

# APPETIZERS

## **CORN FRITTERS \$8**

Our original recipe! Sweet, savory, packed with sweet corn then fried to golden perfection. A side of honey for dipping.

## **MAPLE BACON POUTINE \$9**

Crisp fries, maple bacon, cheese curds and gravy—We don't think Poutine can get any better!

## **CHEDDAR CRISPS \$9**

Crispy and crunchy breaded Cheddar cheese bites.

## **CHIPS, QUESO & SALSA BASKET \$10**

Homemade queso dip and SoHo's salsa served with house tortilla chips— everything is homemade!

## **SHEET PAN NACHOS \$10**

A layer of homemade tortilla chips, signature cheese sauce, chicken, black bean corn salsa, lettuce, tomato, olives and shredded Cheddar.

## **SPINACH & ARTICHOKE DIP \$10**

SoHo's own recipe of a creamy blend of cheeses, baby spinach, artichokes and spices served with warm tortilla chips.

## **BACON CHEDDAR POTATO SKINS \$10**

Thick skins loaded with Cheddar cheese, bacon pieces and served up hot and melty.

## **JALAPEÑO POPPERS \$9**

Mild jalapeños are filled with creamy cheese then coated with Panko crumbs and lightly fried until crispy.

## **CHEESEBURGER EGG ROLLS \$10**

Handmade in our kitchen all the classic flavors of your favorite cheeseburger wrapped egg roll style and lightly fried. Homemade 1000 Island for dipping.



## **BRUSSELS SPROUTS \$9**

Tossed in olive oil, SoHo's house seasoning, roasted until caramelized— finished with our balsamic drizzle.

## **BIG ONION RINGS \$9**

The ultimate deep fried indulgence. Jumbo sweet onions, thick-cut and coated in Panko breadcrumbs. Perfect with our ranch or BBQ.

## **CLASSIC BRUSCHETTA \$10**

Toasted Italian bread, topped with our diced Roma tomato, sweet onion, shaved Parmesan, balsamic glaze and basil.

## **SOFT PRETZELS & CHEESE SAUCE \$7**

Salty, chewy, warm pretzels and a side of homemade cheese sauce for dipping.



*Denotes our signature specialties. Check out more choices throughout our menu—just look for the skyline!*

\*\* 18% gratuity added to parties of 8 or more

\*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.

\*\* \$4.95 added for a shared plate Dinners.

\*\* Your first sauce and dressings are included - extras are \$.50 each.

Served with a choice of fries, homemade kettle chips or sweet potato fries.  
 Substitute a house salad for \$2.00.  
 Choice of 1/2 lb Beef Burger\* (handmade, never frozen) or Grilled Chicken Breast.

# BURGERS

**AMERICA'S FAVORITE CHEESEBURGER DELUXE\*** \$12  
 Flame grilled and seasoned with two kinds of American cheese on a toasted bun.  
 Add bacon for \$1.99.

**BLUE CHEESE BACON BURGER\*** \$13  
 Flame grilled burger, topped with our chunky blue cheese sauce and two strips of crispy applewood smoked bacon. Ask for Buffalo Sauce to spice it up!

**POPPER TOPPER BURGER\*** \$13  
 Flame grilled burger topped with spicy jalapeño rings, cream cheese, grape jelly, and Pepper-jack cheese... *The Popper has its own following!!*

 **MAC & CHEESE BACON CHEESE\*** \$14  
 Flame grilled burger topped with our creamy Mac & Cheese, crispy bacon and Cheddar cheese holds it all together... *well sort of.*

 **BACON & EGG CHEESEBURGER\*** \$14  
 Flame grilled, topped with two kinds of American cheese, smoky bacon with an over easy egg.

**TURKEY AVOCADO CHEDDAR\*** \$13  
 Flame grilled TURKEY burger topped with Cheddar cheese, creamy avocado, lettuce, onion and tomato. Served with a side of our Mexi-Ranch dressing.

**MUSHROOM & SWISS BURGER\*** \$14  
 Flame grilled 1/2 lb. burger, sliced mushrooms sauteed in our Asian Zing sauce, topped with artisan Swiss cheese. Choice of fries.

 **HOT IN HARLEM BURGER\*** \$15  
 Flame grilled 1/2 lb. burger topped with smoky Ghost Pepper Jack cheese, Crispy fried-onions, jalapenos, and homemade chili!!

