DINNER MENU

\Leftrightarrow	APPETIZERS	○ <>
	HICKEN BITES	11.99
	LI PASSION FRUIT SAUCE, CRISPY ROSEM	
TOMATO, BA	BRUSCHETTA Ø ASIL, BALSAMIC VINEGAR MIX, SLICE OF LA ON A CRISPY BREAD, OLIVE OIL DRIZZ	
	O SALMON BRUSCHETTA SH DILL CREAM CITRUS SALAD, UNAGI S	11.9 9 SAUCE
	I SHRIMP ULADE, CRISPY ROSEMARY FRIES	12.99
GARLIC S CRISPY BREA	S HRIMP AD, MOZZARELLA, WHITE WINE GARLIC	12.99 SAUCE
	IICKEN WINGS	
BONE- IN BONELESS	SAUCE, SERVED WITH FRIES	12.99 11.99
	VICHE MARINATED IN A LIME JUICE WITH OIL, I HOMEMADE SEASONING	11.99 PEPPERS,
JUICE, SALT	HILES IP SUBMERGED IN CHILI PEPPERS SAUCE , & CILANTRO. SERVED WITH FRESH CUC & ORANGE SLICES	*
_	CALAMARI OLIVES, TOMATOES, BANANA PEPPERS, RUGULA	14.99
	ALAMARI & UNAGI SAUCE	16.99
◇	SALADS	·
TOMATO, BA	SALAD Ø ASIL, SLICED MOZZARELLA, PESTO SAUG	12.00
BALSAMIC (_	
ICEBERG LE	REL SALAD ∅ TTUCE, CUCUMBERS, TOMATOES, CARRO DESS DRESSING	8.99 OTS,

CAESAR SALAD

CHOPPED MIX SALAD

ROMAINE LETTUCE, CROUTONS, & SHAVED PARMESAN

PEAS, AVOCADO, CREAMY ASIAN DRESSING

SWEET CHILI FRIED CHICKEN, RED BELL PEPPERS, WASABI

ADD: CHICKEN 5 / SHRIMP 7 / 40Z SALMON 10



SOUPS



CHICKEN TORTILLA

SOUP OF THE DAY

CUP - 4 BOWL - 7

\Leftrightarrow

FLAT BREADS



BUFFALO CHICKEN

15.99

MOZZARELLA, CHEDDAR, RED ONIONS, TORTILLA CHIPS, BUFFALO CHICKEN & RANCH

BBQ CHICKEN

15.99

ROASTED CORN, RED ONIONS, CHEDDAR, MOZZARELLA, SPICY MAYO

SHRIMP PESTO

16.99

PESTO SAUCE, MOZZARELLA, SHRIMP, RED BELL PEPPERS, TOPPED WITH ARUGULA

BIANCA

15.99

PROSCIUTTO, PARMESAN, ARUGULA & OLIVE OIL (NO SAUCE)

MARGARITA Ø

13.99

TOMATO, BASIL & MOZZARELLA



BURGERS



16.99 (SERVED WITH FRIES)

*HOUSE BURGER

PRETZEL BUN, LETTUCE, TOMATO, BACON JAM, BRIE, CRISPY ONION RING, HORSERADISH MAYO, & ROSEMARY FRIES

SOUTHWEST CHORIZO BURGER

BUTTERY BUN, LETTUCE, TOMATO, CHORIZO, AVOCADO, CHIPOTLE MAYO, PEPPER JACK, TOPPED WITH TORTILLA CHIPS

*BLACK & BLUE BURGER

BUTTERY BUN, MUSHROOMS, GRILLED ONIONS, BLUE CHEESE, SPINACH, DRIED CHERRY TOMATOES

*GHOST BURGER

PRETZEL BUN, LETTUCE, TOMATO, BACON, PEPPER JACK & OUR GHOST SPICY SAUCE

GRILLED CHICKEN SANDWICH

BUTTERY BUN, LETTUCE, TOMATO, PEPPER JACK CHEESE, & MAYO

HABANERO CRISPY CHICKEN SANDWICH

BULLETY BUN, LETTUCE, TOMATO, BLUE CHEESE DRESSING, & CHIPOTLE MAYO

9.99

12.99

NO SUBSTITUTIONS PLEASE. FOR PARTIES OF 4 OR MORE, 20% GRATUITY WILL BE ADDED. NO COUPONS ACCEPTED ON HOLIDAYS. NO SPLIT CHECKS. ALL MAJOR CARDS ACCEPTED

* THESE ITEMS ARE COOKED TO ORDER. THE ILLINOIS DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, CHILDREN UNDER THE AGE OF 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS.

