fresh Tomato, Avocado, House Aioli, Toasted Bread

The Veggie \$14.50
Roasted Sweet Potato, Kale Slaw, Goat Cheese, Brioche Bun

Short Rib Philly \$16.50
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 & Smoked Shrimp \$12.00

Mixed Greens \$10.50
Young Lettuce, Tomato, Avocado, Cheddar Cheese, Cilantro Lime Ranch

Spinach \$10.50
Baby Spinach, Roasted Apple, Candied Walnut, Goat Cheese, House Vinaigrette

Kale \$10.50
Tender Kale Blend, Olives, Tomato, Marinated Onion, Blue Cheese Dressing

TO SHARE (OR NOT TO SHARE)

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 \$14.50
- **Bacon:** Diced Bacon, Aged Cheddar, Scallion, Cheese Sauce \$13.75
- **Lobster:** Lobster & Smoked Shrimp, Aioli, Lemon, Parsley \$16.75

Baked Brie \$12.50
Brie Cheese, Puff Pastry, Apple Trio, Candied Walnuts, Glazed Cranberries

Southwest Chicken \$12.75
Buttermilk Fried Chicken Strips, Five Chile Spice, House Hot Sauce, Ranch Fries

Wellington \$13.50
Slow Braised Short Rib, Wild Mushroom, Scallion, Puff Pastry, Mushroom Demi Glace

*Consuming raw or undercooked food may increase the 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 \$15.75
Gluten Free Bread \$2.00

- **Lobster & Smoked Shrimp, Avocado, Aioli, Scallion**
- **Roasted Tomato, Mixed Olives, Balsamic Glaze**
- **Sweet Potato, Goat Cheese, Walnut**
- **Diced House Bacon, Roasted Tomato, Scallion, Aioli**
- **Short Rib, House Barbecue, Pickled Onions, Smoked Cheddar**
- **Chicken Salad, Apple, Walnut, Cranberry**
- **Wild Mushrooms, Parmesan, 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 \$15.75

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

Tort & Cheese \$14.50

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

Butternut Squash Ravioli \$15.50

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

Bacon Tortellini \$14.50

Bacon Broth, Roasted Tomato, Baby Kale, Aged Parmesan
Chef Suggests House Bacon

DESSERTS

ALL DESSERTS ARE SERVED
LAYERED IN TOGO CUPS
\$9.00 EACH

Flourless Mocha Torte

Chocolate Sauce, Whipped Cream

Lemon Cheesecake

Lemon Curd, Mixed Berries,
Graham Cracker Crumble

Banana Fosters Bread Pudding

Brandy Caramel, Candied Walnuts, Ice Cream

Salted Caramel Apple Pie

Pie Crust, Baked Apple, House Caramel,
Ice Cream

Classic Carrot Cake

Candied Walnuts, Cream Cheese Frosting

ZERO PROOF BEVERAGES

PROUDLY MADE IN HOUSE
24OZ POUR

Cream Soda: Choose One Flavor \$5.50

Triple Berry, Blood Orange,
Strawberry or Peach

Iced Tea: Choose a Tea \$4.50

Green Tea, Black Tea or Hibiscus Tea
Want Sweet Tea? Just Ask

Lemonade: Choose One Flavor \$6.50

Triple Berry, Blood Orange,
Strawberry or Peach

Refreshers - Infused Lemonades \$6.00

- **Triple Berry Black Tea Palmer**
- **Green Tea Peach**
- **Strawberry Hibiscus**
- **Sparkling Grapefruit**
- **Sparkling Blood Orange**

Iced Cold Brew Coffee \$7.50

Brown Sugar, Cinnamon, Fresh Cream

ALSO AVAILABLE

Bottle Water \$5.00

Brand: Proud Source

Drip Coffee \$4.00

Free Refills
Decaf not available

Fountain Soda \$4.50

Coke, Diet Coke, Dr. Pepper
Ginger Ale, Sprite- 24 oz Pour