



512-910-8945

<http://www.512togo.com>

CV- 54th Street

MUNCHIES

- GRINGO DIP**
Five Fours famous House recipe, a creamy Pepper Jack cheese dip blended with pico de gallo and the Streets secret spices. Served with salsa.
- SHROOMS** \$11.49
Fresh jumbo mushroom caps filled with herb and garlic cream cheese, battered and fried. Served with creamy horseradish dip.
- CHICAGO SPINACH & ARTICHOKE DIP** \$11.49
Our scratch recipe baked Chicago style with imported Reggiano Parmesan cheese, spinach and artichoke hearts blended in a rich, smooth cream sauce. Served with tortilla chips, salsa and sour cream.
- BAJA DIPPERS** \$11.49
Basket loaded with eight Baja Bites (chicken & cheese in a crispy corn tortilla) stacked with tortilla chips. Served with Gringo Dip and salsa.
- TEQUILA WRAPPERS** \$11.49
Crispy flour tortillas wrapped around smoked chicken, pico de gallo, black beans, fire-roasted corn and Pepper Jack cheese. Served with our housemade avocado ranch dip.
- CHICKEN WINGS** \$12.64
10 Count
- SUPER NACHOS**
CHICKEN, GROUND BEEF OR COMBO Crispy tortilla chips served with refried beans, Cheddar cheese, housemade cheese sauce, jalapenos, pico de gallo, sour cream, guacamole and salsa.
- CHESAPEAKE BAY CRAB CAKES** \$12.64
Premium wild-caught crab meat in our crab meat heavy, scratch recipe from Chesapeake Bay. Served with your choice of garlic lemon aioli or roasted red pepper sauce.
- CALAMARI** \$12.64
Hand-breaded and fried calamari rings and tentacles tossed with hot cherry peppers. Served with your choice of cocktail sauce, marinara sauce or garlic lemon aioli.
- BONELESS WINGS** \$11.49
- FRIED CHICKEN FINGER BASKET** \$11.49
Hand-breaded chicken tenderloins, served with french fries and your choice of dipping sauce.
- CHICKEN QUESADILLA** \$11.49
Marinated chicken, Pepper Jack cheese and pico de gallo grilled between tortillas. Served with salsa and your choice of sour cream or guacamole.
- FRY ME SOME CHEESE** \$10.34
Wisconsin breaded white cheddar bites and Italian breaded mozzarella

BOOZE TO-GO

- Can only deliver alcohol with food purchase. Must show ID to driver.**
- Bottled Beer** \$14.95
Choose your six pack
- 54 MARGARITA (ROCKS) MAKES 2 COCKTAILS, JUST ADD ICE** \$13.80
- 54 FROZEN MARGARITA 2 COCKTAILS** \$13.80
- Margarita Kit** \$57.50
Includes a Bottle of Tequila, 54 Signature Agave Margarita Mix & 2 Fresh Limes (makes 12 margaritas)
- LONG ISLAND TEA MAKES 2 COCKTAILS, JUST ADD ICE** \$13.80
- WHITE SANGRIZ MAKES 2 COCKTAILS, JUST ADD ICE** \$13.80
- RED SANGRIA MAKES 2 COCKTAILS, JUST ADD ICE** \$13.80

COMBOS

- HALF PRIME RIB FRENCH DIP & SOUP COMBO** \$15.51
Prime Rib on a French baguette. Add Monterey Jack cheese if desired. Served with a bowl of our housemade soup.
- HALF TURKEY SANDWICH & SOUP COMBO** \$12.64
Sliced Turkey, Lettuce, Tomato, smoked Gouda Cheese and Smoky Spread on a French baguette. Served with a bowl of our housemade soup.
- HALF BRISKET SANDWICH & SOUP COMBO** \$12.64
Beef Brisket, Lettuce, Tomato, smoked Gouda Cheese and Smoky Spread on a French baguette. Served with a bowl of our housemade soup.
- HALF PORK SANDWICH & SOUP COMBO** \$12.64
Pulled Pork, Lettuce, Tomato, smoked Gouda Cheese and Smoky Spread on a French baguette. Served with a bowl of our housemade soup.

