**COCKTAILS**

**Cocktail of the Week**
- Paloma
  - Ketel One Grapefruit Botanical, Simple Syrup, Fresh Lime Juice

**Winter Classic**
- Ketel One Orange, Giffard Vanille, Q Soda Water

**Baked Old Fashioned**
- Bulleit Bourbon, Pimento Liquor

**Grapefruit Rose**
- Ketel One Grapefruit Botanical, Fresh Lemon, Simple Syrup

**All Rye’id Up**
- Bulleit Rye Whiskey, Pimento Liquor, Orange Juice, Fresh Lemon

**Lamp Lighter Margarita**
- Don Julio Blanco, Real Blackberry Syrup, Gran Gala, Fresh Lime

**Dutch Mule**
- Ketel One Family Vodka, Fresh Lime Juice, Barritt’s Ginger Beer

**PLATES AT GATES**

**THURSDAY**

**Hawks vs Sharks**

**Wild Stripe Bass Cassoulet**
- Navy Bean, Carrots, Spanish Onion, Celery, Tomato Concasse, Fine Herbs, Bacon Lardon 36.00

**Bone-In Ribeye Steak**
- 22OZ Bone-In Ribeye Steak, Horseradish Whipped Potatoes, Charred Corn Caviar 52.00

**SOUPS AND SALADS**

**Soup of the Day**
- 9.00

**Ks Chopped Salad**
- Romaine Lettuce, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette 17.00

**Baby Iceberg Wedge Salad**
- Baby Iceberg, Crispy Bacon, Heirloom Cherry Tomato, Fried Onions, Shaved Red Onion, Dolce Gorgonzola Cheese, Blue Cheese Dressing 16.00

**Mesclun Green Salad**
- Teardrop Tomato, Shaved Red Onion, Balsamic Vinaigrette 10.00

**Grilled Chicken Caesar Salad**
- Parmesan, Garlic Croutons 16.00

**Between the Bun**

**Signature Ketel Bacon-Cheese Burger**
- 10oz Beef Patty, Aged Cheddar, Nueske’s Smoked Bacon, Lettuce, Tomato, Served on Our “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, Baby Arugula 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

**ENTREES**

**Steak Frites**
- Grilled Skirt Steak, Hand Cut French Fries, Maître d’ Hotel Butter, Black Pepper-Roasted Garlic Aioli 35.00

**Pan Seared Salmon**
- Chili Whipped Potatoes, Grilled Asparagus Spears, Charred Lemon 37.00

**Lobster Mac and Cheese**
- Hand Pulled Lobster Meat, Lobster Cream, Topped with Panko Bread Crumbs and Green Onions 25.00

**Balsamic Marinated Filet Mignon**
- Sautéed Green and Yellow Wax Beans, Roasted Red Pepper, Sauce Diane 39.00

**Pasta Bolognese**
- Pork Tomato Gravy, Pasta, Parmesan Cheese 22.00

**Amish Brick Chicken**
- Garlic-Sunchoke Puree, Wild Mushrooms, Thyme Natural Jus 28.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBorne ILLNESS*
### WINES BY THE GLASS

#### SPARKLING
- **LA MARCA PROSECCO** Veneto, Italy
- **BOUVET-LADUBAY** France

#### WHITES
- J VINEYARDS PINOT GRIS California
- SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy
- WHITE HAVEN SAUVIGNON BLANC Marlborough, New Zealand
- DAVIS BYNUM SAUVIGNON BLANC Russian River Valley, California
- SHIRTAIL RANCHES CHARDONNAY Monterey, California
- SONOMA-CUTTER CHARDONNAY Sonoma Valley, California
- MIRRASSOU MOSCATO Modesto, California

#### REDS AND ROSE
- FLEUR DE MER ROSE Provence, France
- LA CREMA PINOT NOIR Sonoma County, California
- SIDURI PINOT NOIR Oregon
- GASCON MALBEC DON MIGUEL Mendoza, Argentina
- LOUIS M. MARTINI CABERNET Sonoma County, California
- OBERON CABERNET SAUVIGNON Lake County, California
- DECOY MERLOT Sonoma County, California

### WINES BY THE BOTTLE

#### WHITES
- **CAKEBREAD, SAUVIGNON BLANC** Napa Valley, California
- **KENDALL-JACKSON CHARDONNAY** Healdsburg, California

#### REDS AND ROSE
- **ARGIANO ROSSO DI MONTALCINO, SANGIOVESE** Tuscany, Italy
- **BERINGER VINYARDS QUANTUM** Napa Valley, California
- **CAKEBREAD CELLARS CABERNET SAUVIGNON** Napa Valley, California
- **ORIN SWIFT PALERMO CABERNET SAUVIGNON** Napa Valley, California
- **ORIN SWIFT 8 YEARS IN THE DESERT CABERNET SAUVIGNON** Napa Valley, California
- **CALERA CENTRAL COAST PINOT NOIR** California

### BEER SELECTIONS

#### ON TAP 10.75
- Haymarket Hazy is Lazy IPA - Chicago
- Goose Island Next Coast IPA - Chicago
- Goose Island Born and Raised Chicago Ale - Chicago
- Goose Island 312 Urban Wheat - Chicago
- Goose Island Paper Umbrella Tropical IPA - Chicago
- Shock Top Belgian White - St. Louis
- Stella Artois, Pilsner - Belgium
- Spiteful Lager - Chicago

#### ALUMINUM BOTTLES 9.75
- Bud Light
- Budweiser
- Miller Lite
- Michelob Ultra

#### PACKAGED BEER 10.25
- Dogfish Head 60 Minute IPA - Milton, DE
- Deschutes Fresh Squeezed IPA - Bend, OR
- Goose Island SO-LO IPA - Chicago, IL
- Pseudo Sue Ale - Decorah, IA
- Goose Island Green Line Ale - Chicago, IL
- Spiteful Alley Time Ale - Chicago, IL
- 4 Hands Ripple White Ale - St. Louis, MO
- Spiteful Radler - Chicago, IL
- Corona Extra Pale Lager – Mexico
- Heineken Pale Lager – Netherlands
- Blue Moon Belgian White - Golden, CO
- Amstel Light Pale Lager – Netherlands
- Labatt’s Blue Pale Lager – Canada
- Stella Cidre Cider – Belgium
- Redbridge Gluten-Free - St. Louis, MO
- Michelob Ultra Pure Gold (Organic) - St. Louis, MO
- O’Douli’s Amber (Non-Alcoholic) – 9.00

#### BEER COCKTAIL 12.00
- Spiteful Radler and Ketel One Orange Blossom