

DINNER SELECTIONS

SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6
12 hour smoke beef brisket, house cured bacon, crème fraiche, aged white cheddar

SOUP OF THE DAY | CUP 4 / BOWL 6

HOUSE SALAD | 7 GF
field greens, cherry tomato, red onion, cucumber, feta, choice of dressing

WEDGE | 7 GF
crisp iceberg, shaved red onion, house smoked bacon, cherry tomatoes, bleu cheese crumbles, balsamic glaze, bleu cheese dressing

CAESAR | 6 V
romaine, rosemary croutons, parmesan, tossed with parmesan caesar dressing
add protein to any salad ~ chicken 5/ salmon 6/ grouper 8

STARTERS

GROUPEL NUGGETS | 16
local red grouper, florida citrus remoulade

CHICKEN WINGS | 13 GF
nashville, jerk or buffalo style; bleu cheese or black peppercorn ranch ~ *all wings/all drums 2*

BBQ PORK FLATBREAD | 11
12 hour smoked pork shoulder, sweet red onion, melted white cheddar, bbq sauce, picked cilantro

GUACAMOLE | 10 GF V
lime, pico de gallo, hand-cut corn tortilla chips

BUFFALO CAULIFLOWER | 9 GF V
house buffalo, tempura batter, black peppercorn ranch

iCUATRO NACHOS | 9 GF V
CHICKEN 4 / BRISKET CHILI 5 / BBQ PORK 5 / STEAK 5
queso blanco, black beans, pico de gallo, guacamole, sour cream

QUESO BLANCO | 8 GF V
melted white cheddar, white american, parmesan, pico de gallo, hand cut tortilla chips

QUESADILLA | 10 V
crispy tortilla, cheddar, sautéed peppers, onions and black beans. served with chips and salsa.
BBQ pork 3/ chicken 4/ steak 5

HAND HELDS

SERVED WITH FRIES/CHIPS. (ADDITIONAL 1.95) SIDE SALAD/V.O.D

BLACKENED GROUPEL REUBEN | 20
blackened local red grouper, swiss, sauerkraut, house russian dressing, marble rye toast

GROUPEL | 20
fried, grilled or blackened, coleslaw, house potato chip crumbles, tartar, Martin's potato bun

FRIED CHICKEN | 14 NASHVILLE, BUFFALO OR PARMESAN
Beer battered crispy chicken, served on a soft potato bun.

- nashville style: hot chili oil, dill pickles
- buffalo style: house buffalo, bleu cheese dressing, lettuce, tomato
- parmesan style: marinara and melted mozzarella.

THE CHEESE STEAK | 14
shaved prime rib, grilled onions and peppers, mushroom, melted provolone and aioli served on a potato roll

CUBANO | 13 (GF)
roast pork, ham, dill pickles, Swiss, mustard, la segunda bread

iCUATRO BURGER | 10 / DOUBLE 14
5oz. black angus burger, aged white cheddar cheese, bibb lettuce, tomato, sautéed onion, dill pickles, potato bun
add house smoked bacon 1.50

MAINS

STEAK FRITES | 24 GF
grass fed black angus ribeye, burnt sweet onion, hand cut French fries, "steak sauce" aioli, grilled avocado

CHICKEN PARMESAN ALL'AMATRACIANA | 15 (GF)
house cured bacon, red onion, sliced garlic, chili flake, san marzano tomato, fried chicken, mozzarella, bucatini and shaved parmesan.

SALMON | 18
faroe Island salmon, honey-garlic glaze, brown rice, grilled lemon and V.O.D.

FISH TACOS | 18
gulf red grouper, florida citrus remoulade, shredded bibb lettuce, pico de gallo

CHICKPEA RICE BOWL | 15 V
cilantro brown rice, chickpeas, carrot, avocado, grilled scallion, black beans, mushroom, bell pepper, burnt onion, balsamic vinaigrette, korean chili flake

V - Vegetarian GF - Gluten Free (GF) can be prepared gluten free

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 8.5% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.