

4 FOUR BROTHERS

BAR & GRILL



STARTERS

LAHVOSH 13.5

A sweet and thin cracker bread topped with melted Havarti cheese baked with any three of the following items: tomatoes, red peppers, yellow onions, bacon bits, chicken, turkey, ham, artichoke hearts or mushrooms. Add more toppings for 1.59 each.

SPINACH ARTICHOKE DIP 13

Creamy blend of spinach, artichoke hearts and Parmesan cheese. Served with house-made tortilla chips.

SOUTHWEST EGG ROLLS 11

Spring rolls filled with roasted corn, chicken, jalapeños, black beans, spinach and Monterey Jack cheese. Served with Southwest Ranch.

ONION RINGS 11

Thick-cut onions battered and fried to a crispy golden brown. Served with buttermilk ranch dressing.

QUESO & CHIPS 9.5

Creamy queso blanco topped with Pico de Gallo and served with fresh house-made tortilla chips.

BRUSSEL SPROUTS + BACON 11

Brussel Sprouts tossed with Bourbon Honey Glaze, Bacon, Parmesan and Steakhouse Aioli.

BATTERED CHEESE CURDS 10

White Wisconsin cheese curds fried to crispy golden brown. Served with buttermilk ranch.

BONELESS CHICKEN WINGS 13

Chicken wings fried and tossed in your choice of Buffalo, sweet chili or BBQ sauce. Served with your choice of Blue cheese, ranch, BBQ or honey mustard.

CALAMARI 13

Lightly dusted fried calamari served with honey-gochujang.

GYOZA 10

Japanese style pork, Napa cabbage and traditional dipping sauce.

BAVARIAN SALTED PRETZEL 11

Baked Pretzel will be crispy brown on the outside, fluffy on the inside, and crunchy to perfection. Served with Beer Cheese.

SALADS

Available Dressings: Ranch, Blue Cheese, Honey Mustard, French, Thousand Island and (Raspberry or Balsamic) Vinaigrette. Add Salmon (7), Chicken (5) or Shrimp (6) to any of these salads.

BLACKENED SALMON SALAD 16 ★ GF

Seasoned Atlantic salmon, pico de gallo, Artisan cheese, cucumbers, tomatoes, avocado and Romaine.

CHOPPED SALAD 12 ★ GF

Romaine with shredded cheese, tomatoes, carrots, cucumbers, bacon, smoked turkey, honey ham and hardboiled egg. Served with choice of dressing.

CHICKEN CRANBERRY PECAN SALAD 14 ★ GF

House greens with tomatoes, red onions, dried cranberries, grilled chicken, crushed pecans and Feta cheese crumbles. Served with choice of dressing.

HOUSE SALAD 10 ★ GF

House greens with tomatoes, shredded carrots, red onions, shredded cheese, croutons and your choice of house dressing.

SANTA FE SALAD 14 ★ GF

Seasoned chicken breast on a bed of chopped Romaine lettuce with chopped green onions, sliced avocados, roasted sweet peppers, Monterey Jack cheese, pico de gallo and corn tortilla straws. Served with a side of salsa & choice of dressing.

4 BROTHERS CAESAR SALAD 13 ★ GF

Fire-roasted chicken breast served on top of a bed of chopped Romaine lettuce tossed with Caesar dressing, toasted croutons and shredded Parmesan cheese.

COBB SALAD 14 ★ GF

Fire-grilled chicken breast, avocado, blue cheese crumbles, smoked bacon, tomatoes, hardboiled egg and house greens served with your choice of dressing.

SOUPS

BAKED FRENCH ONION SOUP

Bowl: 6 | Cup: 5

Caramelized onion in a rich beef broth and wine stock, topped with toasted croutons and smothered with melted Provolone cheese.

SOUP OF THE DAY

Bowl: 6 | Cup: 5

Ask server for details.

PASTA

Pastas served with your choice of a cup of soup or a side salad.

Add chicken (5) or shrimp (6) to your pasta!

FETTUCCHINE ALFREDO WITH CHICKEN

16 ★

Charbroiled chicken breast with fettuccine and cream cheese sauce all topped with Parmesan cheese.

CREAMY LEMON SALMON FLORENTINE

20 ★

Salmon filet, fresh Spinach, Tomatoes, Spaghetti, Garlic Parmesan Cheese sauce.

MOJO SHRIMP TORTELLINI

19 ★

Fresh shrimp, sautéed mushrooms, yellow onions, tomatoes and asparagus with tri-color tortellini in a creamy spiced fondue.

BBQ PORK WITH MAC & CHEESE

17

Macaroni in a velvety Monterey Jack fondue with sweet red peppers and smoked bacon all topped with BBQ pork shoulder.

STEAK & MUSHROOM FETTUCCHINE

20 ★

Iowa aged beef, thick mushrooms, parmesan-garlic cheese sauce and fettuccine.

SIGNATURES

Served with your choice of house salad, Caesar salad or cup of soup.

Also includes choice of potato and vegetables. Upgrade to premium side for 1.

BACON JAM SMOTHERED CHICKEN

17 ★ GF

Maple applewood smoked bacon jam and Havarti.

PUB STYLE FISH & CHIPS

16 ★ GF

Beer battered cod, skin on fried potatoes, and old school tartar. Only comes with a choice of Soup or Salad.

BEER BATTERED SHRIMP

17 ★

Battered shrimp fried to golden with sweet chili cocktail sauce.