 **CHORIZO GHOST PEPPER & CHEESE\*** \$14  
 Flame grilled burger topped with twin chorizo patties, smoky Ghost Pepper Jack cheese, cool crisp veggies and our house made roasted red pepper honey sauce- *HOT CHEESE!!*

 **PRIME RIB STEAKHOUSE BURGER\*** \$16  
 Flame grilled burger topped with Tillamook Cheddar cheese, shaved slow roasted prime rib, A1 Ranch®, and a side of au jus.  
 Back from our original menu-*requested by many!*

Make any salad a wrap and kettle chips combo for \$1.99.  
 Available in Gluten Free Wraps.

**CHICKEN BACON RANCH** \$13  
 Our own mixed greens topped with real bacon pieces, Cheddar cheese and your choice of CRISPY or GRILLED chicken breast. Served with a side of SoHo's ranch dressing.

**SPINACH CHICKEN CRANBERRY** \$13  
 Fresh baby spinach greens, tender grilled chicken breast, dried cranberries, pecans, and Blue cheese crumbles. Served with a side of raspberry vinaigrette.

**SANTA FE CHICKEN** \$13  
 Our own mixed greens topped with a grilled chicken breast, black bean & roasted corn salsa, and Cheddar cheese. Served with a side of our creamy homemade Mexi-Ranch dressing.

**CHEESEBURGER SALAD** \$13  
 Our own mixed greens topped with a char-grilled cheeseburger, shredded Cheddar cheese, crisp onion and ripe tomatoes. *A perfect Carb Friendly Meal!* We suggest 1000 Island with this one.

# BIG SALADS & WRAPS

## DRESSINGS

- Ranch
- Mexi-Ranch
- A1® Ranch
- French
- Blue Cheese
- Asian Sesame
- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Honey Mustard
- Italian (Lo Cal)
- Dorothy Lynch Caesar
- 1000 Island

\*NOTICE: ITEMS MARKED WITH (\*) MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* 18% gratuity added to parties of 8 or more    \*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.    \*\* \$4.95 added for a shared plate Dinners.  
 \*\* Your first sauce and dressings are included - extras are \$.50 each.

Served with a choice of fries, homemade kettle chips or sweet potato fries. Substitute a house salad for \$2.00.

# SANDWICHES

**NYC REUBEN \$13**

SoHo's deli classic with thin-sliced corned beef stacked high and topped with sauerkraut and homemade 1000 Island dressing, Swiss cheese on marble rye that is baked locally.

**THE CUBAN \$13**

Tender Cuban-style roasted pork, smoked ham, Swiss cheese, pickles and spicy mustard on a toasted Cuban style roll.

**FRENCH DIP \$14**

Thin sliced roast beef, artisan Swiss cheese on a warm French roll with au jus for dipping. *Add sautéed onions, peppers and Swiss cheese to make it a Philly Style Dip \$1.99.*

**PRIME RIB MELT \$15**

Layers of our own slow roasted Prime Rib with two kinds of American cheeses on a grilled artisan sourdough bread.

**MEATLOAF GRILLER \$13**

Crispy grilled sourdough, lots of American cheese and a thick slice of our homemade meatloaf.



**GOURMET GRILLED CHEESE \$12**

Artisan sourdough grilled with Provolone, Cheddar and Swiss cheeses. Served with a mini cup of our homemade Tomato Bisque for dunking.

# KIDS

For kids 10 and under, all meals include a drink. Choose a main entree and pair it with a side – \$5.00.

**ENTREE**

- Mac & Cheese
- Spaghetti
- Cheese Quesadilla
- Chicken Strips

**SIDE**

- Fruit Cup
- Mashed Potatoes
- French Fries
- Garden Salad

# SOUP & CHILI

**Tomato Bisque** - bowl \$4  
cup \$3

**Homemade Chili** - bowl \$6  
cup \$4

**Soup of the Day** - bowl \$4  
cup \$3

# SOHO SIDES

- Side Garden Salad \$5
- Side Salad with meal \$3
- Sautéed Green Beans \$5
- Brussels Sprouts \$5
- French Fries \$4
- Sweet Potato Fries \$4
- Kettle Chips \$4
- Real Mashed Potatoes \$4
- Baked Potato \$4
- Works Baked Potato \$6



Denotes our signature specialties. Check out more choices throughout our menu—just look for the skyline!

\*\* 18% gratuity added to parties of 8 or more

\*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.