DINNER MENU

◇	PASTAS	~	\Leftrightarrow	STEAKS	○ <>		
CAJUN LINGUINE 22.99 ANDOUILLE SAUSAGES, SHRIMP, TOMATO, GREEN & RED PEPPERS			(SERVED WITH A CHOICE OF 1 SIDE & RED BARREL SALAD) *MARKET PRICE*				
FARFALLE PASTA 19.99 PARMESAN CREAM SAUCE WITH FRIED CHICKEN, CREMINI MUSHROOMS, PEAS, FRESH TOMATOES, TOPPED WITH PROSCIUTTO DI PARMA			*7oz. CENTER CUT FILET MIGNON *8oz. CERTIFIED ANGUS BEEF NEW YORK STRII *12oz. CERTIFIED ANGUS BEEF TOP SIRLOIN *14oz. CERTIFIED ANGUS BEEF T-BONE				
VONGOLE LINGUINE SAUTEED WITH MANILLA CLAMS, OLIVE OIL, RED CHILI FLAKES, GARLIC, WHITE WINE SAUCE & FRESH PARSLEY			TOPPINGS MUSHROOMS CARAMELIZED ONIONS 4 HORSERADISH CRUST PARMESAN CRUST				
FRIED CHICKEN,	EN CHIPOTLE PASTA ASPARAGUS, RED & GREEN PEPPI IN A SPICY CHIPOTLE SAUCE	19.99 ERS, PEAS,	CAJUN SHRIMP BROILED LOBSTER TAIL 17.99				
*	DVESE P, SPINACH, ASPARAGUS, IN LIGHT PESTO CREAM SAUCE	22.99	BAKED POTA MASHED POT VESUVIO POT	ATOES 6 ASPARAGUS	5 7 RIES 6		
LOBSTER RAY SERVED WITH VO	VIOLI DDKA TOMATO CREAM SAUCE	25.99	LOADED POT		S 6		
TOMATO 14.99 / V	CH CHOICE OF SAUCE VODKA 15.99 / ALFREDO 15.99		SERVED WITH N	ENTREES AMB (NEW ZEALAND) 14 ASHED POTATOES & ASPARAGUS ARY DEMI GLAZE			
	RIMAVERA (7 17.99 PEAS, ASPARAGUS, ZUCCHINI, SPINACH, IL		CHICKEN PARMESAN PARMESAN CHEESE, MARINARA SAUCE, & LINGUINE				
RISOTTO ZAFFERANO 20.99 RISOTTO WITH ZUCCHINI, GRILLED SHRIMP IN A LEMON ZAFRON SAUCE			CHICKEN VESUVIO 19.99 LEMON BROTH, BANANA PEPPERS, PEAS & ROASTED POTATOES				
RISOTTO PESCATORE 22.99 RISOTTO WITH CALAMARI, SHRIMP, LIGHT TOMATO SAUCE ADD ONS CHICKEN 5 (SHRIMP, 7 / 407 SALMON, 10			*CHICKEN MARSALA 19.99 MARSALA WINE SAUCE & MUSHROOMS ON A BED OF LINGUINE				
CHICKEN 5 / SHRIMP 7 / 40Z SALMON 10 GARLIC BREAD SM 3 / LG 5 SEAFOOD		CHICKEN CORDON BLEU STUFFED WITH SPINACH, HAM, AND MOZZARELLA, SERVED WITH VEGGIES, MASHED POTATOES & A TOUCH OF ROSEMARY DEMI GLAZE					
LANGOSTINC PRAWNS MARINA ON A BED OF MEX	ATED WITH OUR SPECIAL SEASON	24.99 NED SAUCE	PORK CHOP	PORTERHOUSE ES, CANDIED BACON, BRUSSELS S	26.99 SPROUTS		
BROILED CEDAR PLANK SALMON 26.99 YUKON & PURPLE POTATOES, SPINACH WITH SOY GINGER BUTTER SAUCE			SMOKED BE SERVED WITH I HALF SLAB	RENCH FRIES	MP		
ALMOND CRU BRUSSELS SPROU	J STED MAHI TS, CANDY BACON JAM & LEMON	24.99 I BUTTER		PEPPERS, REFRIED BEANS, & MEX			
COD FISH		22.99	CHICKEN 18.99	CHICKEN 18.99 / *STEAK 25.99 / SHRIMP 26.99			

MP- MARKET PRICE \mathscr{O} - VEGETARIAN

19.99

OVEN-BAKED CODFISH WITH ZUCCHINI, YELLOW SQUASH, ASPARAGUS TOPPED WITH SHRIMP & SAUTEED IN A LEMON

TOMATO JUICE, KETCHUP, PICO DE GALLO, AVOCADO,

BUTTER CAPER SAUCE, CHILI FLAKES

SIDE OF SALTINE CRACKERS (SERVED COLD)

SHRIMP COCKTAIL