PEACH MUSTARD PORK CHOP

22 ★

12 oz. charbroiled Iowa Chop with a whole grain mustard and peach sauce.

SWEET ASIAN SALMON

19 ★ GF

Seared salmon with sweet chili glaze.

BURGERS & SANDWICHES

Served with French fries. If not listed, lettuce, tomato and onion are available upon request.
All burgers will be cooked medium unless specified.

BACON CHICKEN RANCH WRAP 12.5

Breaded chicken strips, lettuce, tomatoes, cheddar cheese, bacon and ranch dressing wrapped up in a tomato basil tortilla.

BUFFALO CHICKEN WRAP 12

Choice of crispy tenders or grilled chicken breast with buffalo sauce, lettuce, tomato, and blue cheese crumbles.

SMOKY CHICKEN AVOCADO WRAP 12.5

Seasoned chicken, tomato, lettuce, Iowa bacon, Havarti avocado and spiced ranch.

FARMHOUSE BURGER 15 ★

Beef patty, cheddar, onion straws, smoked Iowa bacon, mayo, arugula and fried egg on brioche.

PORTOBELLO & SWISS BURGER 15 ★

Beef patty, Swiss cheese, mushrooms, sweet peppers, arugula, and herb-garlic aioli.

QUESO BURGER 13.5 ★

Beef, queso blanco, pico de gallo, avocado, smoked bacon and tortilla straws.

TWISTED BROTHER BURGER 15 ★

Served on a butter-toasted pretzel bun, this beef patty is topped with American and Swiss cheeses, lettuce, tomato, honey-smoked bacon and sautéed onions all finished with Worcestershire aioli.

BOURBON + BACON BURGER 15 ★

Beef, Candied Bacon, Fried Onion Rings, Cheddar, Arugula, Bourbon Sweet Sauce and Brioche.

SMOKEHOUSE PUB CLUB 12.5

Locally-sourced corn cob ham, roasted turkey breast sliced in house, smoked bacon, cheddar cheese, Havarti, lettuce, tomato and mayo on whole wheat.

TURKEY CLUB SANDWICH 11.5

Roasted turkey, bacon, sliced avocado, creamy Havarti cheese, sliced tomatoes and lettuce with herb-garlic aioli on toasted rye bread.

BUDDY MELT 12.5 ★

Beef patty, American and Swiss cheeses and caramelized French onions on marble rye.

PRIME RIB DIP 13 ★

Thin-shaved prime rib topped with melted provolone on a toasted hoagie served with a side of au jus. Add sautéed onions, mushrooms and peppers upon request.

THE OMAHA 12

Originating south of Sioux City, our Reuben is grilled marble rye bread loaded with slow-roasted corned beef, sauerkraut and Swiss cheese. Served with Thousand Island dressing.

TWISTED SISTER SANDWICH 15 ★

Served on a butter-toasted pretzel bun, the Twisted Sister is a fire-roasted chicken breast with avocado, pecan smoked bacon, fried onions, lettuce, tomato, Swiss cheese and mayonnaise.

THE BRAWLER 15 ★

Blackened Beef, Iowa Blue Cheese, Onion Straws, Arugula and Smoked Local Bacon.

4 BROTHERS BURGER 11 ★

Seared beef patty with lettuce, tomato, onion, pickles and your choice of cheese: blue cheese, provolone, American, Swiss, cheddar or Havarti. Add pecan smoked bacon, sautéed mushrooms or caramelized onions for 1.5 each; onion straws .75; BBQ for .5.

CHARBROILED STEAKS

Beef entrees served with your choice of house salad, Caesar salad or a cup of soup, choice of potato and vegetable. Upgrade to premium side for 1.

FILET MIGNON 36 ★ GF

Hand-cut charbroiled tenderloin topped with a red wine demi glace.

PRIME RIB 10 oz-30 ★ GF

Rubbed with our special seasoning, slow-roasted for eight mouth-watering hours and served with homemade au jus. Available Friday & Saturday after 5 PM

RIBEYE 32 ★ GF

12 oz. two-week sea salt aged grilled ribeye.

CENTER CUT SIRLOIN 21 ★ GF

8 oz. aged and hand-cut sirloin charbroiled to perfection.

STEAK DONENESS CHART

- RARE: cool red center
- MEDIUM RARE: warm red center
- MEDIUM: hot pink center
- MEDIUM WELL: cooked through, no pink
- WELL: charred outside, dry throughout

We cannot guarantee medium well and well done steaks.

STEAK ENHANCEMENTS

- Sautéed Onions 1.5
- Mushrooms 1.5
- Blue Cheese Crusting 3
- Red Wine Demi Glace 1.5

SIDES | PREMIUM SIDES

FRENCH FRIES 4

BAKED POTATO 4 GF

Available Daily after 5 PM

REDSKIN MASH POTATOES 4

WILD RICE 4 GF

SEASONAL VEGETABLES 4 GF

CARAMELIZED CARROTS 4 GF

LOADED MASH 5

Sour cream, cheddar and bacon.

LOADED BAKED POTATO 5 GF

Sour cream, cheddar and bacon. Available Daily after 5 PM

GRILLED ASPARAGUS 5 GF

BACON GARLIC GREEN BEANS 5 GF

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free, and cross-contamination is possible. Please inform a manager of all food allergies.

An 18% gratuity will be added to groups of 8 or more.

★ Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

4 FOUR BROTHERS BAR & GRILL

