



SOUPS

Baked French Onion Soup 8

Cream of Mushroom Soup 8
puff pastry top

Charleston She Crab Soup 5/7
sherry, chives

House Salad 7

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

Caesar Salad 7

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

STARTERS

Spinach & Artichoke Dip 13
served with tortilla chips

Classic Escargot 15
parsley garlic butter

Bruschetta 18
tenderloin, tomatoes, onions, balsamic reduction and Chef selection cheese

Fried Calamari 14
ginger soy sauce

GF Bacon Wrapped Shrimp 15
horseradish, honey glaze

Pan Roasted Mussels 18
white wine, roasted garlic, breadcrumbs, parsley, tomatoes, garlic bread

Half Dozen Oysters *
Choice of:

GF raw on the half shell 16
GF baked rockefeller with creamed spinach 18

SALADS

Iceberg Wedge Salad 8
tomatoes, blue cheese crumbles, bacon, scallions, creamy blue cheese dressing

Baby Spinach Salad 8
baby spinach, tomatoes, feta cheese, cranberries, toasted pecans, honey cider vinaigrette

Pecan Crusted Chicken Salad 16
mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Sub Salmon or Shrimp +3

Grilled Steak Salad * 22
Flat iron steak, mixed greens, tomatoes, blue cheese crumbles, crispy fried onions

CHICAGO'S CLASSICS

Includes a House or Caesar Salad

Pecan Crusted Chicken 28
Prestige Farms™ chicken, roasted sweet potato purée, bing cherry sauce

GF BBQ Ribs 40
baby back ribs, smoked, braised, and broiled with Makers Mark™ BBQ sauce, choice of side

GF Grilled Atlantic Salmon * 36
lump crab, béarnaise sauce, grilled asparagus

Steak Tips * 36

tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation

Shrimp & Scallops 35
pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, fresh fettuccini pasta

GF Signature Roasted Aged Prime Rib of Beef *

USDA Choice, aged, choice of side
14 oz 46 10 oz 42 8 oz 38

GF Shrimp & Grits 28
sautéed shrimp, peppers, onions, garlic, andouille sausage, Marsh Hen Mill™ grits

Chicken Picatta 28
Prestige Farms™ chicken sautéed with capers, lemon beurre blanc, fresh fettuccini pasta

Crispy Fried Shrimp 28
hand breaded, hush puppies, cocktail sauce, house cut french fries

STEAKS, CHOPS & LOBSTER

Includes a choice of side, except Pork Chop. Add a House or Caesar salad +4 Add a Wedge or Spinach salad +6

GF Center Cut Sirloin * 6 oz 32
USDA Choice

GF New York Strip * 12 oz 48
USDA Choice

GF Grilled Bone-in Cowboy Ribeye * 16 oz 60
USDA Choice

GF Filet Mignon * 8 oz 50
USDA Choice, aged, hand cut

GF Bone-in Pork Chop * 12 oz 36
peach brandy sauce with garlic mashed potatoes

Add to any Steak:

Lump Crab Meat & béarnaise sauce 5 | Au Poivre Preparation (three peppercorn brandy sauce & crispy fried onions) 3 | Broiled Lobster Tail MKT

GF Two Broiled Maine Lobster Tails MKT

drawn butter, choice of side

GF Surf & Turf * 52
6 oz filet with mushroom demi glaze and broiled lobster tail

ENTREES

GF Pan Seared Scallops 36
butternut squash creamy parmesan risotto, roasted brussel sprouts

GF Steak Frites * 30
marinated & grilled flat iron steak, arugula salad with pickled peppers, mushroom demi glaze, house cut fries

Cheeseburger * 18
8 oz. Angus beef grilled, American cheese, special sauce, lettuce, tomatoes, pickles on a brioche bun, house cut fries

French Dip 19
thinly sliced prime rib on a roll, creamy horseradish, provolone, caramelized onions, au jus, house cut fries

Beef Stroganoff 27
fresh egg fiore pasta, sour cream, parmesan cheese, mushrooms, chives

Horseradish Crusted Grouper 38
pan seared horseradish crusted grouper served with sautéed spinach, mushrooms and a lemon beurre blanc

Catch of the Day MKT
Mediterranean Style – Grilled fish served with sautéed spinach, tomatoes, red peppers, mushrooms, artichokes, basil oil

SIDES 6

Stone Ground Marsh Hen Mill™ 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, Apples, Bacon +2
Grilled Asparagus +2

