

# 3RD AND LINDSLEY

## LIMITED MENU

### APPETIZERS

<b>CHIPS &amp; SALSA</b>	<b>6.75</b>	<b>3RD &amp; LINDSLEY BUFFALO WINGS</b>	<b>9.75</b>
<b>BAKED TATER SKINS</b>	<b>9.75</b>	A basket of Breaded Fried Chicken Drums and Wings served with fries and delicious Ranch Sauce.	
Crisp Potato Halves filled with Shredded Cheese and Bacon Bits with a side of Sour Cream.		<b>NACHOS SUPREME</b>	<b>9.75</b>
<b>MOZZARELLA CHEESE STICKS</b>	<b>9.75</b>	Corn Tortillas topped with our Homemade Chili, Shredded Cheese, Sour Cream, Black Olives, Jalapeño Peppers and Diced Tomatoes.	
Italian-Breaded Mozzarella Cheese golden fried. Served with our tangy Marinara Sauce.		<b>DOWNTOWN SAMPLER PLATTER</b>	<b>13.75</b>
<b>COUNTRY BREADED CHICKEN TENDERS</b>	<b>9.75</b>	A generous serving of the House Favorites including Buffalo Wings, Mozzarella Cheese Sticks, Baked Tater Skins & Chicken Tenders with all the dipping sauces. <b>No Substitutions Please.</b>	
Hand breaded and fried Chicken Tenderloins served with a Side of Honey Mustard or try them "Buffalo Style" tossed in Wing Sauce served with Fries.		<b>VEGGIE QUESADILLAS</b>	<b>8.75</b>
<b>GRILLED CHICKEN QUESADILLAS</b>	<b>9.75</b>	Seasonal Veggies steamed with Melted Cheese in a Flour Tortilla, garnished with Lettuce, Salsa, Jalapeños and Sour Cream.	
Flour Tortillas stuffed with Chicken and Cheese. Served with Lettuce, Salsa, Sour Cream, and Jalapeño Peppers.			

### SOUPS & SALADS

*Dressings: French, Ranch, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Bleu Cheese, Raspberry Vinaigrette.*

<b>RASPBERRY PECAN CHICKEN SALAD</b>	<b>10.75</b>	<b>TRADITIONAL CAESAR SALAD</b>	<b>9.75</b>
Fresh Mixed Greens with Grilled Chicken, Chopped Pecans, Mandarin Oranges, Crumbled Feta Cheese and a Raspberry Vinaigrette Dressing.		Fresh Chopped Romaine Lettuce tossed with Grated Parmesan Cheese and Croutons.	
		<b>Add Grilled or Backened Salmon</b>	<b>12.75</b>
		<b>Add Grilled or Backened Chicken</b>	<b>11.75</b>
		<b>NEW ORLEANS STYLE GUMBO</b>	<b>6.75</b>
		<b>Brandi's Favorite!</b> Creole style with Andouille Sausage, Chicken, Okra and Spicy Cajun Seasonings.	
		<b>CHILI</b>	<b>6.75</b>

### SANDWICHES

*All Sandwiches served with a Choice of One Side Item*

<b>3RD AVE 1/2 LB. ANGUS CHEESE BURGER</b>	<b>10.75</b>	<b>GRILLED CHICKEN SANDWICH</b>	<b>9.75</b>
A juicy grilled Black Angus Burger topped with Cheese, Lettuce, Tomato, Pickle and Onion. Served on a toasted Brioche Bun. <b>Add Bacon, Sautéed 'Shrooms or BBQ Sauce for 50¢ each.</b>		Grilled Chicken Breast seasoned with your choice of Teriyaki, BBQ, Cajun or Plain. Served with Lettuce, Tomato, Onion and Pickle on a toasted Brioche Bun.	
<b>VEGGIE BURGER</b>	<b>9.75</b>	<b>PRIME RIB SANDWICH</b>	<b>11.75</b>
Made with Black Beans, Brown Rice, Corn, Bell Peppers, and Onions.		Tender Prime Rib served on a toasted Hoagie with Lettuce, Tomato and Pickle with a side of Au Jus and Horseradish Sauce.	
<b>PATTY MELT</b>	<b>10.75</b>	<b>CATFISH SANDWICH</b>	<b>10.75</b>
A juicy, Black Angus Burger, Sautéed Onions and Swiss Cheese on Marbled Rye.		Deep fried catfish filet on a toasted Brioche Bun, topped with lettuce, tomato and tartar sauce.	

