



## COCKTAILS

14.50

### APPETIZERS

#### CRISPY CALAMARI

Spicy marinara sauce, grilled lemon 14.25

#### MARYLAND BLUE CRAB CAKE

Sliced Cucumber Salad, Saffron Aioli 16.00

#### PROSCIUTTO & BURRATA

Pignoli, Grilled Focaccia, Micro Basil, Micro Greens, Extra Virgin Olive Oil 18.00

#### SMOKED BRISKET NACHOS

Smoked brisket, cheddar cheese, sliced jalapeños, pico de gallo and sour cream 16.25

#### BUFFALO CHICKEN WINGS

Bleu cheese dressing, celery & carrot sticks 13.25

#### K1 SHRIMP COCKTAIL

Colossal poached gulf shrimp, Ketel One infused cocktail sauce 26.00

### MULE OF THE WEEK

#### Kentucky Mule

George Dickel 12, Ginger Beer, Lime

#### REGAL TIKI

Tanqueray Gin, Pimento Liqueur, Amaretto, Pineapple Juice

#### BAKED OLD FASHIONED

Bulleit Bourbon, Pimento Liqueur

#### GRAPEFRUIT ROSE

Ketel One Grapefruit Botanical, Fresh Lemon, Simple Syrup

#### POMEGRANATE SPRITZ

Chambord, Prosecco, Pomegranate

#### BLUE ISLAND

Ketel One Vodka, Tanqueray Gin, Captain Morgan, Blue Curacao

#### DUTCH MULE

Ketel One, fresh lime juice, Barritt's Ginger Beer

### SOUP & SALADS

#### CHEF'S SOUP FOR TODAY

9.00

#### MESCLUN GREEN SALAD

Teardrop Tomato, Shaved Red Onion, Balsamic Vinaigrette 10.00

#### MAINE LOBSTER & BIBB

Grilled corn, shaved fennel, Crisp Nueske's Applewood smoked bacon, Tarragon, lobster-corn vinaigrette 22.00

#### GRILLED CHICKEN CAESAR

Parmesan, garlic croutons 15.50

#### CHOPPED SALAD

Romaine, Cucumber, Celery, Chick Peas, Tomato, Avocado, Feta, Kalamata Olive, Red Onion, White Balsamic Vinaigrette 17.00

### BETWEEN THE BUN *SERVED WITH FRIES*

#### SIGNATURE KETEL BACON-CHEESE BURGER

10oz beef patty, aged cheddar, Nueske's Applewood smoked bacon, lettuce, tomato, served on our signature "double rise" brioche bun 18.50

#### NASHVILLE HOT CHICKEN SANDWICH

Dill brined chicken breast, Nashville hot sauce, sliced pickle, brioche bun 18.00

#### FILET MIGNON SLIDERS

Baby arugula, Maître d' butter, served on our signature Brioche sesame bun 24.00

#### TURKEY MUSHROOM BURGER

Grilled mushrooms and onions, Swiss cheese on a toasted wheat grain bun 16.50

### ENTREE

## PLATES AT GATES

#### Grilled Wild Pacific Salmon

Grilled trumpet mushrooms, Frisée and haricots verts salad, Red wine reduction 38.00

#### FILET MIGNON

8oz Black Angus Filet Mignon of Beef, Creamed Spinach, Crispy Onions, Bordelaise Sauce 39.00

#### STEAK FRITES

Grilled Skirt Steak, hand cut fries, maître d' hotel butter black pepper-roast garlic aioli, 34.00

#### CHAR ROASTED AMISH CHICKEN

Half roasted chicken, grilled asparagus, rosemary potato, natural jus 28.00

#### LOBSTER MAC AND CHEESE

HAND PULLED CLAW AND LOBSTER MEAT Lobster Cream, topped with panko bread crumbs and green onions 25.00

