



SOUPS

GF Baked Onion Soup

Cream of Mushroom Soup
puff pastry top

Lobster Bisque
sherry, chives

GF House Salad

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

GF Caesar Salad

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

Spinach & Artichoke Dip
served with tortilla chips

Classic Escargot
parsley garlic butter

Fried Lobster Ravioli
hand breaded, marinara sauce

Bruschetta
tenderloin, tomatoes, onions, balsamic reduction and Chef selection cheese

SALADS

GF Iceberg Wedge Salad

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

GF Roasted Beet & Kale Salad

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

STARTERS

Fried Calamari
ginger soy sauce

GF Bacon Wrapped Shrimp
horseradish, honey glaze

GF Pan Roasted Mussels
white wine, roasted garlic, breadcrumbs, parsley, tomatoes

Half Dozen Oysters *
Choice of:

GF raw on the half shell

GF baked rockefeller with creamed spinach

Pecan Crusted Chicken Salad
mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Sub Salmon or Shrimp +3

GF Grilled Steak Salad *
mixed greens, tomatoes, blue cheese crumbles, crisp fried onions

CHICAGO'S CLASSICS

Includes a House or Caesar Salad

Pecan Crusted Chicken
Prestige Farms™ chicken, roasted sweet potato purée, bing cherry sauce

GF BBQ Ribs

baby back ribs, smoked, braised, and broiled with Makers Mark™ BBQ sauce, choice of side

GF Grilled Atlantic Salmon *
lump crab, béarnaise sauce, grilled asparagus

GF Steak Tips *

tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation

Shrimp & Scallops
pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, fresh spinach angel hair pasta

GF Signature Roasted Aged Prime Rib of Beef *
USDA Choice, aged, choice of side
14 oz 10 oz 8 oz

GF Shrimp & Grits

sautéed shrimp, peppers, onions, garlic, andouille, Geechie Boy™ grits

Chicken Picatta

Prestige Farms™ chicken sautéed with capers, lemon butter sauce, fresh fettuccini pasta, broccoli

Crispy Fried Shrimp

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

STEAKS & LOBSTER

Includes a choice of side. Add a House or Caesar salad +4 Add a Wedge or Kale salad +6

GF Center Cut Sirloin * 6 oz
USDA Choice

GF New York Strip * 12 oz
USDA Choice, Bone-in

GF Grilled Bone-in Cowboy Ribeye * 16 oz
USDA Choice

Lump Crab Meat & béarnaise sauce | Au Poivre Preparation (three peppercorn brandy sauce & crispy fried onions) | Broiled Lobster Tail

GF Filet Mignon * 8 oz
USDA Choice, aged, hand cut

GF Bone-in Filet Mignon * 10 oz
USDA Choice, aged, Bone-in

GF Broiled Maine Lobster Tails MKT
drawn butter

GF Surf & Turf *
6 oz bacon wrapped filet with mushroom demi glaze and broiled lobster tail

GF Pan Seared Scallops

butternut squash Carolina Gold risotto, roasted brussel sprouts

GF Steak Frites *

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

Ribeye Stroganoff

fresh egg noodles, sour cream, parmesan cheese, mushrooms, chives

ENTREES

Cheeseburger *

8 oz. Angus beef grilled, American cheese, special sauce, pickles on a brioche bun, house cut fries

French Dip

thinly sliced prime rib on a roll, horseradish, provolone, caramelized onions, au jus

Horseradish Crusted Grouper

pan seared horseradish crusted grouper served with sautéed spinach, mushrooms and a lemon butter sauce

Catch of the Day

GF Mediterranean Style – Grilled fish served with sautéed spinach, tomatoes, red peppers, mushrooms, artichokes, basil oil

Lobster Ravioli

fresh lobster ravioli, broiled lobster tail, creamy lobster sauce

SIDES

Stone Ground SC Geechie Boy™ Grits

Sweet Potato Purée

Vegetable Medley

Baked Potato

Garlic Mashed Potatoes

House Cut French Fries

Spinach

Broccoli

Basket of 4 Honey Butter Croissants

Roasted Brussel Sprouts, Local Apples, Bacon

Grilled Asparagus

*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

GF We offer Gluten Friendly options, however we are not a 100% gluten-free kitchen and cross-contamination may occur