### ENTREES

<b>GRILLED CHICKEN BREAST</b>	<b>12.75</b>	<b>PRIME RIB DINNER</b>	<b>16.75</b>
Marinated 8 oz. Chicken Breast, Plain, Blackened or Teriyaki, served on Wild Rice. Served with one side.		Seasoned, slow-roasted ribeye, hand cut and cooked to order. Served with one side.	
<b>CATFISH BASKET</b>	<b>12.75</b>	<b>GRILLED SALMON</b>	<b>14.75</b>
Hand breaded, deep-fried catfish, served with fries, hushpuppies, slaw and tartar sauce.		Atlantic Salmon grilled and served on wild rice. Served with one side.	

### VEGGIES AND SIDES 2.25

**Cole Slaw, French Fries, Green Beans, Wild Rice, Broccoli, Veggie Medley**

**Add Side Salad for 2.75 extra | Substitute Onion Rings 1.00 extra**

Sodas, Tea, Coffee & Bottled Water 2.25

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions**

GRATUITY ADDED TO PARTIES OF 8 AND OVER



#### **DOMESTIC BEER:**

Budweiser  
Bud Light  
Bud Light Lime  
Coors Light Michelob Ultra Montucky  
Pabst Blue Ribbon Yuengling

#### **CRAFT BEER:**

Atwater Vanilla Porter  
Bells Two Hearted IPA  
Blue Moon  
Devil's Backbone  
Vienna Lager  
Duck Rabbit Milk Stout  
Lagunitas IPA  
Shiner Bock  
Sierra Nevada Pale Ale  
Terrapin Recreationale Session IPA  
Truly Wild Berry Spiked Seltzer  
Wicked Weed Smashville Golden Ale  
Wicked Weed Pernicious IPA

#### **IMPORTS:**

Corona  
Corona Light  
Guinness  
Heineken  
Stella Artois

#### **TN BREWERS:**

Black Abbey Seasonal  
East Nashville Brut Willis IPA  
East Nashville Honey Blonde Ale  
Gypsy Circus Cider  
Jackalope Thunder Ann Pale Ale  
New Heights Coffee & Cream Ale  
Wiseacre Tiny Bomb Pilsner  
Yazoo Dos Perros  
Yazoo Gerst  
Yazoo Hefeweizen  
Yazoo Hop Perfect IPA

#### **3RD & LINDSLEY ORIGINAL COCKTAILS**

##### **Jonny I's.... 11**

Jack Single Barrel Shaken with Orange, Cherry and bitters poured over the rocks

##### **Smoky Mule.... 9**

Four Roses Yellow with Fever Tree Smoky Ginger Ale & an Orange

##### **Just Peachy.... 9**

Sparkling Wine with New Amsterdam Peach Vodka, Peach Schnapps & a splash of OJ

##### **1980's Lemon Drop ....9**

Deep Eddy Lemon, Splash of soda and a twist, up or on the rocks

##### **Austin's Mule .... 9**

Deep Eddy Vodka, Gosling's Ginger Beer & a lime

##### **Downton Abbey's G & T .... 9**

Highclere Gin, Fevertree Elderflower Tonic, Splash of St. Germain & a lime

##### **Pauls Paloma .... 9**

Familia Camerena Blanco, Fevertree Grapefruit & a Fresh lime

##### **Mama-Rita .... 9**

Classic margarita with Familia Camerena Blanco, fresh lime and a salted rim

