

ESTABLISHED
1994



EXECUTIVE CHEF
RETO FURRER

CLASSIC COCKTAILS 15

▪ FEATURED ▪

Espresso Martini

**Ketel One Vodka, Boggetti Espresso Liqueur,
Mr.Black Coffee Liqueur, Demerara Syrup, Espresso**

Ketel One Garden Oasis

**Ketel One Cucumber Mint Botanical Vodka,
Fresh Lime, Mint, Basil**

Ward Eight

**Bulleit Bourbon, Pomegranate Grenadine,
Fresh Lemon Juice**

Guava Margarita

**Don Julio Blanco Tequila, Peychaud's
Aperitivo, Guava, Fresh Lime Juice,
Black Lava Sea Salt**

Dutch Mule

**Ketel One Vodka, Fresh Lime
Juice, Barritt's Ginger Beer**

The Madison

**Ketel One Botanicals Grapefruit Rose Vodka, Aperol
Lemon Juice, Grapefruit Juice, Cintron Cranberry**

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BEER

DRAFT 10.75

- Guinness • Stella Artois • Modelo Especial
 - Alarmist Le Jus Hazy IPA
 - Goose Island 312 Urban Wheat
- Goose Island Hazy Rotator Hazy IPA

WHEATS • PILSNERS 10.25

- Allagash White Wit • Bell's Lager of the Lakes
 - Haymarket Speakers Wagon Pils

SELTZERS • SHANDYS 9.50

- Bud Light Seltzer Mango
- Bud Light Seltzer Cherry
- Goose Island Lemonade Shandy

PALE ALES 10.25

- Spiteful IPA • Deschutes Fresh Squeezed
- Elysian Space Dust • 3 Floyds Zombie Dust
 - Goose Island Green Line

PREMIUM 9.75

- Heineken • Labatt Blue • Corona
- Stone Delicious (Gluten Reduced)

CLASSIC 9.50

- Bud Light • Budweiser • Bud Zero
 - Michelob Ultra • Miller Lite

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ROSÉ & RED WINE BY THE GLASS

Aix Rosé <i>Coteaux d'Aix-en-Provence, France</i>	11
J Vineyards "Black" Pinot Noir <i>Sonoma County, California</i>	12
Decoy Merlot <i>Sonoma County, California</i>	11
Gascon Don Miguel Malbec <i>Mendoza, Argentina</i>	11
Louis M. Martini Cabernet Sauvignon <i>Sonoma County, California</i>	16
Oberon Cabernet Sauvignon <i>Lake County, California</i>	17

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SPARKLING & WHITE WINE BY THE GLASS

La Marca Prosecco <i>Vento, Italy</i>	11
Castello Banfi San Angelo Pinot Grigo <i>Toscana, Italy</i>	13
Santa Margherita Pinot Grigio <i>Alto Adige, Italy</i>	17
Duckhorn Sauvignon Blanc <i>Sonoma County, California</i>	14
Whitehaven Sauvignon Blanc <i>Marlborough, New Zealand</i>	12
Sonoma-Cutrer Chardonnay <i>Sonoma, California</i>	15
Franciscan Chardonnay <i>Napa Valley, California</i>	12
Mirassou Moscato <i>Modesto, California</i>	9

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APPETIZERS

Brisket Nachos 16
Smoked Beef Brisket with
Cheddar Cheese on Corn
Tortillas with Sliced Jalapeños,
Pico De Gallo and Sour Cream

Mini Lobster Rolls 28
Celery, Tarragon Aioli, Old Bay
Seasoning and Truffle
Fingerling Chips

Fried Calamari 18
Spicy Marinara Sauce,
Grilled Lemon

HOUSE SPECIALTY

Filet Sliders 28
Black Pepper Crusted,
Caramelized Onion, Horseradish
Cream, Brioche Buns

Buffalo Chicken 18
Wings
Fried Wings Tossed In
Buffalo Sauce Served
With Carrots, Celery Sticks
And Ranch Sauce

Shrimp Cocktail 32
Gulf Shrimp With
Spicy Cocktail Sauce

SALADS

Beet Salad 17
Assorted Baby Greens, Roasted Baby Beets,
Pomegranate, Maple Pecan, Blue Cheese Crumble,
White Balsamic Citrus Vinaigrette

Chopped Cobb Salad 21
Little Gem Lettuce, Bacon, Red Onion, Egg Wedge, Tomato,
Avocado, Blue Cheese, Balsamic Vinaigrette

Chicken Caesar Salad 18
Chicken, Parmesan Cheese, Garlic Croutons

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ENTRÉES

Chicago Stadium Club Burger 25

**10 Oz. Burger Topped with Bacon,
Lettuce and Tomato on a Brioche Bun**

Turkey Burger 18

**10oz Turkey Burger Topped with Mushrooms,
Lettuce, Tomato and Roasted
Garlic Aioli on a Wheat Bun**

DESSERT

***Chef's Table 9**

**See Our Chef's Table for an Assortment
of After Dinner Sweets and Treats**

** Served only before the start of the event .*

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