\*\* \$4.95 added for a shared plate Dinners.

\*\* Your first sauce and dressings are included - extras are \$.50 each.

All Flat Breads are \$16. Add a fresh garden salad with choice of dressing \$22.  
All available in Gluten Free Crust.

# FLAT BREAD PIZZAS

## ALL-MEAT COMBO

Smoky bacon, thick cut pepperoni, baked ham and real pork sausage. No room for veggies on this one!

## CLASSIC WORKS

Sausage, pepperoni, mushrooms, onions, green peppers and black olives. Totally All-American, everyone's favorite meats and veggies.

## BROOKLYN "PLAIN" CHEESE

Shaved Parmesan, fresh Mozzarella, Provolone and shredded Mozzarella cheese- "PLAIN," just like they order it in Brooklyn, New York.

## MEDITERRANEAN CHICKEN

White meat chicken, Alfredo sauce, spinach, artichoke hearts, mushrooms, olives and diced tomatoes. These gourmet ingredients take this pizza to a level all its own.

## PEPPERONI & CREAM CHEESE



Red sauce, thick hand-cut pepperoni and cream cheese that melts deliciously in our hot pizza oven. SoHo developed this combo in 2012.

## CLASSIC MARGHERITA

Sliced Roma tomatoes, fresh Mozzarella cheese and basil. Topped with balsamic drizzle. The most simple ingredients make the most delicious pizza.

## VERY, VERY VEGGIE

Mushrooms, green peppers, onions, tomatoes, artichokes, baby spinach and black olives. Bursting with flavor and textures.

## BUFFALO CHICKEN BLUE CHEESE

Roast chicken, buffalo sauce and cheese topped with ranch sauce and Blue cheese crumbles. Everyone knows Buffalo wings were born in New York- this is our version of them on a pizza.

## DILL PICKLE CHEESEBURGER \*NEW\*

Cream sauce, Mozzarella, lean ground beef, American cheese all topped with thinly sliced dill pickles. Quirky? Possibly. Delicious? Absolutely!

## CRAB RANGOON \*NEW\*

Whipped seasoned cream Rangoon base, surimi crab, green onion, Mozzarella and Asiago with



# CASSEROLES

## HOT BEEF \$14

Slices of tender roast beef, thick white bread, real mashed potatoes covered with rich brown gravy. Served with a garden salad.

## MACARONI & CHEESE \$12

It's creamy, cheesy and gooey with a toasted crumb topping. Served with a garden salad. *Add bacon \$1.99.*

## CHICKEN POT PIE \$12

Slow roasted chicken and tender vegetables in a rich homemade chicken stock topped with a golden flaky pastry. Served with a garden salad.

## TATER-TOT CASSEROLE \$12

Your favorite traditional style casserole with ground beef and veggies (ours has sweet corn) topped with tots and cheese. Served with a garden salad.



## CHICKEN ALFREDO LASAGNA ROLLS

*\$14* Pasta rolled around roast chicken, Ricotta cheese and spinach then topped with Alfredo sauce and Mozzarella cheese. Served with bread and a garden salad.



Denotes our signature specialties. Check out more choices throughout our menu-just look for the skyline!

\*\* 18% gratuity added to parties of 8 or more

\*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.

\*\* \$4.95 added for a shared plate Dinners.

\*\* Your first sauce and dressings are included - extras are \$.50 each.

All dinners start with a hand-cut garden salad with your choice of dressing.  
Dinners without rice or pasta are served with a choice of potato:  
french fries, sweet potato fries, house-made kettle chips, real mashed or oven baked.

# DINNERS

## **BALSAMIC CHICKEN & GREEN BEANS \$15**

Flame grilled chicken breast topped with Provolone and Balsamic glaze atop a fresh sauté of whole green beans, onion and ripened cherry tomatoes.

## **CHICKEN PARMESAN \$16**

Tender chicken breast, lightly coated in panko breadcrumbs and lightly fried, topped with Provolone and our classic marinara sauce, served on a bed of tender pasta.

## **GRILLED NORTH ATLANTIC SALMON \$17**

Boneless, skinless North Atlantic salmon filet seared to perfection. Choose an herb blend or spice it up a bit with our mix of Cajun spices.

## **CHICKEN ALFREDO CARBONARA \$15**

Our take on carbonara with a crispy chicken breast, crispy bacon, sweet peas, and tender pasta tossed in our creamy Alfredo sauce.

