



DINNER MENU



SHAREABLES

BAKED FETA

RUSTIC TOMATO SAUCE | FETA | KALAMATA OLIVES | OLIO VERDE | HERBED CROSTINI | **\$16 (VG)(GF/V AVAIL.)**

GRILLED CALAMARI BLT

HEIRLOOM CHERRY TOMATOES | BABY SPINACH | CRISPY BACON | AVOCADO LIME SAUCE | **\$19 (GF/DF)**

BRUSCHETTA DI CAPRI

TOMATO MEDLEY | MOZZARELLA | BASIL | BALSAMIC GLAZE | SOURDOUGH | **\$16 (VG)**

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA | **\$24**

BURRATA AND PROSCIUTTO

BURRATA | PROSCIUTTO DI PARMA | YUZU MARMALADE | MIXED GREENS | HERBED FOCACCIA | **\$20 (GF AVAIL.)**

PULLED PORK CROQUETTES

CHEDDAR CHEESE | KABAYAKI SAUCE | BONITO DUST | MICRO GREENS | **\$16 (GF)**

LATIN EMPANADAS

THREE EMPANADAS | SUGO DI CARNE | CHIHUAHUA CHEESE | HARISSA SAUCE | **\$16**

SOUPS & SALADS

SOUP OF THE DAY

CHEF NOE'S CREATIVE TAKE ON WHAT'S FRESH
CUP **\$8** | BOWL **\$12**

CLASSIC CAESAR SALAD

ROMANE LETTUCE | BRIOCHE CROUTONS | SHAVED PARMESAN | PARMESAN FRICO CRISPS | CREAMY HOUSE MADE CAESAR DRESSING | **(GF/DF AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$2 WHITE ANCHOVIES | +\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

CITRUS BEET SALAD

ROASTED RED & GOLDEN BEETS | TRI COLORED GREENS | DRIED APRICOTS | GOAT CHEESE | SHAVED FENNEL | ORANGE LIME VINAIGRETTE | **(GF/VG)(DF/V AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

SPINACH AND BLUE CHEESE SALAD

BABY SPINACH | RED ONIONS | TOASTED ALMONDS | POINT REYES BLUE CHEESE | FRESH STRAWBERRIES | BELLINI PEACH VINAIGRETTE | **(GF/VG)(DF AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

ENTRÉES

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÉME FRAÎCHE | MICRO GREENS | **\$25**

MAMA'S POT ROAST

SLOW COOKED BEEF | MIREPOIX | PARMESAN MASHED POTATOES | SAUTÉED SPINACH | CHIANTI AU JUS | **\$29 (GF)**

JUMBO SHRIMP AMATRACIANA

CHITARRA PASTA | SAUTÉED JUMBO SHRIMP | RUSTIC TOMATO SAUCE | NUESKE'S BACON | MASCARPONE SAUCE | **\$28 (DF)(VG AVAIL.)**

HIYASHI CHUKA

COLD RAMEN NOODLES | GREEN ONION | HEIRLOOM CARROTS | JULIENNED CUCUMBERS | SESAME SOY GINGER SAUCE | **\$22 (VG/DF)**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

PRIMAVERA SKILLET

GRILLED SEASONAL VEGGIES | RAINBOW POTATO MEDLEY | HALLOUMI CHEESE | PIQUILLO SAUCE | **\$22 (GF/VG)(DF AVAIL.)**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

CHICKEN PAILLARD

PAN FRIED BREADED CHICKEN BREAST | LEMON AU JUS | ARUGULA | SHAVED PARMESAN | GRAPE TOMATOES | **\$27 (GF/DF AVAIL.)**

SALMON

PAN ROASTED FAROE ISLAND SALMON | ORZO RISOTTO | BABY SPINACH | TOMATO | BASIL | RADISH | **\$31 (DF AVAIL.)**

DIVER SCALLOPS

BACON | WHITE GRITS | WATERMELON RADISH | GREEN PEA COULIS | **\$31 (GF)(DF AVAIL.)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS VIDE PORK CHOP | BBQ HOISIN SAUCE | ASIAN SLAW | GINGER CILANTRO POTATO CAKE | **\$36 (GF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS | BRIOCHE BUN | HAND CUT FRIES | **\$19 (GF AVAIL.)**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

* Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN

-Executive Chef-
Mauricio "Noe" Sanchez-Tapia



AFTER DINNER MENU



- \$12 DESSERTS -

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (GLUTEN FREE)

WHIPPED CREAM | BERRY GARNISH

BREAD PUDDING

BRIOCHE | WHITE AND DARK CHOCOLATE | DULCE DE LECHE SAUCE | VANILLA ICE CREAM

FLOURLESS CHOCOLATE CAKE

WHIPPED CREAM | BERRY GARNISH



- NIGHTCAPS -

THE ELVIS-ISH

BIRD DOG PEANUT BUTTER WHISKEY | RUMCHATA |
CREAM | MARIE BRIZARD BANANA LIQUEUR | **\$15**

CHOCOLATE MARTINI

ABSOLUT VANILLA VODKA | FRANGELICO | CRÈME DE CACAO | CREAM | **\$15**

STARLIGHT NOW

BAILEY'S IRISH CREAM | ABSOLUT VANILLA VODKA | DISARRONO AMARETTO | **\$13**

STINGER

HENNESSY COGNAC | WHITE CREME DE MENTHE | **\$12**

BAILEY'S IRISH CREAM

SERVED NEAT OR ON THE ROCKS | **\$13**

SAMBUCA

SERVED NEAT | **\$13**

IRISH COFFEE

JAMESON IRISH WHISKEY | COFFEE | WHIPPED CREAM | **\$13**

NOVAL 10 YEAR PORT | \$8

Limited Reserve Bottled Wines



Brüt Grand Cordon, GH Mumm | France
intense complex flavors of fresh fruit and caramel | **\$85**

