



STARTERS

Spinach & Artichoke Dip
served with tortilla chips 16

Classic Escargot
parsley garlic butter 17

Bruschetta

tenderloin, tomatoes, onions, balsamic reduction and Chef selection cheese 20

Fried Calamari
ginger soy sauce 16

GF Bacon Wrapped Shrimp
horseradish, honey glaze 18

Pan Roasted Mussels
white wine, roasted garlic, breadcrumbs, parsley, tomatoes, garlic bread 20

Half Dozen Oysters *
Choice of:

GF raw on the half shell 18

GF baked rockefeller with creamed spinach 18

SOUPS

Baked French Onion Soup 10

Cream of Mushroom Soup
puff pastry top 10

Charleston She Crab Soup
sherry, chives 10

House Salad

mixed greens, tomatoes, cucumbers, red onion, choice of dressing 10

Caesar Salad

romaine leaves, caesar dressing, parmesan cheese, house made croutons 10

Iceberg Wedge Salad

tomatoes, blue cheese crumbles, bacon, scallions, creamy blue cheese dressing 10

Baby Spinach Salad

baby spinach, tomatoes, feta cheese, cranberries, toasted pecans, honey cider vinaigrette 10

Pecan Crusted Chicken Salad

mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Sub Salmon or Shrimp +3 20

Grilled Steak Salad *

Flat iron steak, mixed greens, tomatoes, blue cheese crumbles, crispy fried onions 26

CHICAGO'S CLASSICS

Includes a House or Caesar Salad

Pecan Crusted Chicken

Prestige Farms™ chicken, roasted sweet potato purée, bing cherry sauce 30

GF BBQ Ribs

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

GF Grilled Atlantic Salmon *

lump crab, béarnaise sauce, grilled asparagus 37

Steak Tips *

tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation 38

Shrimp & Scallops

pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, fresh fettuccini pasta 37

GF Signature Roasted Aged Prime Rib of Beef *

USDA Choice, aged, choice of side 14 oz 48 10 oz 44 8 oz 40

GF Shrimp & Grits

sautéed shrimp, peppers, onions, garlic, andouille sausage, Marsh Hen Mill™ grits 30

Chicken Picatta

Prestige Farms™ chicken sautéed with capers, lemon beurre blanc, fresh fettuccini pasta 31

Crispy Fried Shrimp

hand breaded, hush puppies, cocktail sauce, house cut french fries 30

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
USDA Choice 35

GF New York Strip * 12 oz
USDA Choice 52

GF Grilled Bone-in Cowboy Ribeye * 16 oz
USDA Choice 62

GF Filet Mignon * 8 oz
USDA Choice, aged, hand cut 54

GF Bone-in Pork Chop * 12 oz
peach bbq sauce with garlic mashed potatoes 38

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 *

6 oz filet with mushroom demi glaze and broiled lobster tail 64

ENTREES

Cheeseburger *

8 oz. Angus beef grilled, American cheese, special sauce, lettuce, tomatoes, pickles on a brioche bun, house cut fries 20

French Dip

thinly sliced prime rib on a roll, creamy horseradish, provolone, caramelized onions, au jus, house cut fries 20

Beef Stroganoff

fresh egg fiore pasta, sour cream, parmesan cheese, mushrooms, chives 28

Horseradish Crusted Grouper

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

Catch of the Day MKT

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

SIDES 9

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

* COOK TO ORDER
* 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

Executive Chef:
Oscar Galan



Handcrafted Cocktails

Beer by the Bottle / Can

Athletic Run IPA Non- Alc	7
Budweiser	5
Classic City Lager	7
Coors Light	5
Corona Beer Light	6
Creature Comforts Tropicalia	6
Heineken	6
Michelob Ultra	5
Miller Lite	5
Stella Artois	6
Yuengling	6

Draft Beer

Blue Moon	7
Bud Light	6
cofflaw Basement IPA	7
Sam Adams Seasonal	6
Sweetwater 420	6

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

Bourbon / Whiskey / Rye

Basil Hayden	12
Bulleit Rye	10
Elijah Craig	10
Four Roses Single	14
Garrison Brothers Balmorehea	45
Garrison Brothers Single	15
Garrison Brothers SB	12
Gentleman's Jack	10
High West Double Rye	12
Jack Daniels Single	14
Knob Creek	10
Maker's Mark	10
Old Soul Bourbon	10
Old Soul Single Bourbon	18
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
Lagavulin 16 yr	19
Macallan 12 yr	15
Oban 14 yr	20

Wines

Sparkling

Lamarca Prosecco Trevisio Italy

Glass | Bottle

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 Beach Grenache/Cinsault/Syrah Provence France '21

Red

Sand Point PN

Sand Point Zin

Spoken West

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

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

Francis Ford Coppola Zinfandel California '18

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

Taylor Fladgate 10 yr

Taylor Fladgate 20 yr

11

12

* vintages are subject to change based upon availability *