

CLASSIC COCKTAILS 14.50

CHICAGO OLD FASHIONED

George Dickel Rye, sugar cube, bitters and citrus

FRENCH 75

Tanqueray Ten, La Marca Prosecco, lemon

MADISON MOJITO

Captain Morgan White, lime, simple syrup, soda

HOLLAND MULE

Ketel One, lime, Barrett's Ginger Beer

PALOMA BLANCO

Don Julio Blanco, St.-Germain Elderflower, Q-Grapefruit

TOMMY "CUCUMBER" COLLINS

Ketel One Citroen, lemon, cucumber, soda

"MY KIND OF COCKTAIL"

Ketel One, passion fruit syrup, lemon juice, Red Bull Yellow

APPETIZERS

MEAT AND CHEESE BOARD

Chef selected meat and cheese. Ask your server for selection. 12.00 Per Person

CRISPY CALAMARI

Spicy cocktail and classic tartar sauce 14.00

KOREAN BRAISED PORK BELLY

Spicy Korean bbq sauce, crispy chicharones, carrot lime salad 16.00

SHRIMP DEJONGHE - A TRUE CHICAGO CLASSIC

Shrimp sautéed in garlic, lemon juice and butter, topped with seasoned breadcrumbs and baked to order 17.00

SMOKED BEEF BRISKET NACHOS

Cheddar cheese, sliced jalapeños, pico de gallo and sour cream 16.00

BUFFALO CHICKEN WINGS

Buffalo glazed served with ranch sauce 13.00

SKIRT STEAK SKEWERS

Thai barbeque sauce 19.00

KETEL ONE SHRIMP COCKTAIL

Colossal poached gulf shrimp, Ketel One infused cocktail sauce 26.00

SOUP - STARTER SALADS

CHEF ANDREW'S SOUP FOR TODAY

Please ask your server for today's selection 9.00

SIDE SALAD

Mixed greens, cucumber, tomato, onion. Choice of dressing 8.00

ENTRÉE SALADS

WILD SALMON SALAD

Kale, quinoa, pomegranate seeds, avocado 27.00

THAI SKIRT STEAK SALAD

Mixed greens, cilantro, chili lime vinaigrette 21.00

CHICKEN CAESAR SALAD

Grilled chicken, Parmesan, lemon, garlic croutons 15.50
Shrimp 20.00
Steak 18.00

COBB SALAD

Chicken, tomato, bacon, hard-boiled egg, avocado, blue cheese Iceberg, romaine, endive, Green Goddess dressing 16.00

GREEK SALAD

Chicken, cucumbers, tomatoes, Kalamata olives, chickpeas, pepperoncini, feta cheese, red onions and fresh oregano with a red wine vinaigrette topped with crispy pita strips 14.50

BEER

DRAFT 10.75

Guinness, Stout, Dublin • Stella Artois, Pilsner, Belgium
312 Urban Wheat, Chicago • Goose OMG, Pale Ale, Chicago
Green Line, American Pale Ale, Chicago

CRAFT BOTTLE 9.75

IPA

Ballast Point Grapefruit Sculpin, San Diego, CA
Buckle Down Belt & Suspenders, Lyons, IL
Elysian Space Dust, Seattle, WA
Deschutes Fresh Squeezed, Bend, OR
4 Hands Incarnation, Saint Louis, MO

ALE

Deschutes Mirror Pond Ale, Bend, OR
Ballast Point Grunion Pale Ale, San Diego, CA
Goose Island "Matilda" Belgian Pale Ale, Chicago, IL
Goose Island "Sofie" Saison / Farmhouse Ale, Chicago, IL
Shorts Soft Parade Fruit Ale, Bellaire, MI

WHEAT-PILSNER-PORTER-OTHER

Ale Asylum Unshadowed Hefeweizen, Madison, WI
Blue Moon Belgian White Witbier, Denver, CO
Buckle Down Fritz Cuffs Pilsner, Lyons, IL
Deschutes Black Butte Porter, Bend, OR
4 Hands Milk Stout, Saint Louis, MO
Shorts Octorock Cider, Bellaire, MI

PREMIUM 9.00

Amstel Light • Heineken • Labatt Blue • Corona
Redbridge (gluten free)

DOMESTIC 9.25

Bud Light • Budweiser • Michelob Ultra • Miller Lite

ENTRÉE PLATES

HAND PASTA

Fresh pasta, spring peas, sausage, basil 22.00

PORK CHOP

10oz bone in pork chop with roasted apple chutney 29.00

BEEF TENDERLOIN POT PIE

Fingerling potatoes, seasonal vegetables, with red wine demi sauce 28.00

SHORT RIB GNOCCHI

House made potato gnocchi; Six hour braised short rib, tomato ragout 22.00

FISH OF THE DAY

Simply prepared to order 40.00

OVEN ROASTED HALF CHICKEN

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

GRILLED SKIRT STEAK

Red wine vinaigrette, fries 34.00

10 OZ. CENTER CUT FILET MIGNON

Served with mashed potatoes and natural jus 45.00

CLUB BURGERS

SERVED WITH HAND CUT IDAHO FRIES

KETEL ONE BACON-CHEESE BURGER

10 oz. hand formed burger topped with sharp cheddar, double applewood thick cut bacon, lettuce, tomato, on brioche bun 18.00

TURKEY MUSHROOM BURGER

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

GRILLED ITALIAN CHICKEN SANDWICH

Basil, smoked mozzarella, lettuce, tomato, sun-dried tomato aioli, Focaccia 18.00

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.