Dinner.

5:00pm - 10:00pm daily

**Something to share**

- **Smoked salmon**
  Served with capers, chopped onions, onion and chive cream cheese and mini potato cakes
  $11

- **Chips and dips**
  Blue tortilla chips with warm queso dip, guacamole and salsa
  $8

- **Roasted red pepper hummus**
  Served with flat bread, sweet pepper strips, carrots and celery
  $8

- **Cheese and grapes**
  Assorted cheeses served with grapes and flat bread crackers
  $10

- **Cheese quesadillas**
  A wheat tortilla filled with cheddar cheese served with sour cream, guacamole and salsa. Add chicken ($4) or steak ($6).
  $8

- **Nacho Fries**
  Waffle-cut fries loaded with cheddar, black olives and jalapenos served with sour cream, guacamole and salsa.
  $10

- **Pulled pork flatbread**
  A layer of barbecue sauce on flat bread topped with smoked pulled pork, red onion, and cheddar and mozzarella cheeses
  $10

- **Margherita flatbread**
  An olive oil and garlic base with tomatoes, mozzarella and fresh basil drizzled with balsamic vinaigrette
  $9

**Going green**

- **Balsamic steak and spinach salad**
  Spinach, Gorgonzola cheese, bacon bits, red onions and red peppers with balsamic vinaigrette dressing, topped with sirloin steak
  $15

- **Grilled salmon salad**
  Fresh spring mix and juliened vegetables with vinaigrette dressing topped with a salmon filet
  $14

- **Chicken Caesar salad**
  Grilled chicken breast filet on a bed of romaine lettuce with grated Parmesan cheese, croutons, and Caesar dressing
  $14

- **450 North salad**
  Fresh spring mix, cherry tomatoes, and croutons with your choice of dressing
  $8

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
No need for a knife or fork

**450 North burger**
Angus burger topped with fresh spring mix, tomatoes, red onions, mushrooms, gorgonzola and provolone cheeses

**Four cheese pizza**
Provolone, mozzarella, cheddar, and parmesan cheeses with your choice of tomato, pesto, or alfredo sauce

**Southwestern chicken pizza**
Provolone, mozzarella, and parmesan cheeses with tomato basil sauce, red onions, and chicken breast

**Pulled pork sliders**
Three barbecue-smoked pulled pork sliders topped with barbecue sauce and cole slaw on Hawaiian rolls

**Buffalo chicken sliders**
Three mini chicken breast filets coated with buffalo sauce topped with bleu cheese crumbles on Hawaiian rolls

**Steak and mushroom panini**
Sirloin steak cooked to your desired temperature with red onions, mushrooms, and provolone cheese on sourdough bread

**Greco chicken panini**
Sliced chicken breast filet with provolone cheese on sourdough, spread with hummus and basil pesto

**Tomato and mozzarella panini**
Tomatoes, basil leaves, and fresh mozzarella slices on sourdough with a basil pesto spread

**The main event**

**Strip steak**
Served with chef's choice vegetables, roasted rosemary potatoes, and a dinner roll

**Grilled salmon filet**
Served with chef's choice vegetables, roasted rosemary potatoes, and a dinner roll

**Herb roasted chicken**
served with chef's choice vegetables, roasted rosemary potatoes, and a dinner roll

**Don't forget dessert**

**Hot fudge cake**
A chocolate bundt cake served warm with a molten chocolate center. Enjoy with ice cream a la mode for an additional $2.

**Baked apple tart**
Caramelized apples in a flaky crust drizzled with caramel sauce and cinnamon powder. Enjoy with ice cream a la mode for $2 more.

**Ice cream sundae**
A classic delight of Vanilla ice cream drizzled with chocolate or caramel syrup, finished with whipped cream and a cherry.

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Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>450 North Martini</td>
<td>$10</td>
<td>450Northmartini Our signature martini made with Absolut Citron, blue curacao, and triple sec garnished with an orange wedge and a cherry</td>
</tr>
<tr>
<td>Blackberry Cosmopolitan</td>
<td>$11</td>
<td>Blackberry Cosmopolitan Our version of a martini staple with Absolut Citron vodka, Cointreau orange liqueur, blackberry puree and a splash of lime juice</td>
</tr>
<tr>
<td>Sapphire Martini</td>
<td>$10</td>
<td>Sapphire martini A classic combination of Bombay Sapphire gin and dry vermouth with jumbo olives</td>
</tr>
<tr>
<td>Chicago Martini</td>
<td>$11</td>
<td>Chicago Martini A savory blend of Ketel One vodka, dry vermouth, and a splash of olive juice with bleu cheese olives</td>
</tr>
<tr>
<td>Raspberry Chocolate Martini</td>
<td>$12</td>
<td>Raspberry chocolate martini Indulge in raspberry vodka shaken with Godiva Chocolate liqueur and Creme de Cacao in a chocolate swirled glass</td>
</tr>
<tr>
<td>White Chocolate Mint Martini</td>
<td>$12</td>
<td>White chocolate mint martini A chocolate martini with Absolut Vanilia vodka, Godiva chocolate liqueur with creme de menthe and creme de cacao in a white chocolate swirled glass</td>
</tr>
<tr>
<td>Cafe Chata</td>
<td>$9</td>
<td>CafeChata liqueur shaken with Patron XO Cafe tequila and a splash of cream over ice</td>
</tr>
<tr>
<td>Manhattan Spice</td>
<td>$9</td>
<td>Manhattan Spice Jim Beam Devil's Cut bourbon stired with orange flavored bitters and sweet vermouth, strained then finished with a cinnamon stick and cherry</td>
</tr>
<tr>
<td>Pomegranite Margarita</td>
<td>$9</td>
<td>Pomegranite margarita Herradura Silver tequila, pomegranate liqueur, triple sec, and lime juice</td>
</tr>
</tbody>
</table>
Something refreshing
Coke, Diet Coke, Sprite, Cranberry Juice $2.50
Rishi Organic Citron Green Iced Tea $3
Lemonade $2