BOWL

- Your choice of protein, fire-grilled and seasoned in your choice of spices on a bed of power grain rice blend. Served with grilled vegetable medley.**
- CHICKEN POWER GRAIN BOWL** \$13.79
- SIRLOIN STEAK POWER GRAIN BOWL** \$14.94
- CRIMSON SNAPPER POWER GRAIN BOWL** \$18.39

MILE HIGH BURGERS

- ALL-AMERICAN BACON CHEESEBURGER** \$15.53
Includes thick-cut hardwood smoked bacon. Served with your choice of garlic aioli or comeback sauce.
- DEVIL'S DEN BURGER** \$15.53
Topped with wing sauce, Monterey Jack cheese, jalapeno bacon and smoky sauce. Served with your choice of wing sauce, ranch or bleu cheese for dipping.
- PHILLY BURGER** \$14.95
1/2 lb patty, swiss, sauteed mushroom, red bell pepper and onion, horseradish sauce
- AVOCADO BURGER** \$15.53
Topped with avocado ranch, fresh smashed avocado, Monterey Jack cheese and smoked bacon.
- DOUBLE SMASHED CHEESEBURGER** \$12.65
Two 3 ounce patties cooked crispy on griddle and double stacked with your choice of cheese.
- BURGER WITH CHEESE** \$11.50
1/2 lb patty, cheese, one standard side
- 54 SLIDERS** \$12.65
Your choice of 4 single patty or 2 double patty mini-burgers with American cheese and grilled onions.

DEEP SOUTH FAVORITES

- All Deep South Favorites selections are served with a buttermilk biscuit.**
- Country Fried Steak** \$18.40
Lightly breaded and fried beef steak topped with scratch country gravy and served with your choice of two sides. (Gravy is served on the side)
- CHICKEN FRIED CHICKEN** \$18.40
Fresh 10 oz. chicken breast hand battered in our kitchen and fried topped with scratch country gravy. Served with your choice of two sides. (Gravy is served on the side)
- FRIED CHICKEN FINGERS PLATTER** \$17.25
Hand-breaded chicken tenderloins with your choice of dipping sauce. Served with your choice of two side items.
- "BABY BACKS" & CHICKEN FINGER PLATTER** \$21.85
Half slab of center cut baby back ribs and hand breaded chicken fingers with your choice of dipping sauce. Served with your choice of two side items.
- SEAFOOD**
All Seafood selections are served with oven fresh honey wheat bread and honey butter.

sticks served with marinara sauce.
FRY ME TO THE MOON \$11.49
 Skinny fries and waffle fries topped with Cheddar cheese, bacon and scallions. Served with your choice of Gringo Dip or chipotle ranch dip.
TATER KEGS \$9.19
 Jumbo tater tots stuffed with bacon, cheddar cheese and chives. Served with your choice of ranch, cheese sauce or sour cream.
FRIED PICKLES \$10.34
ZEPPELIN PRETZELS \$9.19
 Old World, Bavarian pretzels served with housemade cheese sauce for dipping.

FOUR PLAY \$17.24
 SERVES 3 OR MOREA generous sampler platter of:- MOZZARELLA STICKS OR WISCONSIN CHEESE BITES- BONELESS BUFFALO WINGS- WAFFLE FRIES- CHICKEN QUESADILLAServed with our famous Gringo Dip and dipping sauces.

SALADS

All Large Salads are served with oven fresh hot honey wheat bread with honey butter. Dressing is served on the side for all salads.

FAJITA SALAD
 CHICKEN, GROUND BEEF OR CRUMBLER VEGGIE PATTYYour choice of protein, sauted red and green peppers and onions on a bed of salad greens topped with white Cheddar cheese, fire-roasted corn, green onions, pico de gallo, sour cream and tortilla chips. Served with your choice of dressing. (Salad dressing served on the side)

CHICKEN CAESAR SALAD
 GRILLED, BLACKENED OR FRIED CHICKENYour choice of chicken on a bed of crisp romaine with housemade Caesar dressing, topped with croutons and Parmesan cheese. (Salad dressing served on the side)

TRADITIONAL CHICKEN SALAD
 GRILLED OR BLACKENED CHICKENYour choice of chicken on a bed of salad greens topped with cheddar cheese, carrot sticks, cucumbers, roma tomatoes, eggs and croutons. Served with your choice of dressing. (Salad dressing served on the side).

FRIED CHICKEN CLUB SALAD
 Large chicken breast hand-breaded and fried to order (knife and fork needed but worth it!) on a bed of salad greens with Cheddar cheese, diced eggs, avocado, chopped bacon, carrot sticks, cucumbers, roma tomatoes and croutons. Served with your choice of dressing.