#### PENNE PASTA

Italian sausage, rapini, Ketel One Vodka sauce, parmesan cheese, basil 22.00

#### SIDES

GRILLED ASPARAGUS - RAPINI  
CRISPY ROSEMARY POTATO-  
WHIPPED POTATO-CREAMED SPINACH -  
HAND CUT FRIES  
8.00



## BEER & WINE

### DRAFT BEER

- Haymarket Hazy Is Lazy IPA- *Chicago*
- Goose Island Next Coast IPA- *Chicago*
- Goose Island IPA- *Chicago*
- Goose Island 312 Urban Wheat- *Chicago*
- Goose Island 312 Dry-Hopped- *Chicago*
- Shock Top Belgian White- *St. Louis*
- Stella Artois, Pilsner- *Belgium*
- Spiteful Lager- *Chicago*

### BOTTLE BEER

#### IPA

- 18<sup>th</sup> Street Candi Crushable IPA- *Hammond, IN*
- Dogfish Head 60 Minute IPA- *Milton, DE*
- Ballast Point Grapefruit Sculpin- *San Diego, CA*
- Deschutes Fresh Squeezed- *Bend, OR*

#### ALE

- Goose Island "Sofie" Saison- *Chicago, IL*
- Pseudo Sue- *Decorah, IA*
- Goose Island Green Line- *Chicago, IL*

#### WHEAT-PILSNER

- Haymarket Speakerswagon Pilsner -*Chicago, IL*
- Odell Easy Street Wheat- *Fort Collins, CO*

### WINE BY THE GLASS

#### SPARKLING

	GLASS	BTL
LA MARCA PROSECCO <i>Veneto, Italy</i>	11.25	52
GLORIA FERRER <i>Carneros, California</i>	14	63

#### WHITES

BANFI SAN ANGELO PINOT GRIGIO <i>Tuscany, Italy</i>	13.75	52
SANTA MARGHERITA PINOT GRIGIO <i>Alto Adige, Italy</i>	15	68
TREFETHEN DRY REISLING <i>Napa Valley, California</i>	12	48
DAVIS BYNUM SAUVIGNON BLANC <i>Russian River Valley, California</i>	13.75	52
BONTERRA CHARDONNAY <i>Mendocino County, California</i>	13	52
SONOMA-CUTRER CHARDONNAY <i>Sonoma, California</i>	17	69
MIRASSOU MOSCATO <i>Modesto, California</i>	9	40

#### REDS AND ROSE

FLEUR DE MER ROSE <i>Provence, France</i>	10	47
LA CREMA PINOT NOIR <i>Sonoma Coast, California</i>	14	53
SEBASTIANI MERLOT <i>Alexander Valley, California</i>	10	48
GASCON MALBEC RESERVA <i>Mendoza, Argentina</i>	10	48
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	15	57
OBERON CABERNET SAUVIGNON <i>Lake County, California</i>	16	59

#### WHITES

	BOTTLE
CAKEBREAD SAUVIGNON BLANC <i>Napa Valley, California</i>	79
KENDALL-JACKSON CHARDONNAY <i>Healdsburg, California</i>	55
TALBOTT VINEYARDS SLEEPY HOLLOW CHARDONNAY <i>St. Lucia Highlands, California</i>	61
ORIN SWIFT MANNEQUIN CHARDONNAY <i>California</i>	72

#### REDS

	BOTTLE
J VINEYARDS BLACK PINOT NOIR <i>California</i>	50
RESONANCE PINOT NOIR <i>Willamette Valley, Oregon</i>	82
ALLEGRI PALAZZO DELLA TORRE <i>Bolgheri, Italy</i>	53
ORIN SWIFT ABSTRACT RED BLEND, <i>California</i>	78
FREEMARK ABBEY CABERNET SAUVIGNON <i>Napa Valley, California</i>	80
CAKEBREAD CELLARS CABERNET SAUVIGNON <i>Napa Valley, California</i>	140
ORIN SWIFT PALERMO <i>Napa Valley, California</i>	83