

Shared Plates...

★ OYSTERS ★

— \$4.50 Each —

Minimum of 4

Served over ice with cucumber mignonette and cocktail sauce.
Add Rockefeller or Grilled with Jalapeño and Bacon for \$1.25.

GF

Kung Pao Cauliflower 13.95 *NUTS, VEG*
Tempura fried with scallions, sesame seeds and cashews, topped with a drizzle of hot honey.

Cherry Pepper Calamari 15.95
Fried calamari, tossed with sliced cherry peppers, served with marinara.

Ahi Tuna Nachos 17.95
Crispy wontons and spicy mayo slaw.

Cajun Shrimp 14.95 *GF*
Cajun dusted, pan seared, served with honey mustard.

Spinach & Artichoke Dip 13.95 *GF*
Served with tortilla chips.

Potstickers 9.95/16.95
Choice of pork or vegetable, served with soy ginger and honey mustard.

Lemon Basil Hummus 13.95 *GF - Without Bread*
Served with cauliflower, carrots and pita bread.

Zucchini Fries 11.95 *VEG*
Served with a Greek herb cream sauce.

Goat Cheese Spring Rolls 12.95 *VEG*
Stuffed with jalapeño and goat cheese, served with a sweet chile dipping sauce.



Greens & Soups...

Add Grilled Chicken \$5. Steak, Cajun Shrimp or Grilled Salmon \$9.

Garbage Salad 13/18 *GF*
Chopped Romaine, hearts of palm, sweet corn, kalamata olives, cherry tomatoes, vedalia onion, pepperoncini, pulled chicken, artichoke hearts, soppressata and blue cheese, tossed with a honey Dijon vinaigrette.

Shrimp & Arugula 18 *GF*
Cajun shrimp, sweet corn, cherry tomatoes, polenta croutons and parmesan crisps, tossed with a creamy garlic vinaigrette.

Super Greens 11/17 *GF, VEG, NUTS*
Asparagus, celery, broccoli, edamame, pepperoncini, pistachios and a lemon Dijon vinaigrette.

Caesar Salad 9/13 *GF - Without Breadcrumbs*
Romaine lettuce, grated parmesan and garlic butter breadcrumbs.

Southwest Salad 12/17 *GF*
Cajun chicken breast, mixed greens, avocado, black bean relish, crispy tortillas, queso fresco, tossed in avocado citrus vinaigrette.

Beet Salad 11/16 *GF, NUTS, VEG*
Baby arugula, oranges, goat cheese, and toasted pistachios, tossed in a pistachio pesto vinaigrette.

Chopped Eggplant Caprese 18 *NUTS, VEG*
Beefsteak tomatoes and buffalo mozzarella, mixed with arugula and grated parmesan, topped with pistachio pesto and a balsamic syrup drizzle.

Soup of the Day 5/7
Sweet Corn & Crab Chowder 8/10



Entrées...

STEAKS & CHOPS ★

Filet au Poivre 29.95
(3) Medallions, grilled and served in a brandy peppercorn sauce with truffle fries and garlic aioli.

Skirt Steak Chimichurri 34.95 *GF*
10oz. Skirt steak, char grilled, topped with chimichurri, served with roasted brussels sprouts and bacon.

Duroc Pork Chop 27.95 *GF*
Double bone, slow cooked and smoked, served with spinach & feta mashed potatoes and apple sauce.

BBQ Glazed Short Rib 29.95 *GF, Sesame Allergy*
Served over white cheddar mashed potatoes.

FISH ★

Whitefish 29.95 *GF*
Cajun dusted. Served over sweet pea risotto.

Teriyaki Salmon 32.95 *GF*
Served over cauliflower rice.

Fish & Chips 19.95
Served with tartar sauce and fries or coleslaw.

CHICKEN ★

Brick Chicken 22.95
Over roasted Yukon potatoes and cherry tomatoes, in a white wine sauce.

Chicken Calabrese 21.95 *SPICY*
Parmesan and panko crusted, served with broccolini and a Calabria pepper sauce.

Roasted Chicken 18.95/23.95 *GF, SPICY*
Served with roasted jalapeños and broccoli.

PASTA ★

Linguini with Shrimp 24.95
Broccoli, diced tomatoes, crushed red pepper, parmesan and garlic and oil.

Rigatoni with Sausage 21.95
Crumbled sausage, chopped broccoli, Evoo, garlic and crushed red pepper.

Butternut Squash Gnocchi 21.95
Roasted squash and goat cheese in a sage butter sauce.

Bucatini Alla Vodka 17.95
Spicy vodka sauce. Add Chicken or Sausage \$4, Shrimp \$9.

Two Handed...

• Served with French fries or coleslaw.

Lobster Rolls 33.95
Served on a buttered New England roll with French fries or coleslaw.

Choose One...

Cold: Sriracha mayo, scallions and celery.