BUFFALO CHICKEN SALAD
 GRILLED OR FRIED CHICKENYour choice of chicken dipped in our house wing sauce. Served on top of fresh greens combined with spiced chopped bacon, white cheddar cheese, pico de gallo, tortilla strips, tossed with chipotle ranch dressing and topped with crumbled bleu cheese. (Salad dressing served on the side)

SUMMER CHICKEN SALAD \$15.51
 Spring and traditional salad mix combined with grilled chicken,

SALMON POWER GRAIN BOWL \$18.39
FILET MIGNON POWER GRAIN BOWL \$18.39

MEXICAN KITCHEN

SIZZLING FAJITA SKILLET
 A sizzling skillet loaded with steak, shrimp or chicken atop a bed of sauted red and green peppers and onions with flour tortillas, pico de gallo, sour cream, shredded cheddar, lettuce and salsa all on the side. Served with your choice of Mexican rice or housemade refried beans.

COMBO FAJITA SKILLET
 CHICKEN, STEAK, SEARED SHRIMP sizzling skillet loaded with your choice of two proteins, atop a bed of sauted red and green peppers and onions with flour tortillas, pico de gallo, sour cream, shredded cheddar, lettuce and salsa all on the side. Served with your choice of Mexican rice or housemade refried beans.

PACIFIC FISH TACOS PLATTER
 GRILLED OR FRIED FISHYour choice of Snapper, spicy dressed cabbage, roma tomatoes, cilantro and cotija wrapped in corn-flour tortillas and drizzled with roasted red pepper sauce. Served with Mexican rice and housemade refried beans.

BORDER ATTACK \$14.13
 GROUND BEEF, CHICKEN OR COMBOTwo authentic tacos, four Baja Bites (chicken & cheese wrapped in a crispy corn tortilla), surrounded by tortilla chips. Served with Gringo Dip and salsa for dipping'.

TACO PLATTER
 GROUND BEEF, CHICKENThree authentic tacos served with housemade refried beans, Mexican rice and salsa.

CARNE ASADA TACO PLATTER \$16.43
 Seared CAB Ribeye steak, fire-roasted corn, avocado, cotija and cilantro wrapped in corn-flour tortillas and drizzled with red pepper sauce. Served with Mexican Rice and housemade refried beans.

FIVE FOUR PRIME

RIBEYE \$25.86
 14 oz. USDA Superior Grade, Certified Angus Beef Ribeye steak fire-grilled served with your choice of house salad and one side item.

BLACKENED RIBEYE \$25.86
 14 oz. USDA Superior Grade, Certified Angus Beef Ribeye steak blackened in Cajun spices served with your choice of house salad and one side item.

FILET MIGNON \$22.86
 Fire-grilled USDA center cut 7 oz. Filet Mignon served with your choice of house salad and one side item.

'CENTER CUT' BABY BACK RIBS \$24.15
 A slab of deliciously tender center cut ribs, slow smoked then grilled over a live fire. Guaranteed to be fall off the bone tender! Served with your choice of side.

CHICKEN MADEIRA \$17.24
 Pan Fried 10 oz. chicken breast with fresh asparagus and melted jack cheese, smothered with housemade mushroom madeira sauce and served on top of a bed of homestyle

BLACKENED ATLANTIC SALMON \$20.70
 Grilled North Atlantic fresh salmon seasoned in Cajun spices served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

SIMPLY GRILLED ATLANTIC SALMON \$20.70
 Grilled North Atlantic fresh salmon lightly seasoned served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

Dessert

COLOSSAL CARROT CAKE \$7.46
 Always moist carrot cake made with freshly grated carrots, pineapple, walnuts and pistachios all laced with real cream cheese icing.

KEY LIME PIE \$7.46
 We source this custom, key lime pie direct from Florida. A delicious tart, sweet and mouthwatering pie with graham cracker crust. Topped with fresh whipped cream and lime zest.

SALTED CARAMEL & CHOCOLATE BROWNIE \$7.46
 Moist and rich chocolate brownie on a pretzel crust drizzled with sea salted caramel.

THE STREET'S HOUSE CHOCOLATE CAKE \$4.01
 Treat yourself to a moist chocolate cake enrobed in chocolate icing

Side Items

ADULT MAC-N-CHEESE \$3.45
CRISPY ONION RINGS \$3.44
DEEP SOUTH BUTTERMILK BISCUIT \$1.48
FRESH STEAMED VEGETABLES \$3.78

Fried Chicken Finger \$2.59
FRIED SHRIMP (6) \$6.31
GARLIC BREAD \$1.48
GRILLED ASPARAGUS \$3.78
GRILLED CHICKEN BREAST \$5.16
HOME CUT FRENCH FRIES \$2.86
HOMESTYLE MASHED POTATOES & GRAVY \$2.86

