

5 - 5th Favorites

APPETIZERS

5 HEIRLOOM TOMATO & BURRATA CAPRESE

Fresh burrata, Vine ripened heirloom tomatoes, Basil pesto and Balsamic glaze | 11

5 TENDERLOIN TIPS

Sautéed tenderloins with bell peppers and wild mushrooms, finished with a shoyu demiglace, served with toast points. | 11

WINGS OR TENDERS

Tossed in your choice of Mild, Hot, BBQ, Asian Glaze or Cajun Dry Rub. Served with your choice of ranch or blue cheese dressing. | 10

CHICKEN SATAY

Chicken skewers, stir fried vegetables, scallions, Thai peanut sauce and sweet soy dressing. | 11

CALAMARI FRITTI

Flash fried calamari, tomatoes, artichokes, finished with a lemon caper beurre blanc. | 11

5 COCONUT SHRIMP

Coconut crusted shrimp, sweet thai chili sauce, mango salsa. | 12

QUESADILLAS

Your choice of chicken or veggie. Grilled tortilla, peppers, onions, melted monterey and cheddar cheese. Served with lettuce, pico de gallo, sour cream and salsa. | 12
Sub steak | 3 • Shrimp | 3

CRAB, SPINACH & ARTICHOKE DIP

Jumbo lump crab in a creamy spinach and artichoke blend sprinkled with sundried tomato. Served with tortilla chips. | 11

LUMP CRAB CAKES

Jumbo lump crab served with a lemon butter sauce. | 13

THE 5 GRAND NACHOS

Freshly made tortilla chips layered with refried beans, your choice of chicken or ground beef, mozzarella and Cheddar Jack cheese, onions, diced tomatoes, black olives and jalapeño peppers. Served with salsa and sour cream. | 12

5 SEARED AHI TUNA SASHIMI

Sesame crusted prime ahi tuna with superfood slaw, pickled ginger, wasabi and soy. | 13

SOUP \$5

BAKED FRENCH ONION

Caramelized onions in a rich beef wine stock. Smothered with mozzarella cheese.

ROASTED TOMATO & ASPARAGUS BISQUE

Creamy soup of roasted Pomodoro tomatoes and fresh asparagus.

ROAD HOUSE CHILI

Topped with scallions, cheddar cheese, and sour cream.

SOUP OF THE DAY ASK YOUR SERVER

SALADS

5 QUINOA & KALE SALAD

Apples, mandarin oranges, grapes, chickpeas, sunflower seeds, scallions and feta. | 9
Add chicken | 3 • Add grilled shrimp | 4

TENDERLOIN STEAK SALAD

Romaine lettuce, Gorgonzola cheese, roasted red peppers, bruschetta tomatoes, red onion and crispy potato threads. | 14

SALMON SALAD

Organic mixed greens, apricots, dried cherries, walnuts, Gorgonzola cheese topped with North Atlantic broiled salmon. | 14

FIELD BERRY SALAD

Organic mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken. | 12

CHICKEN COBB SALAD

Chopped garden blend, chicken, applewood smoked bacon, tomatoes, black olives, Cheddar and Gorgonzola cheeses, hardboiled egg and avocado. | 12

MAURICE SALAD

Shredded Iceberg lettuce, Turkey, Ham, Swiss cheese, Red onion, hardboiled egg and Maurice dressing. | 12

5TH CHOPPED SALAD

Chopped blend of spring mix, romaine and iceberg, topped with grilled chicken, Gorgonzola, sliced apples, candied pecans, applewood smoked bacon, dried cranberries and balsamic vinaigrette. | 13

BBQ CHICKEN CHOP SALAD

Chopped garden blend with BBQ chicken breast, black bean and corn salsa, avocado, tomatoes, Cheddar cheese and crispy tortilla strips. | 13

5 SEARED AHI TUNA SALAD

Served on a savory blend of Rainbow kale, shredded brussel sprouts, red cabbage, radicchio and carrots. | 14

CAESAR SALAD

Romaine, Asiago cheese, croutons tossed with our Caesar dressing. | 8
Add grilled shrimp | 4 • Add grilled chicken | 3

5 THAI CHICKEN SALAD

Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers and cucumber. | 13

WEDGE SALAD

Blue cheese dressing, bacon, diced egg, red onion, crumbled Gorgonzola and cherry tomatoes. | 8

BURGERS

8 oz USDA Prime Angus Beef. Served with lettuce, tomatoes, pickle, our signature burger sauce, & chips or french fries.

CALIFORNIA TURKEY BURGER

Turkey burger with melted Swiss cheese topped with avocado. | 11

5 CHIPOTLE BBQ BURGER

Cheddar, applewood smoked bacon, house-made chipotle mayo. | 11

5 SALMON BURGER

Salmon patty with avocado and Pepper Jack cheese. | 12

HANGOVER BURGER

Tabasco® fried onions, bacon, Cheddar cheese and fried egg. | 12

5 INFERNO BURGER

Red and yellow bell peppers, poblano peppers, onions, Chipotle Tabasco®, Cajun seasoning, Pepper Jack cheese and fresh jalapeño peppers. | 12

AMERICAN KOBE BURGER

American Wagyu burger chargrilled on a brioche roll. | 13

BLACKENED GORGONZOLA BURGER

Cajun seasoning, melted Gorgonzola cheese. | 11

BLACK BEAN CHIPOTLE VEGGIE BURGER

Vegetarian black bean, chipotle burger served on brioche bun. | 10

SANDWICHES

All sandwiches are served with chips. French Fries add \$2.

BBQ PULLED PORK

Smoked pulled pork on brioche bun, topped with Southwestern BBQ sauce, Tabasco® fried onions and coleslaw. | 11

5 PORTABELLA CAPRESE PANINI

Roasted portabella mushroom, fresh mozzarella, roma tomato, fresh basil pesto and balsamic glaze. | 11

HARVEST WRAP

Grilled sliced chicken, candied pecans, blue cheese, dried cherries, organic spring mix and raspberry vinaigrette dressing. | 12

5 LOBSTER GRILLED CHEESE

Lobster, dill Havarti, roasted garlic aioli on Texas toast with roasted tomato bisque for dipping. | 13

5 SMOKED SALMON

Arugula, Heirloom tomatoes, red onion with cream cheese served on herbed ciabatta. | 13

FRENCH DIP

Sliced Prime Rib with melted Provolone cheese served with au jus. | 12

REUBEN

Corned beef or turkey grilled on marble rye, sauerkraut, Swiss cheese and Russian dressing. | 11

L.A. CLUB PANINI

Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and Pepper Jack cheese. | 11

CUBANO

House BBQ pulled pork, ham, Swiss cheese, pickle and Dijon mustard. | 11