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS 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
Sous Chef:
Adi Ramakrishnan



Handcrafted Cocktails

Beer by the Bottle / Can

Bell's Two Hearted Ale	6
Budweiser	4
Coors Light	4
Creature Comforts Tropicalia	6
Heineken	6
Michelob Ultra	5
Miller Lite	5
Reformation Cadence	6
Reformation Jude	6
Stella Artois	6
3 Taverns A Night on Ponce	6
Yuengling	4

Draft Beer

Bud Light	5
Scofflaw Basement IPA	7
Rotating Seasonal Tap	MKT
Sam Adams Seasonal	6
Sweetwater 420	6

Ultimate Martini 12 A Chicago's Classic with Cathead vodka, your choice of up or on the rocks
Southside 13 Empress 1908 gin, fresh lime juice, simple syrup, soda water, mint and cherry
Chicago's Margarita 12 Reposado and Anejo tequila, dry curacao, agave, fresh squeezed lime
Manhattan 12 Four Roses bourbon, sweet vermouth, angostura bitters, cherry
Sazerac 13 ASW Resurgens Rye whiskey, Absinthe rinse, peychauds bitters, sugar cube, lemon peel

Bourbon / Whiskey / Rye

Angel's Envy	14
ASW Duality	11
ASW Fiddler Bourbon	11
ASW Resurgens Rye	11
Basil Hayden	12
Bulleit Rye	10
Crown Royal	10
Crown Apple	10
Elijah Craig 12 yr	10
Four Roses Single	14
Gentleman's Jack	10
High West Double Rye	12
Jack Daniels Single	14
Knob Creek	10
Maker's Mark	10
Ridgemont 1792	10
Whistle Piggyback 6 yr Rye	12
Whistle Pig 10 yr Rye	20
Willett	11
Woodford's Reserve / Rye	12

Scotch

Dalwhinnie 15 yr	15
Glenfiddich 12 yr	13
Glenlivet 12 yr	13
Glenlivet 18 yr	20
Glenmorangie La Santa	14
Glenmorangie Quinta	15
Lagavulin 16 yr	19
Macallan 12 yr	15
Oban 14 yr	20

Wines

Sparkling

Lamarca Prosecco Trevisio Italy

Big Fire Pinot Gris Willamette Valley Oregon '18

Alois Lageder Pinot Grigio Alto Ridge Italy '20

Whitehaven Sauvignon Blanc Marlborough New Zealand '21

Conundrum Chardonnay/Savignon Blanc/Semillon/Muscat/Viognier California '20

J. Lohr White Reisling California

Stella Rosa Moscato d'Asti Italy

Chateau St Michelle Chardonnay Mimi Washington '18

Kendall Jackson Vintners Reserve Chardonnay California '20

Sonoma Cutrer Chardonnay Russian River Ranches California '20

Rose

La Crema Rose Monterey California '20

Whispering Angel The Palm Grenache/Cinsault/Syrah Provence France '20

Red

Lifevine Pinot Noir (certified pesticide free) Willamette Valley Oregon '20

Meiomi Pinot Noir California

Chalk Hill Pinot Noir Sonoma Coast California '19

Drumheller Merlot Colombia Valley Washington '18

Mi Terruno Uvas Malbec Mendoza Argentina '20

Vina Bujanda Tempranillo Rioja Spain '18

Caricature Cabernet Sauvignon/Zinfandel '18

Tenuta di Frescobaldi Sangiovese/Cabernet Sauvignon/Cabernet Franc Tuscany Italy '18

Francis Ford Coppola Zinfandel California '18

Replica Pickpocket Cabernet Sauvignon/Syrah California '20

Matchbook 'Arsonist' Red Blend Petit Verdot/Malbec/Cabernet Sauvignon '18

Dante Cabernet Sauvignon California '19

Banshee Cabernet Sauvignon Sonoma California '19

Folie à Deux Cabernet Sauvignon Alexander Valley California '17

Ports

Fonseca Late Bottle Vintage

Warre's Warrior Porto Reserve

Taylor Fladgate 10 yr

Taylor Fladgate 20 yr

Glass | Bottle

10 40

9 36

11 44

12 48

10 40

10 40

10 40

10 40

11 44

13 52

10 40

12 48

11 44

13 52

15 60

9 36

10 40

10 40

12 48

12 48

10 40

12 48

13 52

10 40

14 56

60

9

9

11

12

* vintages are subject to change based upon availability *