

APPETIZERS

KETEL ONE SHRIMP COCKTAIL

Colossal poached gulf shrimp, with a spicy Ketel One vodka infused cocktail sauce 23.00

DEEP SEARED CALAMARI

Spicy cocktail and classic tartar sauce 13.00

PORK RIBLETS

House smoked with Arkansas barbecue sauce and horseradish slaw 12.00

CHICKEN WINGS

Jumbo wings tossed in a tangy Buffalo sauce served with house made bleu cheese dressing 12.00

CHIVALINI ITALIAN SAUSAGE AND SWEET PEPPERS

Roasted red and yellow peppers, white wine, focaccia 13.00

BRISKET NACHOS

Smoked beef brisket layered with cheddar cheese piled on corn tortillas with sliced jalapeños, pico de gallo and sour cream 13.00

SPINACH ARTICHOKE CRISPY PANCETTA DIP

Served with crostini 12.00

SALADS

GREEK SALAD

Romaine, chicken, cucumbers, tomato, kalamata olives, chickpeas, pepperoncini, feta cheese, red onions and fresh oregano with a red wine vinaigrette topped with crispy pita strips 13.00

CAESAR SALAD

Crisp romaine lettuce, sliced chicken served with Caesar dressing, Parmesan cheese and garlic croutons 11.50

WEDGE SALAD

Iceberg lettuce, crumbled blue cheese, tomatoes, red onions and bacon 9.50

ITALIAN CHOPPED SALAD

Romaine, chicken, bacon, red onion, pasta, blue cheese and tomato tossed in a honey-Dijon dressing 13.00

DESSERTS

LANDSLIDE

Chocolate, vanilla and cappuccino ice cream coated with M&M's macadamia nuts and caramel on top of a cookie crust 18.00

CHOCOLATE CHIP COOKIE SUNDAE

A giant chocolate chip cookie served with vanilla ice cream, chocolate and caramel sauce 8.00

SIGNATURE SIX LAYER CARROT CAKE 9.00

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 food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

ENTRÉES

20 OZ.NEW YORK STRIP STEAK

Bone-in served with cheesy potatoes 45.00

GRILLED SKIRT STEAK

Grilled and finished with red wine vinaigrette served on fries 29.00

BONE-IN SHORT RIB

Smoked in-house for 16 hours, pork baked beans, horseradish slaw and cheddar corn bread 29.00

SHRIMP AND SCALLOP PAPPARDELLE

Sautéed spinach, red and yellow peppers, grape tomatoes tossed in olive oil, white wine and garlic 28.00

MAINE LOBSTER MAC AND CHEESE

Cavatappi pasta tossed in a rich cheese sauce with Maine lobster meat and topped with toasted bread crumbs 24.00

OVEN ROASTED LEMON GARLIC CHICKEN

With crispy potatoes and lemon-chicken sauce 25.00

FISH OF THE DAY

Simply prepared to order

SANDWICHES

ALL SANDWICHES SERVED WITH HAND CUT FRIES

KETEL ONE BURGER

A 10 oz hand formed Niman Ranch burger topped with sharp cheddar, Niman Ranch thick cut bacon, lettuce, tomato all on a pretzel roll 17.00

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 18.00

CHICKEN CLUB

10 ounce Herb marinated, pepper jack cheese, pancetta, mayo, lettuce, tomato all on a Tuscan roll 17.00

TURKEY BURGER

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

PULLED PORK SANDWICH

12-hour slow smoked pulled pork with Arkansas barbecue sauce, crispy onions and coleslaw on a sesame seed bun 16.00

BLACK BEAN VEGGIE BURGER

On a toasted nine grain bun with our barbecue sauce and melted cheddar cheese 15.00

TRIO OF GELATO 9.00

ROOT BEER CAKE

Vanilla root beer cake, root beer syrup, milk chocolate glaze and vanilla cream icing 9.00

BANANA CREAM PIE

With Nutter Butter crust 9.00

A signature of Levy Restaurants