Proprietor:
Mark Zwolak

Executive Chef /

Proprietor:
Oscar Galan



Beer by the Bottle / Can

Bell's Two Hearted Ale
 Budweiser
 Coors Light
 Creature Comforts Tropicalia
 Heineken
 Miller Lite
 Reformation Cadence
 Reformation Haddy
 Reformation Jude
 Scofflaw Basement IPA
 Stella Artois
 3 Taverns Night in Brussels
 Yuengling

Draft Beer

Bud Light
 Gate City 1864 IPA
 Rotating Seasonal Tap
 Sam Adams Seasonal
 Sweetwater 420

Zardetto Prosecco Veneto Italy

Big Fire Pinot Gris Willamette Valley Oregon '15
 Alois Lageder Pinot Grigio Alto Ridge Italy '17
 Whitehaven Sauvignon Blanc Marlborough New Zealand '17
 Chateau St James Sauvignon Blanc/Viognier 'Little James Basket Press' France '17
 Dr. Loosen 'Dr. L' Riesling Mosel Germany '16
 Chateau St Michelle Chardonnay Mimi Washington '17
 Kendall Jackson Vintners Reserve Chardonnay California '16
 Sonoma Cutrer Chardonnay Russian River Ranches California '16

La Crema Rose Monterey California '17

The Pinot Project Pinot Noir California '16
 J Lohr 'Falcon's Perch' Pinot Noir Monterey County California '16
 Chehalem 'Three Vineyards' Pinot Noir Willamette Valley Oregon '15
 Drumheller Merlot Colombia Valley Washington '15
 Filus Malbec Mendoza Argentina '16
 Vina Bujanda Tempranillo Rioja Spain '15
 Domaine Boutinot 'Les Couteaux' Grenach/Syrah Cotes du Rhone Villages France '14
 Chateau Roc Meynard Merlot/Cabernet Sauvignon Bordeaux France '14
 Tenuta di Frescobaldi Sangiovese/Cabernet Sauvignon/Cabernet Franc Tuscany Italy '14
 Francis Ford Coppola Zinfandel California '16
 Matchbook 'Arsonist' Red Blend Petit Verdot/Malbec/Cabernet Sauvignon '15
 Josh Cellars Craftsman's Collection Cabernet Sauvignon California '15
 Katherine Goldschmidt 'Crazy Creek' Cabernet Sauvignon California '16

Fonseca Late Bottle Vintage '09
 Warre's Warrior Porto Reserve
 Taylor Fladgate 10 yr
 Taylor Fladgate 20 yr

Handcrafted Cocktails

Ultimate Martini

A Chicago's Classic with Cathead vodka, your choice of up or on the rocks

Southside

Beefeater gin, fresh lime juice, simple syrup, mint

Chicago's Margarita

Casa Pacifica reposado and anejo tequila, dry curacao, agave, fresh squeezed lime

Manhattan

Four Roses bourbon, sweet vermouth, angostura bitters, cherry

Sazerac

Bulleit Rye whiskey, Absinthe rinse, peychauds bitters, sugar cube, lemon peel

Wines

Sparkling

White

Rose

Red

Ports

Bourbons / Whiskey

Basil Hayden
 Bulleit Rye
 Crown Royal
 Crown Reserve
 Elijah Craig 12 yr
 Jack Daniels Single
 Knob Creek
 Maker's Mark
 Ridgemont 1792
 Willett
 Woodford's Reserve

Scotch / Whiskey

Chivas Regal
 Dalwhinnie 15 yr
 Glenfiddich 12 yr
 Glenlivet 12 yr
 Glenlivet 18 yr
 Glenmorangie La Santa
 Glenmorangie Quinta
 Jameson
 J&B
 Johnny Walker Red
 Johnny Walker Black
 Lagavulin 16 yr
 Macallan 12 yr
 Oban 14 yr

* vintages are subject to change based upon availability *