Wedding Cuvée, Iron Horse | Sonoma, CA
delicate pear | kumquat | minerals | **\$75**

White Sparkling, Un Femme The Bette Bubbly | CA
apple | stone fruit | effervescent | **\$50**

Trebbiano Abruzzese, Villa Gemma 2021 | Italy
pear | minerals | honey | straw | **\$44**

Chablis, J. Moreau & Fils 2021 | France
dry | medium body | crushed fresh herbs | melon | **\$55**

Sauvignon Blanc, Duckhorn | Napa Valley, CA
citrus | pear | apple | **\$60**

Vernaccia Di San Gimignano, Cappella Sant'Andrea 2022 | Italy
apple | grapefruit | honey | **\$46**

Chardonnay, Chateau Montelena 2021 | Napa Valley, CA
vanilla | buttery | pear | **\$90**

Chianti Classico, Badia A Coltibuono 2020 | Italy
raspberry | earth | chocolate | **\$61**

Cabernet Sauvignon, ZD 2019 | Napa Valley, CA
chocolate | cocoa | ripe raspberry | tobacco | **\$100**

Brunello Di Montalcino, Piccini 2018 | Italy
oak | earth | red fruit | **\$99**



WINE



WHITE



MOSCATO D'ASTI , RICOSSA ITALY peach, apricot, orange blossom	12 40
RIESLING , DR. THANISCH GERMANY apple, pear, citrus	13 42
PINOT GRIGIO , CASA SMITH WASHINGTON pear, citrus, honey	11 38
PINOT GRIGIO , ALOIS LAGEDER ITALY floral, flint, light smokiness	12 40
SAUVIGNON BLANC , RAPHAËL MIDOIR LOIRE VALLEY, FRANCE grapefruit, rhubarb, passionfruit	12 40
SAUVIGNON BLANC , WILDSONG NEW ZEALAND passion fruit, tropical fruit, lime	12 40
SAUVIGNON BLANC , DUCKHORN CALIFORNIA citrus, pear, apple	60
CHARDONNAY , ALBERT BICHOT "HORIZON" FRANCE un-oaked, almonds, grapefruit, vanilla	11 38
CHARDONNAY , FERRARI-CARANO CALIFORNIA buttery, fiji apple, cinnamon, meyer lemon, creamy	12 42

SPARKLING & ROSÉ



PROSECCO , ADAMI "GARBEL" ITALY crisp, complex fruits, full flavored	11 37
CAVA , ROBERT DE NOLA SPAIN citrus, bay-leaf, sweet orange	13 46
ROSÉ , FIGUIERE MEDITERRANEE FRANCE bright acidity, peach, white flowers	11 36
SPARKLING ROSÉ , VARICHON ET CLERC FRANCE strawberry, raspberry, bright	12 36
CHAMPAGNE , GH MUMM "GRAND CORDON" FRANCE intense complex flavors of fresh fruit and caramel	85

"I only drink Champagne on two occasions, when I am in love and when I am not"
– *Coco Chanel*





BEER

DRAFT BEER

DOVETAIL, KÖLSCH CHICAGO ABV 4.6%	7
HALF ACRE PONY PILSNER CHICAGO ABV 5.5%	6
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETOOTH BANDANA IPA NAPERVILLE ABV 6.5%	7
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE CALIFORNIA ABV 7.5%	7
LEINENKUGEL'S SUMMER SHANDY WISCONSIN ABV 4.2	7

BOTTLE & CAN

GREAT LAKES EDMUND FITZGERALD PORTER OHIO ABV 5.8%	7
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF) CALIFORNIA ABV 4.5%	6
RIGHT BEE DRY CIDER (GF) CHICAGO ABV 6%	6
MILLER LITE LAGER WISCONSIN ABV 4.2%	4
HEINEKEN PALE LAGER NETHERLANDS ABV 5%	5
PABST BLUE RIBBON WISCONSIN ABV 4.8%	4
MODELO MEXICO ABV 4.4%	6
TWO BROTHERS PRAIRIE PATH ILLINOIS (GF) ABV 5.1%	6
REVOLUTION ANTI-HERO IPA ILLINOIS ABV 6.7%	6
HALF ACRE DAISYCUTTER PALE ALE ILLINOIS ABV 5.2%	8
CIDER BOYS FIRST PRESS WISCONSIN ABV 5%	6
THREE FLOYDS GUMBALLHEAD INDIANA ABV 5.6%	7
ALLAGASH WHITE BELGIAN WITBIER MAINE ABV 5.2%	6
HACKER - PSCHORR WEISSE GERMANY ABV 5.5%	8
GUINNESS DRAUGHT STOUT IRELAND ABV 4.2%	8
LAGUNITAS HAZY WONDER HAZY IPA CHICAGO ABV 6%	7
WHITE CLAW - BLACK CHERRY OR MANGO ABV 5%	6

NØN-ALCOHOLIC

LAGUNITAS IPNA CHICAGO	5
HEINEKEN 0.0 NETHERLANDS	5