Hot: Warm garlic butter (classic).



Wagyu Burger 23.95
8oz. Snake River Farms, grilled and topped with cheddar cheese, lettuce, sweet onion and tomatoes, served on a brioche bun.
Add Fried egg \$1.50, Bacon \$2, GF Bun \$1.

Filet Sliders 25.95
(3) Grilled medallions, served with caramelized onions and creamy horseradish.
Add a Slider \$7.

Prime Burger 17.95
8oz. Burger, grilled and served with sriracha mayo, sweet onion, lettuce and sliced tomatoes on a brioche bun.
Add Fried Egg \$1.50, Bacon \$2, GF Bun \$1.

Fried Chicken 16.95
Panko crusted and pan fried, pepper jack cheese, lettuce, tomato, fried onion strings and chipotle mayo.
Or the way Katie likes it.

Royale with Cheese 18.95
Smashburger, American cheese, Dijonnaise, caramelized onions, sliced pickles and bacon, served over Gruyere cheese with French fries.

10" Pizza

Sub GF
Cauliflower Crust \$3

Margarita Pizza 13.95
Tomatoes, basil and fresh mozzarella.

The Chicago 14.95
Crumbled sausage and giardiniera.

Truffled 15.95 *VEG*
Mushroom medley, garlic & oil, mozzarella, grated parmesan and shaved truffles.

Sweet Corn & Avocado 15.95
Roasted sweet corn, bacon, EVOO, mozzarella, parmesan, avocado and hot honey drizzle.

Sides

Chipotle Mac & Cheese 9.95
Add Lobster \$12
Brussel Sprouts & Bacon 9.95
Garlic Butter Edamame 8.95

Spinach & Feta Mashed Potatoes 9.95
Parmesan Truffle Fries 8.95
Broccoli with Garlic & Oil 8.95
Sweet Potato Fries \$7.95

Cocktails...

Rise & Grind 14

Tito's Handmade Vodka, espresso, shaken and served up.

Sangria 13

Cabernet sauvignon, brandy, Angostura bitters, cinnamon syrup, lemon juice, lime juice and pineapple juice, topped with Coca Cola.

Hot Pepper Paloma 12

Jose Cuervo Tradicional Plata, fresh grapefruit, jalapeños and a cayenne salt rim.

Pineapple Express 13

Pineapple-infused Tito's Handmade Vodka, cinnamon syrup, lemon juice and a cinnamon sugar rim.

Toasted Pear 13

Tito's Handmade Vodka, pear puree, lemon juice and a touch of cinnamon syrup.

Butterfly 75 13

Broker's Gin, prosecco, fresh lemon juice and butterfly pea flower, served in a champagne flute.

Mezcal Old Fashioned 15

Casamigos Mezcal, Pennyville's secret syrup, Angostura bitters and a filthy cherry with an orange twist.

Tito's Frosé 12

Tito's handmade vodka, rosé, fresh strawberries, honey and lemon juice.

The Cherry on Top 13

Four Roses Bourbon, Filthy Cherry Syrup and lemon juice, topped with peach bitters.

Pom Collins 13

Vanilla vodka, pomegranate juice, fresh lime juice, and topped with ginger beer.



Beer...

Domestic...

Bud Light 4.50 St. Louis, MO • Lager, American Light • 4.2% ABV

Coors Light 4.50 Golden, CO • Lager, American Light • 4.2% ABV

Michelob Ultra 4.50 St. Louis, MO • Lager, American Light • 4.2% ABV

Miller High Life 4 Milwaukee, WI • Pilsner • 4.17% ABV

Miller Lite 4.50 Milwaukee, WI • Pilsner • 4.17% ABV

Yuengling Lite 4.50 Pottsville, PA • German Lager • 4.5% ABV

Yuengling Lager 4.50 Pottsville, PA • German Lager • 4.5% ABV

Import...

Corona Extra 7 Mexican Lager • 4.4% ABV

Heineken 6 Netherlands • European Pale Lager • 5% ABV

Modelo Especial 6 Mexican Lager • 4.4% ABV

Peroni 6 Birra Peroni • Lager, Euro • 5.1% ABV

Stella Artois 6 Belgium • European Pale Lager • 5% ABV

IPA...

Lagunita Little Sumpin' 6 Chicago, IL • Pale Wheat Ale, American • 7.5% ABV

Maplewood Son of Juice 8 Chicago, IL • New England IPA, American • 6.3% ABV

Revolution Anti-Hero 6 Chicago, IL • IPA, American • 6.7% ABV

Pale Ale...

3 Floyd's Gumballhead 7 Munster, IN • Pale Wheat Ale, American • 5.6% ABV

3 Floyd's Zombie Dust 8 Munster, IN • Pale Ale, American • 6.5% ABV

Half Acre Daisycutter 8 Chicago, IL • Pale Ale, American • 5.2% ABV

Belgium Wheat Ale...

