

SPECIALTY COCKTAILS 17

THE DIPLOMAT

Diplomatico Rum, The Bitter Truth Golden Falernum,
Giffard Orgeat, Ripe Lime Juice, Bitters

BLACKBERRY SHAKE UP

Bulleit Bourbon, Bird Dog Blackberry Whiskey,
Ripe Lemon Juice, Blackberry Puree

ESPRESSO MARTINI

Ketel One Family Vodka, Borghetti Liqueur,
Mr. Black Coffee Liqueur, Demerara, Espresso

SPICED MARGARITA

21 Seed Cucumber Jalapeño Tequila,
21 Seeds Valencia Orange Tequila, Select Aperitivo,
Ripe Pineapple & Lime Juices

MAPLE MULE

Ketel One Family Vodka, Ketel One Oranje, Local Maple,
Ripe Lime Juice, Ginger Beer

SPECIAL OLD FASHIONED

George Dickel Rye, Giffard Orgeat, Orange Bitters

APPETIZERS

IPA POACHED JUMBO SHRIMP COCKTAIL* 32

Smokey Cocktail Sauce, Fresh Grated Horseradish, Lemon

CRISPY CALAMARI 24

Shishito Peppers, Togarashi-Lime Aioli

SESAME-CRUSTED TUNA* 23

Pickled Ginger, Cucumber, Scallions, Radish, Spicy Mayo, Cilantro, Poke Sauce

BUFFALO WINGS 20

Bleu Cheese, Celery, Carrot Sticks

SMOKED BRISKET NACHOS 19

Smoked Brisket, Cheese Sauce, Sliced Jalapenos, Pico de Gallo & Sour Cream

SOUP AND SALADS

BRUSSELS SPROUT SALAD 23

Roasted Chicken breast, Shredded Brussels Sprouts, Granny Smith Apple,
Dried Cranberries, Almonds, Red Onion, Crispy Pancetta,
Herb Goat Cheese, Smoked Honey Vinaigrette

GRILLED CHICKEN CAESAR SALAD* 20

Parmesan, Garlic Croutons

LITTLE GEM AND SUGAR SNAP PEA SALAD 16

Snap Peas, Mint, Dill, Pumpkin Seeds, Radish,
Green Goddess Dressing

SOUP OF THE DAY 9

BETWEEN THE BUN

MAINE LOBSTER ROLL 32

Lobster Salad with Tarragon Aioli, Old Bay, Lemon,
Sea Salt & Black Pepper House Chips

CRISPY CHICKEN SANDWICH 23

Togarashi Aioli, Apple Slaw, Brioche Bun

KETEL ONE BURGER* 26

Signature Steakhouse Patty, Medium Cheddar,
Nueske's Spiced Bacon, Butter Lettuce,
Sliced Tomato, Sesame Bun

STEAK SLIDERS* 31

Black Pepper Crusted, Caramelized Onion,
Horseradish Cream, Brioche Bun

BRAISED SHORT RIB FRENCH DIP 32

Braised Short Rib, Caramelized Onions,
Gruyere Cheese, Toasted Baguette

TURKEY MUSHROOM BURGER 26

Grilled Mushrooms and Onions, Swiss Cheese,
Toasted Wheat Grain Bun

ENTREES

STEAK FRITES* 50

Grilled Skirt Steak, French Fries,
Red Wine Vinaigrette

VEAL CHOP MILANESE* 55

Bone-In, Breaded, Heirloom Tomatoes, Arugula,
Dill, Lemon and Shallot Vinaigrette

GRILLED PORK SECRETO* 34

Roasted Sweet Potatoes,
Spicy Charred Corn Salad, Chimichurri

PAN SEARED ORA KING SALMON* 44

Roasted Sunchoke, Baby Arugula, Pickled Shallots,
Wild Honey Vinaigrette

SAUSAGE AND RICOTTA RAVIOLI 28

Rosemary Pancetta Pomodoro,
Parmigiano-Reggiano

DESSERTS

APPLE PIE 15

Local Honeycrisp Apple Confit, Brown Butter Custard,
Vanilla Bean Ice Cream

CARROT CAKE 15

Cream Cheese Buttercream,
Warm Caramel

SKILLET COOKIE 15

Warm Chocolate Chip Skillet Cookie,
Vanilla Bean Ice Cream

*THESE ITEMS ARE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.



