



EST 1991

HANDCRAFTED

COCKTAILS

Dragoon Punch 9

Historic Charleston recipe from 1792
california brandy, jamaican rum,
peach brandy, black tea, raw sugar,
lemon juice

Chicago's Old Fashioned 10

jim beam bourbon,
dolin rouge vermouth, orange bitters,
angostura bitters, simple syrup

Moscow Mule 8

smirnoff vodka, ginger beer, fresh lime

Ultimate Martini 8

A Chicago's Tradition
cathead vodka,
your choice of up or on the rocks
The Largest In This City Since 1991

Tall and Slim 10

bristow gin,
house squeezed ruby red grapefruit,
agave, fresh mint

French 75 10

bristow gin,
fresh lemon juice, prosecco

Chicago's Margarita 9

casa reposado & anejo tequila,
dry curacao, agave,
fresh squeezed lime

BEER

By The Bottle

Avery Ellie's Brown Ale 6

Beck's Non-Alcoholic 3.50

Budweiser 4

Coors Light 4

Heinkein 6

Left Hand Milk Stout "Nitro" 7

Miller Lite 4

Sweetwater IPA 6

Yuengling 4

Stella Artois 6

Draft

Bud Light 5

Blue Moon 6

Sam Adams Seasonal 6

Local Draft

Sweetwater 420 6

Gate City IPA 7

Proprietors: Mark Zwolak &

Connor Murray

Executive Chef: Spencer Vinson

*THE CONSUMPTION OF RAW OR UNDER-
COOKED EGGS, HAMBURGERS, SHELLFISH,
POULTRY, FISH AND STEAKS MAY
INCREASE YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

STARTERS

Grilled & Marinated Chicken Wings 9

white bbq sauce

Bruschetta 12

Tomatoes, Onion, Peppers, Balsamic Reduction and
Chef Selection Cheese

Bacon Wrapped Shrimp 11

horseradish, honey glaze

Spinach & Artichoke Dip 10

grilled pita bread

Classic Escargot 10

parsley garlic butter

Pan Roasted PEI Mussels 12

white wine, roasted garlic, breadcrumbs,
parsley, tomatoes

Half Dozen Oysters Three Ways*

Choice of:

raw on the half shell with

cucumber & shallot mignonette 12

baked rockefeller style with creamed kale 14

grilled with bloody mary butter 13

Fried Calamari 10

ginger soy sauce, scallions

SOUPS AND SALADS

Baked Onion Soup 6

Cream of Mushroom Soup 7

baked to order with a pastry crust

Charleston She Crab Soup 7

sherry, chives

Roasted Beet & Local Kale Salad 8

local kale, roasted beets, feta cheese,
toasted pecans, honey cider vinaigrette

Iceberg Wedge Salad 8

tomatoes, blue cheese crumbles, bacon,
scallions, creamy blue cheese dressing

Caesar Salad 6

crisp romaine leaves, caesar dressing,
parmesan cheese, house made croutons

House Salad 5

mixed lettuces, tomatoes, cucumbers,
red onion, choice of dressing

Add to any salad:

Pecan Crusted or Grilled Chicken, Fried Shrimp 8 – Grilled & Marinated Steak* or Grilled Salmon* 10

CHICAGO'S CLASSICS

Includes a house or Caesar salad

Shrimp & Grits 21

sautéed shrimp, peppers, tomatoes,
onions, garlic, andouille, geechie boy grits

Chicken Piccata 19

prestige farms, sautéed with garlic,
capers, lemon butter sauce, seasonal vegetable

Crispy Fried Shrimp 19

hand breaded, hush puppies,
cocktail sauce, house cut french fries

Pecan Crusted Chicken 18

roasted sweet potato pureé, bing cherry sauce

BBQ Ribs 24

danish baby back ribs, slow cooked, grilled,
makers mark bbq sauce, choice of side

Grilled Atlantic Salmon* 27

lump crab, béarnaise sauce, grilled asparagus

Shrimp & Scallops 26

pan seared, artichokes, sun dried tomatoes,
mushrooms, capers, white wine, angel hair pasta

Our Signature Roasted Aged Prime Rib of Beef*

(limited availability) choice of side

14 oz 36 10 oz 28 8 oz 23

STEAKS, CHOPS & LOBSTER

Includes a choice of side. Add a House or Caesar salad 4

Center Cut Sirloin* 6 oz 19

Filet Mignon*

8 oz 35

New York Strip* 14 oz 38

Grilled Bone In Cowboy Ribeye* 16 oz 39

Grilled Bone-In Pork Chop* 10 oz 26

bourbon compound butter

Broiled Maine Lobster Tails MKT

drawn butter

Add To Any Steak:

Poached Lobster Meat & Béarnaise sauce 8

Au Poirve Preparation (three peppercorn brandy sauce & crisp fried onions) 3

Add Broiled Lobster Tail MKT

ENTREES

Beef Bolognese 18

housemade egg noodles, ricotta

Pan Seared Scallops 29

butternut squash carolina gold risotto,
roasted brussel sprouts

Grilled Mahi Mahi 28

red bliss potatoes, seafood tomato broth,
wilted swiss chard

Ribeye Stroganoff 18

housemade egg noodles, parmesan

Cheeseburger* 11

8 oz grilled, american cheese, special sauce,
pickles, H&F bun, house cut french fries

French Dip Sandwich 14

thinly sliced prime rib on a H&F roll, horseradish,
provone, carmelized onions, au jus

Steak Frites* 19

grilled & marinated steak, arugula salad with pickled
peppers, beef demi glace, house cut fries

SIDES

All sides 5

Stone Ground South Carolina Geechie Boy Grits

Sweet Potato Pureé

Seasonal Vegetables

Baked Potato

Garlic Mashed Potatoes

House Cut French Fries

Roasted Root Vegetables with Carrot Top Pesto

Roasted Brussel Sprouts, Local Apples, Bacon

WINES

SPARKLING

Prosecco , Belstar, Brut, Veneto, Italy, NV	9/36
Chardonnay/Pinot Noir , Canard- Duchêne, Brut, Champagne, France, NV (375 ml)	60

WHITE

Pinot Gris , Big Fire, Willamette Valley, Oregon, 2014	8/32
Pinot Grigio , Alois Lageder, Alto Adige, Italy, 2015	10/40
Sauvignon Blanc , Domaine Fournier, Sancerre, France, 2015	10/40
Sauvignon Blanc , Momo, Marlborough, New Zealand, 2015	12/48
Cortese , Coppo, "La Rocca", Gavi di Gavi, Italy, 2014	9/36
Sauvignon Blanc/Viognier , Chateau de Saint James, "Little James Basket Press", France, 2015	34
Falanghina , Feudi di San Gregorio, Campania, Italy, 2014	10/40
Albariño , Burgans, Rias Baixas, Spain, 2015	10/40
Riesling , Dr. Loosen, "Dr. L" Mosel, Germany, 2015	8/32
Gewurtztraminer/Pinot Gris/Riesling , Montinore, "Borealis", Willamette Valley, Oregon, 2015	48
Chardonnay , Jackhammer, Central Coast, California, 2014	8/32
Chardonnay , Custard, Sonoma County, California, 2015	11/44
Chardonnay , Laetitia, Russian River Valley, California, 2015	10/40

ROSÉ

Syrah/Grenache/Cinsault , Famille Perrin, Cotes du Rhone, France, 2015	8/32
Pinot Noir , Sean Minor, "Four Bears", Vin Gris of Pinot Noir, Carneros, California, 2016	11/44

RED

Gamay , Bourchard Aîné & Fils, Beaujolais Villages, France 2014	11/44
Pinot Noir , Nicolas Potel, Coteaux Bourguignons, France, 2014	48
Pinot Noir , The Pinot Project, California, 2015	10/40
Pinot Noir , Chehalem, "Three Vineyards", Willamette Valley, Oregon, 2014	58
Pinot Noir , Diora Wines, "La Petit Grace", Monterey, California, 2015	65
Merlot , Drumheller, Colombia Valley, Washington, 2015	8/32
Malbec , Andeluna, "1300", Mendoza, Argentina, 2015	10/40
Tempranillo , Viña Bujanda, Crianza, Rioja, Spain, 2013	9/36
Grenache/Syrah , Domaine Boutinot, "Les Coteaux," Cotes du Rhone Villages, France 2013	10/40
Merlot/Cabernet Sauvignon , Chateau Roc Meynard, Bordeaux Superieur, France 2014	45
Sangiovese/Cabernet Sauvignon/Cabernet Franc , Tenuta di Frescobaldi, IGT, Tuscany, Italy, 2014	12/48
Syrah , Owen Roe, "Ex Umbris", Yakima Valley, Washington, 2014	62
Cabernet Sauvignon , Queens Peak, Sonoma County, California, 2015	9/36
Malbec/Petit Verdot/Cabernet Sauvignon , Black Station's, Dunnigan Hills, California, 2014	9/36
Zinfandel , Manifesto, Lodi, California, 2015	9/36
Cabernet Sauvignon/Syrah/Zinfandel , Banshee, "Mordecai," California, 2014	55
Cabernet Sauvignon , Katherine Goldschmidt, "Crazy Creek," Alexander Valley, California, 2015	13/52
Cabernet Sauvignon , Mira Winery, Napa Valley, California, 2014	64
Cabernet Sauvignon , Stonestreet Estate Family Vineyards, Alexander Valley, California, 2014	92

vintages are subject to change based on availability