

CLASSIC COCKTAILS

DUTCH MULE

Ketel One, lime juice, ginger beer 15.00

THYME BANDIT

Tanqueray Ten, Benedictine, Vermouth, lemon 15.00

REGAL WASHINGTON APPLE

Crown Royal Regal Apple, Apple Cider, pomegranate, lime 15.00

THE HOLLOW

George Dickel Rye, peach, lemon 15.00

MADHOUSE MARGARITA

Don Julio Blanco, Cointreau, lime 15.00

COOL UNDER PRESSURE

Captain Morgan Spiced, ginger, lime, bitters 15.00

CHI-CITY COSOMO

Ketel One Oranje, Cointreau, pomegranate, lime 15.00

ALMOST FAMOUS

Ketel One Citroen, blueberry, mint, lemon 15.00

APPETIZERS

DEEP SEARED CALAMARI

Spicy cocktail and classic tartar sauce 14.00

SMOKED BEEF BRISKET NACHOS

Cheddar cheese, sliced jalapeños, pico de gallo and sour cream 14.00

SMOKED CHICKEN WINGS

Bourbon glazed served with Alabama barbecue sauce 13.00

SKIRT STEAK SKEWERS

Thai barbeque Sauce 17.00

KETEL ONE SHRIMP COCKTAIL

Colossal poached gulf shrimp, Ketel One infused cocktail sauce 24.00

FRIED SQUEAKY CHEESE

Wisconsin cheese with marinara sauce 12.00

SOUP - STARTER SALADS

CHEF ANDREW'S SOUP FOR TODAY

Please ask your server for today's selection 9.00

WEDGE SALAD

Iceberg lettuce, crumbled blue cheese, tomatoes, red onions and bacon 10.50

ENTRÉE SALADS

CHICKEN CAESAR SALAD

Grilled chicken, Parmesan, lemon, garlic croutons 12.00

- Add Shrimp 8.00 per shrimp
- Add Steak 15.00

COBB SALAD

Chicken, tomatoes, bacon, hard-boiled egg, avocado, blue cheese Iceberg, romaine, endive, Green Goddess dressing 13.50

GREEK SALAD

Chicken, cucumbers, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese, red onions and fresh oregano with a red wine vinaigrette topped with crispy pita strips 13.50

SEARED TUNA SALAD

Mixed greens, cucumber, radish, pickled red onion, crispy edamame and orange ginger vinaigrette 19.00

DRAFT & BOTTLE BEER

DRAFT

Stella Artios, Goose Island IPA, 312 Urban Wheat, Green Line - 9.75
Goose Island Seasonal Craft - 9.75

CRAFT BOTTLE

Deschutes-Mirror Pond Ale, Black Butte Porter, Fresh squeezed IPA - 8.25
Greenbush-Dunegräs, Star Chicken Shotgun - 9.00
Ale asylum-Ünshadowed, Ambergeddon - 9.00
Una Année-Maya 16.9 oz - 12.00
Goose Island Reserve-Matilda, Sofie - 10.50
Ballast Point - Even Keel - 9.50
Buckle Down - Belt and Suspender IPA - 9.50

PREMIUM BOTTLE

Amstel Light, Heineken, Heineken Light, Guinness, Guinness Blonde, Corona, Labatt Blue, Redbridge (gluten free) - 8.75

DOMESTIC BOTTLE

Goose Island Honkers, MGD, Blue Moon, Michelob Ultra - 8.25

ALUMINUM BOTTLE

Bud Light, Budweiser, Miller Lite - 9.00

NON-ALCOHOLIC BOTTLE

O'Douls - 8.00
Becks, Haake Beck - 8.75

CLUB BURGERS

SERVED WITH HAND CUT IDAHO FRIES

KETEL ONE BACON-CHEESE BURGER

A 10 oz. hand formed burger topped with sharp cheddar, Niman Ranch thick cut bacon, lettuce, tomato all on a brioche bun 18.00

TURKEY MUSHROOM BURGER

Grilled mushrooms and onions, Swiss cheese on a toasted nine grain bun 15.00

ITALIAN CHICKEN SANDWICH

Basil marinated, smoked mozzarella, lettuce, tomato served on a Focaccia with sun-dried tomato aioli 18.00

PORTOBELLO MUSHROOM SANDWICH

Marinated and grilled, topped with provolone on ciabatta bread with roasted garlic aioli, lettuce and tomato 18.00

TUNA BURGER

Ahi tuna hand chopped and formed, seasoned with soy sauce and seared on a toasted black sesame bun with wasabi mayonnaise and lettuce 18.50

PULLED PORK SANDWICH

12-hour slow smoked pulled pork with Arkansas barbecue sauce, onion rings and coleslaw on a sesame seed bun 17.00

ENTRÉES

14 OZ. BONE-IN NEW YORK STRIP

Roasted fingerling potatoes, red wine demi butter 40.00

10 OZ. CENTER CUT FILET MIGNON

Served with mashed potatoes and natural jus 45.00

GRILLED SKIRT STEAK

Red wine vinaigrette, fries 34.00

LOBSTER GNOCCHI

House made potato gnocchi, sweet corn, butternut squash, brown butter and tarragon 29.00

SHRIMP PAPPARDELLE PASTA

Spring peas, in Ketel One Vodka cream sauce and basil 29.00

OVEN ROASTED HALF CHICKEN

Marinated with thyme, garlic, finished with herb butter, carrots and green beans 26.00

FISH OF THE DAY

Simply prepared to order

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.