USE YOUR AMERICAN EXPRESS® CARD TODAY & RECEIVE ONE COMPLIMENTARY APPETIZER FOR THE TABLE



WINES

SPARKLING AND ROSÉ

CHATEAU D'ECLANS WHISPERING ANGEL ROSÉ <i>Côtes de Provence, France</i>	15	60
LA MARCA PROSECCO <i>Veneto, Italy</i>	13	52
MOET & CHANDON BRUT IMPERIAL <i>Epernay, France</i>		125

WHITE

SONOMA CUTRER CHARDONNAY <i>Sonoma County, California</i>	17	68
ST. CLAIR SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	16	64
PAZO DAS BRUXAS ALBARIÑO <i>Galicia, Spain</i>	16	64
CASTELLO BANFI SAN ANGELO PINOT GRIGIO <i>Toscana, Italy</i>	14	56
CLOS DU BOIS CHARDONNAY <i>Sonoma Valley, California</i>	12	48
SEQUOIA GROVE CHARDONNAY <i>Napa Valley, California</i>		90

RED

QUILT CABERNET SAUVIGNON <i>Napa Valley, California</i>	18	72
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	16	64
ACHAVAL FERRER MALBEC <i>Mendoza, Argentina</i>	15	60
ELOUAN PINOT NOIR <i>Oregon</i>	13	52
MICHAEL LAVELLE ZINFANDEL <i>Lodi, California</i>		64
VAN DUZER PINOT NOIR <i>Willamette, Oregon</i>		80
ORIN SWIFT 8 YEARS IN THE DESERT ZINFANDEL BLEND <i>Napa Valley, California</i>		82
BELLE GLOS CLARK AND TELEPHONE PINOT NOIR <i>Santa Barbara County, California</i>		85

BEER SELECTIONS (all beers 16oz unless noted)

PACKAGED BEER

- 3 Floyd’s Zombie Dust, Pale Ale – *Munster, IN* 12
- Half Acre, Daisy Cutter, APA – *Chicago* 12
- Goose Island Bulls & Goose, Wheat – *Chicago* 12
- Goose Island Blackhawks, APA – *Chicago* 12
- Blue Moon, Belgian White Ale – *Golden, CO* 12
- Corona Extra, Pale Lager – *Mexico* 11.50
- Corona Premier, Light Lager – *Mexico* 11.50
- Labatt Blue, Pale Lager – *Toronto, Ontario* 11.50
- Guinness, Irish Stout – *Dublin, Ireland* 11.50
- Miller Lite, Light Lager – *St. Louis* 10.50
- Michelob Ultra, Light Lager – *St. Louis* 10.50
- Bud Light, Light Lager – *St. Louis* 10.50
- Budweiser, Lager – *St. Louis* 10.50
- Bud Zero, Non-Alcoholic Lager (12 oz) – *St. Louis* 10.50

HARD SELTZER

- Bud Light Black Cherry, Hard Seltzer – *St. Louis* 10.50

ON TAP

- 3 Floyd’s Alpha King, Pale Ale – *Munster* 12
- Goose Island Hazy Beer Hug, IPA – *Chicago* 12
- Goose Island 312, Urban Wheat – *Chicago* 12
- Golden Road Mango Cart, Wheat – *Los Angeles* 12
- Spiteful Brewery IPA – *Chicago* 12
- Funkytown Hip-Hops and R & Brew, Pale Ale – *Chicago* 12
- Stella Artois, Pilsner – *Belgium* 11.50
- Modelo Especial, Pale Lager – *Mexico* 11.50

‘RTD’ COCKTAILS

- Crown Royal Whisky Lemonade – 11
- Ketel One Botanical Vodka Spritz – 11
- *Peach & Orange Blossom
- *Cucumber & Mint
- *Grapefruit & Rose