HOUSEMADE REFRIED BEANS \$2.29
LOADED BAKED POTATO \$4.59
LOADED MASHED POTATOES \$4.59

MEXICAN RICE \$2.29
OVEN FRESH HONEY WHEAT BREAD & HONEY BUTTER \$2.86
POWER GRAIN RICE BLEND \$2.86
SCRATCH RECIPE BBQ BEANS WITH BRISKET \$2.86

SEASONED WAFFLE FRIES \$3.09
SEASONED WAFFLE FRIES WITH GRINGO DIP \$4.01
SKINNY FRIES WITH HOUSEMADE KETCHUP \$3.09

SWEET POTATO FRIES \$3.09
THE TRADITIONAL SALAD \$5.74
 A bed of salad greens and carrot sticks topped with eggs, roma tomatoes, cucumbers, cheddar cheese and seasoned croutons.
CAESAR SALAD \$5.74

chopped red onion, celery and apples served with a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese. (Salad dressing served on the side)

THE TRADITIONAL \$6.89

A bed of salad greens and carrot sticks topped with eggs, roma tomatoes, cucumbers, cheddar cheese and seasoned croutons.

CAESAR SALAD \$6.31

Romaine lettuce with our Caesar dressing, croutons and fresh Parmesan.

SUMMER BLEND \$6.31

Spring mix and chopped red onion, celery and apples served with a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese.

CRAFT SANDWICHES

PRIME RIB FRENCH DIP \$21.02

We roast Certified Angus Beef Ribeye daily for this ultra-premium sandwich and shave it paper thin. 8 oz. of ribeye is prepared to medium and piled high on a toasted French baguette. Served with au jus and your choice of horseradish sauce or garlic aioli. Top with Monterey Jack cheese if desired. LIMITED AVAILABILITY DAILY

SPICY FRIED CHICKEN SANDWICH \$14.94

A chicken breast hand battered in our kitchen, fried and topped with wing sauce, Monterey Jack cheese, jalapeno bacon and a smoky spread. Served with your choice of wing sauce, ranch or bleu cheese dressing.

CAJUN CHICKEN PHILLY \$13.79

7 oz. of finely chopped chicken marinated in Cajun spices, topped with bell peppers, onions, chipotle mayonnaise, smoked Gouda cheese and pico de gallo on an Artisan baguette.

TRIPLE STACKED CLUB \$14.36

Thinly sliced turkey, 3 slices of thick cut hardwood bacon, Sharp Cheddar and Swiss cheese, honey mustard, fresh smashed avocado stacked three-high on toasted wheat bread.

mashed potatoes.

SIMPLY GRILLED ATLANTIC SALMON \$19.54

Grilled North Atlantic fresh salmon lightly seasoned served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

BLACKENED CRIMSON SNAPPER \$19.54

SNAPPER

Grilled Crimson Snapper seasoned in Cajun spicesserved on a bed of power grain rice blend. Served with your choice of house salad and one side item.

SIMPLY GRILLED CRIMSON SNAPPER \$19.54

SNAPPER

Grilled Crimson Snapper lightly seasoned on a bed of power grain rice blend. Served with your choice of house salad and one side item.

RATTLESNAKE PASTA \$19.54

Penne pasta, red and green peppers, scallions, sliced chicken breast and shrimp tossed in a Parmesan cream sauce with a smoky, earthy spice bite.

THE STREETS'STEAKS

Steakhouse selections (except Specials) are served with oven fresh honey wheat bread and honey butter.

HOUSE SIRLOIN \$21.84

9 oz. sirloin steak served with your choice of house salad and one side item.

STEAK* & RIBS PLATTER \$21.84

7 oz. sirloin steak and half slab of center cut baby back ribs served with your choice of house salad and one side item.

STEAK* & SHRIMP PLATTER \$21.84

7 oz. sirloin steak and your choice of grilled or hand-breaded shrimp. Served with your choice of house salad, one side item and cocktail sauce.

8oz. SIRLOIN SPECIAL* \$14.94

Fire-grilled sirloin steak served with your choice of baked potato, french fries or steamed vegetables and garlic bread.

Romaine lettuce with our Caesar dressing, croutons and fresh Parmesan.

SUMMER BLEND SALAD \$6.08

Spring mix and chopped red onion, celery and apples served with a balsamic vinaigrette and topped with candied pecans and crumbled bleu cheese.

Soups

BOWL OF SOUP \$6.08

CUP OF SOUP \$4.36

BEVERAGE

32 OZ. BEVERAGE \$2.86