

SMALL PLATES

CURED MEATS & CHEESES 14
Aged ham, salami, mustard, pickles, and selection of cheeses with preserved fruit and crusty bread

STEAK & STOUT SLIDERS* 12
3 steak sliders with thin-sliced top sirloin, melted Gouda and stout-braised onions on buttered buns

PROSCIUTTO & ARUGULA FLATBREAD 10
Fresh mozzarella, prosciutto, topped with arugula, Roma tomato, baked and drizzled with a balsamic vinegar glaze

BLACK PEPPER GARLIC CHICKEN WINGS 10
6 jumbo wings tossed in our buffalo pepper garlic sauce; served with housemade slaw

SPINACH & ROASTED ARTICHOKE DIP 8
Spinach, artichoke hearts, cream cheese, aged cheddar and Monterey Jack cheese blended and served hot with crostini

CHICKEN QUESADILLA 10
Served with tomatillo salsa verde, roasted peppers, cheddar & Jack cheeses

CHARRED TOMATO LIME GUACAMOLE (GF) 7
Our housemade guac; served with tortilla chips

WHITE CHEDDAR MAC & CHEESE 7
Aged white cheddar topped with breadcrumbs and baked golden brown

BRUSSELS & BACON (GF) 7
Oven roasted and sautéed with crispy bacon and caramelized onion

SOUPS

CHICKEN AND WILD MUSHROOM RICE SOUP (GF) 6
Shiitake and shredded chicken in a light chicken broth with a blend of wild brown and black rice

SOUP DU JOUR 6

CHEF'S FAVORITES

CHICAGO'S BEST BONE-IN RIBEYE, 16 OZ* (GF) 31

BONELESS NY STRIP, 10 OZ* (GF) 30

CENTER CUT FILET, 8 OZ* (GF) 30
All steaks served with horseradish mashed potatoes and asparagus

SLOW ROAST PORK CHOP 22
Served over horseradish mashed potatoes with apple relish

SAUTÉED WALLEYE PIKE 22
Served with wild rice corn pilaf, fresh green beans and lemon beurre blanc sauce

WALLEYE FINGERS 9
Crispy walleye strips with housemade slaw and tartar sauce

MAINS

SRIRACHA-GLAZED SIRLOIN* (GF) 25
Marinated center cut sirloin with horseradish mashed potatoes, grilled vegetables and a zesty Sriracha glaze

RIBEYE STEAK* (GF) 29
A 12 oz. ribeye steak charbroiled as you like it, served with grilled vegetables and horseradish mashed potatoes

MEDITERRANEAN SHRIMP PASTA 18
Bowtie pasta, sautéed with fresh spinach, mushrooms & cherry tomatoes in a light pesto cream with jumbo shrimp

SALMON WITH KALE & MUSHROOMS* (GF) 16
Grilled salmon with fresh kale seasoned and sautéed in butter with crimini mushrooms

CHICKEN ESPINACA (GF) 14
A marinated charbroiled chicken breast topped with bacon, served over spinach, sautéed mushrooms and roasted red pepper in a Monterey Jack salsa

HANDHELDS

All of our Handhelds are served with your choice of side

TURKEY CLUB 12
Layered with roasted turkey, bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

GRILLED CHICKEN BREAST SANDWICH 11
With basil pesto, tomato and feta cheese

CUBAN SANDWICH 12
Sliced pork, ham, pickles, Swiss cheese, and mustard

GRILLED STEAK WRAP* 13
Seasoned grilled top sirloin with Monterey Jack cheese, black beans, roasted red pepper and cilantro, wrapped in a grilled flour tortilla

BURGERS

Burgers are served with your choice of side. Our half-pound burgers are hand-formed from fresh Angus beef

BACON AVOCADO BURGER* 14
Topped with 2 strips of crisp applewood bacon and sliced avocado with a side of chipotle aioli

BLACK RUM BACON JACK BURGER* 14
Pepper jack, thick cut applewood bacon, stout-braised onion, pickles topped with our housemade sweet and spicy black rum BBQ sauce

THE HOUSE BURGER* 12
Topped with melted cheese of your choice and our housemade burger sauce

VEGGIE BURGER (GF) 12
Mixed grains and vegetables topped with sliced avocado and tomatoes with a side of chipotle aioli

SALADS

COBB SALAD (GF) 13
Romaine, chicken breast, hard-boiled egg, avocado, bacon, blue cheese, tomato, and truffle vinaigrette

