

**Ketel One**  
VODKA  
**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

**COCKTAIL OF THE WEEK**

**See Red Sidecar**

Ciroc VS French Brandy, Cointreau orange liqueur, and lemon juice

**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 Family Made Vodka, Tanqueray Gin, Captain Morgan, Blue Curacao

**DUTCH MULE**

Ketel One Family Made Vodka, 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**

**Pappardelle Pasta and Lemon Scented Sauté Rock Shrimp**

Baby arugula, grilled king trumpet mushrooms, shaved shallots, white wine and extra virgin olive oil 31.00

**18oz Bone-In Char Broiled Ribeye**

Roasted poblano polenta "fries", chimichurri 47.00

**PLANCHA SEARED KING SALMON**

Filet of king salmon, blistered heirloom tomatoes, wilted spinach, preserved lemon, balsamic reduction 36.00

**FILET MIGNON**

10oz 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions



## DRAFT BEER

10.50

- 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 DOMESTIC

9.75

### IPA – ALE – WHEAT - PILSNER

- 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*
- Goose Island "Sofie" Saison- *Chicago, IL*
- Pseudo Sue- *Decorah, IA*
- Goose Island Green Line- *Chicago, IL*
- Haymarket Speakerswagon Pilsner -*Chicago, IL*
- Odell Easy Street Wheat- *Fort Collins, CO*

## BOTTLE BEER IMPORT

9.00

- Corona, Heineken, Amstel Light
- Labatt's Blue, Stella Cidre

## 16oz DOMESTIC ALUMINUM

9.25

- Miller Lite, Bud Light, Michelob Ultra, Budweiser

## NA & GLUTEN FREE

9.00

- Becks – O'Douls – Redbridge

## WINE BY THE GLASS

### SPARKLING

GLASS BTL

- LA MARCA PROSECCO *Veneto, Italy* 11.25 52
- GLORIA FERRER *Carneros, California* 14 63

### WHITES

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

### REDS AND ROSE

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

### WHITES

BOTTLE

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

### REDS

BOTTLE

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