## **CAJUN JAMBALAYA \$17**

Chicken, shrimp, and sausage sautéed with onion and peppers in a savory and slightly spicy Cajun sauce. Served over seasoned rice.

## **BONE IN SHORT RIB \$20**

Our BBQ rubbed Iowa Beef short rib is slow roasted until fall off the bone tender, served with our famous SoHo Mac & Cheese.

## **CLASSIC HOMEMADE MEATLOAF \$16**

We give our thick sliced melt-in-your-mouth meatloaf a quick grill then we layer it with real mashed potatoes and savory gravy. It's all topped with crispy onion strings.

## **HAND CUT STEAK TIPS \$18**

Tender beef filets hand cut in our kitchen, grilled with onions and mushrooms, served on a bed of creamy mashed potatoes, all topped with our rich brown gravy.

## **CLASSIC 16OZ RIB EYE\* \$32**

Classic, USDA choice one-pound, well-seasoned boneless rib eye, cooked to your liking. Iowa's corn-fed beef is a long time Midwest staple.

*Add sautéed mushrooms \$1.99.*

## **BONELESS IOWA CHOP \$19**

We hand-cut it extra thick and then we butterfly it for perfect grilling. Finished with our own tangy 57 Honey Glaze. Juicy pork is another Midwest staple.



*Special Weekend Dinners ONLY served Friday and Saturday Evenings from 5-9pm.  
Start with a hand-cut garden salad with your choice of dressing.*

## **PRIME PORK OSSO BUCO \$24**

We slow-braised a hearty pork shank and then crisp it just before plating. Served fall-off-the-bone tender atop real mashed potatoes and rich brown demi-glaze.

## **BEEF TENDERLOIN MEDALLIONS WITH JUMBO SHRIMP \$24**

Hand cut petite filet, seasoned and cooked to medium, topped with Jumbo Grilled Shrimp paired with butter sautéed garden green beans **OR** a baked potato.

\*NOTICE: ITEMS MARKED WITH (\*) MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* 18% gratuity added to parties of 8 or more    \*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.    \*\* \$4.95 added for a shared plate

Dinners. \*\* Your first sauce and dressings are included - extras are \$.50 each.

SOHO

DESSERT

**BIG COOKIE SKILLET** \$8  
A fresh baked chocolate chip cookie hot out of the oven and topped with vanilla ice cream. *Please allow 10 minutes—we bake to order.*

**NEW YORK CHEESECAKE** \$8  
Thick and ultra-rich, this perfect New York cheesecake is topped with your choice of chocolate or caramel sauce.

**HOMEMADE BREAD PUDDING** \$8  
Warm bread pudding baked fresh from scratch with rich caramel sauce. *Add a scoop of ice cream for \$1.*

BEVERAGES

Coke  
Coke Zero  
Diet Coke  
Cherry Coke Sprite  
Fresca  
Root Beer  
Mr. Pibb  
Fanta Orange  
Lemonade  
Raspberry Sweet Tea  
Unsweetened Tea  
Red Bull  
Sugar Free Red Bull  
Monster Zero  
Milk/Chocolate Milk  
Hot Tea  
Coffee/Decaf



---

★

## WHY DO WE CALL OUR RESTAURANT SOHO?

SoHo is a neighborhood in lower Manhattan, New York City previously known for being a bit run down. It is now better known for its' artists' lofts, small art galleries, and more recently identified for the wide variety of stores, shops and eclectic restaurants. The history of SoHo NYC, much like Sioux City's own Historic Fourth, is an example of inner-city regeneration. SoHo is a nickname meaning South of Houston Street. We would like to think of our SoHo as the South side of Historic Fourth Street...a bit of a stretch but now that you're here you can see why we love it.

**SoHo**  
AMERICAN  
KITCHEN & BAR

*SoHo, it's the place to go!*

---

★

We have a Party Room in our lower level for groups up to 32. Perfect for wedding rehearsal dinners, showers, birthdays, or office holiday parties. Ask one of our staff for more information.

1024 Historic 4th Street | Sioux City, IA 51101 | 712.560.8841

\*NOTICE: ITEMS MARKED WITH (\*) MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* 18% gratuity added to parties of 8 or more    \*\* \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap.    \*\* \$4.95 added for a shared plate Dinners.  
\*\* Your first sauce and dressings are included - extras are \$.50 each.