

COCKTAILS 17

LIMONCELLO ELDERFLOWER SPRITZ

Ketel One Citroen Vodka, Limoncello, Lemon Juice,
Elderflower Tonic, Prosecco

BLACKBERRY SHAKE UP

Bulleit Bourbon, Bird Dog Blackberry Whiskey,
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,
Pineapple & Lime Juices

SPICED APPLE MULE

Ketel One Family Vodka, Apple Cider, Ginger Beer, Chocolate Bitters

SLING SHOT

Tanqueray Gin, Benedictine, Cointreau,
Heering Cherry Liqueur, Fresh Lime Juice, 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

CHOPPED KALE SALAD 19

Sweet Chili Bacon, Tomato, Avocado, Red Onion, Gorgonzola Picante,
Spicy Red Pepper Ranch

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

BRAISED SHORT RIB FRENCH DIP 32

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

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

CRISPY CHICKEN SANDWICH 23

Togarashi Aioli, Apple Slaw, Brioche Bun

ENTREES

STEAK FRITES* 50

Grilled Skirt Steak, French Fries,
Red Wine Vinaigrette

BLACKENED SALMON* 42

Smoked Tomato Sauce, Spiced Yogurt,
Cucumber Salad

12 oz ANGUS NEW YORK STRIP* 59

Smashed Parmesan Potatoes, Watercress Salad,
Au Poivre Sauce

CHAR-GRILLED HALF CHICKEN 34

House Rub, Spicy Barbecue Sauce,
Broccoli Slaw

ORECHIETTE & SPICY SAUSAGE 33

Italian Sausage, Broccolini, Chili Garlic Butter,
Parmesan

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE 12

Chocolate Chip Cookie, Vanilla Ice Cream,
Chocolate and Caramel Sauces

HOUSE MADE CRÈME BRULEE 12

Fresh Vanilla Bean, Mixed Berries

CARROT CAKE 12

A United Center Classic, 6-Layer Cake
Vanilla 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

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

HARD SELTZER

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