BEET SALAD (GF) 9
With toasted hazelnuts, blue cheese, baby kale and truffle vinaigrette

ADD*

Shrimp +5
Salmon +6
Chicken +4

CAESAR SALAD 8

Romaine, shaved aged Parmesan cheese and croutons, tossed in our Caesar dressing

QUINOA & BABY GREEN SALAD (GF) 9

With feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette

SIDES

HOUSE SALAD 5

HORSERADISH MASHED POTATOES 4

FRENCH FRIES 4

HOUSEMADE PUB CHIPS 3

ASSORTED GRILLED VEGETABLES 5

SWEETS

FLOURLESS CHOCOLATE CAKE 9

PEANUT BUTTER MOUSSE PIE 7

NY CHEESECAKE 7

SORBETTO 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. (GF) Indicates Lighter Fare (GF) Indicates a Gluten Free Item

MULES

CROWNED JEWEL

Our house mule – cranberry juice and a drop of blood orange bitters added to vodka, ginger beer and fresh lime, all served over cracked ice in a copper mug
12

MOSCOW MULE

The original – vodka, ginger beer and fresh lime juice served over cracked ice in a copper mug
12

MEXICAN MULE

Silver tequila, ginger beer and fresh lime juice served over cracked ice in a copper mug
12

KENTUCKY MULE

Bourbon, ginger beer and fresh lime juice served over cracked ice in a copper mug
12

CLASSIC COCKTAILS

- BEE'S KNEES** 11
Gin, honey and fresh lime juice are shaken vigorously and served "up" with a lemon twist
- COSMOPOLITAN** 11
Vodka, Cointreau, fresh lime juice and cranberry juice are shaken and served "up" with an orange twist
- MARGARITA** 12
Silver Tequila and Cointreau combined with our housemade sour mix and fresh squeezed lime juice on ice or "up" – with a salted rim if you like
- PIMM'S CUP** 11
The famed Pimm's #1 liqueur with our housemade sour mix, a bit of cucumber and notes of citrus; served over ice
- BOURBON OLD FASHIONED** 12
Bourbon, housemade simple syrup and a touch of orange bitters, on ice
- MINT JULEP** 12
Bourbon blended with our housemade simple syrup served in a copper mug over ice with muddled mint leaves, fresh mint garnish
- CUBAN MOJITO** 11
White rum, fresh lime juice and housemade simple syrup are shaken and poured over ice with muddled mint leaves. A bit of club soda and fresh mint leaves top it off

WINE

- | WHITE | Glass / Half Bottle / Bottle |
|---------------------------------------------------------|------------------------------|
| Sparkling – Chandon Brut, CA | 12/34 |
| Pinot Grigio – Danzante, Italy..... | 10/38 |
| Chardonnay – Clos Du Bois, CA | 10/18/38 |
| Chardonnay – Chateau St. Jean, CA | 10/38 |
| Chardonnay – Cakebread, CA | 12/21/42 |
| Sauvignon Blanc – Ara Single Vineyard, New Zealand..... | 12/42 |
| White Blend – Conundrum, CA..... | 10/38 |
| Riesling – Chateau Ste. Michelle, WA | 10/38 |
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| RED | Glass / Half Bottle / Bottle |
| Pinot Noir – Meiomi, CA | 10/38 |
| Pinot Noir – Lyric by Etude, CA..... | 11/40 |
| Merlot – Clos Du Bois, CA | 10/18/38 |
| Cabernet Sauvignon – Clos Du Bois, CA | 10/38 |
| Cabernet Sauvignon – Penfolds Bin 9, Australia..... | 12/42 |

BEER

- | DRAFT | |
|---------------------------------------------|---|
| Miller Lite | 6 |
| Samuel Adams Seasonal | 7 |
| Blue Moon | 7 |
| Leinenkugel Seasonal | 7 |
| Revolution IPA- Chicago, IL | 7 |
| Revolution Cross of Gold- Chicago, IL | 7 |
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| BOTTLES | |
| Bud Light | 6 |
| Budweiser | 6 |
| Coors Light | 6 |
| Miller Lite..... | 6 |
| Samuel Adams Boston Lager | 7 |
| Goose Island..... | 7 |
| Corona Extra..... | 7 |
| Corona Light | 7 |
| Stella Artois | 7 |
| Amstel Light | 7 |
| Heineken | 7 |
| Angry Orchard | 6 |