Something from the bar
Bottled beer
Budweiser $4
Bud Light $4
Coors Light $4
Michelob Ultra $4
Miller Genuine Draft $4
Miller Lite $4
Redbridge $4
Heineken $5
Stella Artois $5
Corona / Corona Light $5
Blue Moon $5
Fat Tire $5
Goose Island 312 $5
Goose Island Honkers Ale $5
Goose Island IPA $5
Goose Island Specialty/Seasonal $6
Guiness $5
Leinenkugal (Variety) $5
Peroni $5
Samuel Adams $5
White wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stone Cellars Culinary Collection, Chardonnay</td>
<td>$7</td>
<td>$26</td>
</tr>
<tr>
<td>Bonterra, Organic, Chardonnay</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Kim Crawford Unoaked, Chardonnay, New Zealand</td>
<td>$9</td>
<td>$49</td>
</tr>
<tr>
<td>Brancott Estate, Sauvignon Blanc, New Zealand</td>
<td>$8</td>
<td>$34</td>
</tr>
<tr>
<td>Danzante, Pinot Grigio, Italy</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Riesling, Washington</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>White Haven, Sauvignon Blanc</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Beringer, White Zinfandel</td>
<td>$7</td>
<td>$26</td>
</tr>
</tbody>
</table>

Red wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spellbound, Petite Sirah</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Penfolds Koonunga Hill, Shiraz, Australia</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Stone Cellars Culinary Collection, Merlot</td>
<td>$7</td>
<td>$26</td>
</tr>
<tr>
<td>Red Rock, Merlot</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Bonterra, Organic, Merlot</td>
<td>$9</td>
<td>$34</td>
</tr>
<tr>
<td>MacMurray Ranch Sonoma Coast, Pinot Noir</td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Mirassou, Pinot Noir</td>
<td>$10</td>
<td>$38</td>
</tr>
<tr>
<td>Terrazas de los Andes, Malbec, Argentina</td>
<td>$9</td>
<td>$38</td>
</tr>
<tr>
<td>Stone Cellars Culinary Collection, Cabernet</td>
<td>$7</td>
<td>$26</td>
</tr>
<tr>
<td>Cellar #8, Cabernet</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Bonterra, Organic, Cabernet</td>
<td>$9</td>
<td>$34</td>
</tr>
<tr>
<td>Cellar #8, Zinfandel</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Ménage à Trois Red</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Whispering Angel Rosé, France</td>
<td>$65</td>
<td>$207</td>
</tr>
</tbody>
</table>

Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Villa Sandi Il Fresco, Prosecco</td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Korbel Brut</td>
<td>$10</td>
<td>$38</td>
</tr>
<tr>
<td>Moet et Chandon</td>
<td>$99</td>
<td>$99</td>
</tr>
</tbody>
</table>
## House spirits

<table>
<thead>
<tr>
<th>Svedka</th>
<th>Dewar's White Label</th>
<th>Beefeater</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Scotch</td>
<td>Gin</td>
</tr>
<tr>
<td>Sauza Extra Gold</td>
<td>Bacardi Superior</td>
<td>DeKuyper</td>
</tr>
<tr>
<td>Tequila</td>
<td>Jim Beam</td>
<td>Martini &amp; Rossi</td>
</tr>
<tr>
<td>Canadian Club</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whiskey</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Premium spirits

### Bourbon

- Knob Creek
- Maker's Mark
- Woodford Reserve

### Cognac

- Hennessy V.S.

### Gin

- Bombay Sapphire
- Tanqueray

### Rum

- Light - Mt. Gay Eclipse Silver
- Dark/Aged - Cruzan Estate Aged
- Dark/Aged - Pyrat XO Reserve
- Dark/Aged - Ron Zacapa
- Flavored - Capt. Morgan Spiced
- Flavored - Malibu Coconut

### Scotch

- Chivas Regal
- Johnnie Walker Black Label
- Glenfiddich
- Macallan

### Tequila

- Don Julio Reposado
- Herradura Silver
- Patrón Añejo
- Patrón Reposado
- Patrón Silver

### Vodka

- Absolut
- Belvedere
- Ciroc
- Grey Goose
- Ketel One
- Prairie, Organic
- Ultimat

### Whiskey

- Crown Royal
- Gentleman Jack
Local flavors.

450 North Bar & Bistro is dedicated in supporting our local farmers and businesses in the Chicagoland area. Our menu gives you an opportunity to experience what our region has to offer. Relax & enjoy a sharing with others or by yourself.