Blue Moon 7 Denver, CO • Witbier • 5.4% ABV

Allagash White 7 Portland, ME • Wheat • 5.2% ABV

Pilsner...

Maplewood Pulaski Pils 8 Chicago, IL • German Pilsner • 5.1% ABV

Maplewood Apple 7 Chicago, IL • Lounge Lager • 5.1% ABV

Stout...

Left Hand Milk Stout Nitro 8 Longmont, CO • Sweet Milk Stout • 6% ABV

Cider...

Angry Orchard Cider 6 Boston, MA • Cider • 5.0% ABV

Seasonal...

Sam Adams 6 Boston, MA

N/A...

Athletic 7 Milford, CT • India Pale Ale

Corona 7 Mexican Lager

Peroni 6 Birra Peroni • Lager, Euro

Heineken 6 Netherlands • European Pale Lager

Seltzer...

Lucky One 8 Lucky One Spirits Company • Modesto, CA

High Noon 8 High Noon Spirits Company • Modesto, CA

Good Boy 8 Good Boy Vodka • Niles Township, MI



Wine...

Rosé...

House \$9 6oz. | \$13 9oz. | \$32 Btl.

Whispering Angel - Rose Provence \$12 6oz. | \$17 9oz. | \$44 Btl.

Sparkling...

Villa Sandi Fresco - Brut Rosé \$11 6oz. | \$16 9oz. | \$39 Btl.

Ca di Rajo - Prosecco DOC \$10 6oz. | \$14 9oz. | \$32 Btl.

Sauvignon Blanc...

House \$9 6oz. | \$13 9oz. | \$32 Btl.

Wairau River - Marlborough \$11 6oz. | \$16 9oz. | \$39 Btl.

Kim Crawford - Marlborough \$13 6oz. | \$18 9oz. | \$48 Btl.

Pinot Grigio...

House \$9 6oz. | \$13 9oz. | \$32 Btl.

Bollini - Vigneti delle Dolomiti IGT \$11 6oz. | \$16 9oz. | \$39 Btl.

Bertani Velante - Italy \$12 6oz. | \$17-9oz. | \$44 Btl.

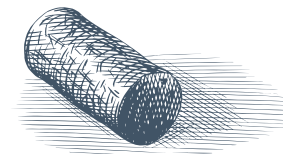
Chardonnay...

House \$9 6oz. | \$13 9oz. | \$32 Btl.

St. Francis - Sonoma \$11 6oz. | \$16 9oz. | \$39 Btl.

Sonoma Cutrer \$16 6oz. | \$23 9oz. | \$59 Btl.

Flowers - Sonoma \$79 Btl.



Interesting Whites & Blends...

EOS Moscato - California \$9 6oz. | \$13 9oz. | \$34 Btl.

Caymus Conundrum - Blend, California \$13 6oz. | \$18 9oz. | \$48 Btl.

Domaine Girault - Sancerre, France \$22 6oz. | \$31 9oz. | \$82 Btl.

Pinot Noir...

House \$10 6oz. | \$14 9oz. | \$32 Btl.

Le Charmel - France \$11 6oz. | \$16 9oz. | \$39 Btl.

Meiomi - California \$13 6oz. | \$18 9oz. | \$48 Btl.

Cabernet Sauvignon...

House, \$10 6oz. | \$14 9oz. | \$32 Btl.

Cosentino - California \$11 6oz. | \$16 9oz. | \$39 Btl.

Daou - Paso Robles, California \$17 6oz. | \$24 9oz. | \$65 Btl.

Justin - Paso Robles, California \$16 6oz. | \$23 9oz. | \$63 Btl.

Franks Family - Napa \$89 Btl.

Caymus - Napa \$120 Btl.

Interesting Reds & Blends...

Nieto - Malbec, Mendoza \$10 6oz. | \$14 9oz. | \$36 Btl.

Sassoregalle - Sangiovese, Tuscan Maremma \$11 6oz. | \$16 9oz. | \$39 Btl.

Pessimist - Blend, Paso Robles, California \$15 6oz. | \$21 9oz. | \$54 Btl.

Prisoner - Red Blend, California \$99 Btl.

Caymus "The Walking Fool" Blend - Napa \$19 6oz. | \$27 9oz. | \$72 Btl.

Avanti Chianti - Tuscany, Italy \$11 6oz. | \$16 9oz. | \$39 Btl.

Orin Swift 8 Years in the Desert - St. Helena \$99 Btl.

Mocktails & N/A Wine

Butterfly Spritz 7

Butterfly pea syrup, lime, simple syrup and club soda.

Ginger Snap 7

Pineapple, cinnamon syrup, lemon juice and ginger beer.

Spicy Pomegranate Margarita 8

Pomegranate juice, fresh lime, agave and jalapeños.

One of One 12

N/A Sparkling White, Cabernet or Sauvignon Blanc.



The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.

