

Starters

MATZO BALL SOUP <i>house broth, carrots, no noodles</i>	8	HOUSEMADE GUACAMOLE <i>Doc B's sweet potato chips</i>	18	CHICKEN LITTLES & FRIES <i>hand battered, cajun, dipping sauce</i>	18
TORTILLA SOUP <i>chicken, shredded jack, corn, tortilla strips</i>	12	GRILLED CALIFORNIA ARTICHOKEs <i>salt, pepper, remoulade</i>	20	CHIMICHURRI CHICKEN WINGS <i>700º baked, reggiano, lemon</i>	20
OUR 'FAMOUS' CANDIED BACON <i>sugar, cayenne, Colman's®</i>	12	CITRUS GLAZED SHRIMP* <i>grilled, wild rice, marcona</i>	22	BARBECUE CHICKEN QUESADILLA <i>flour tortilla, pickled red onion, cilantro</i>	20

Tavern Style Pizza thin and crispy **CHEESE 18 • PEPPERONI 19 • SAUSAGE 20**

Burgers *your choice of side*

ROADSIDE SMASH* <i>two seared patties, american cheese, caramelized onions, b&b pickles and smash sauce</i>	19
TRADITIONAL CHEESEBURGER* <i>cheddar cheese, all the fixin's, with ketchup and French's mustard</i>	20
BACKYARD BURGER* <i>shredded cheddar cheese, canadian bacon and a thick onion ring with bbq</i>	21
NAPA BURGER* <i>swiss cheese, avocado, red onion and arugula with dijon honey</i>	21
THE WEDGE BURGER* <i>thick-cut lettuce, tomato, sunny-side up egg, danish blue, candied bacon and roasted garlic dressing</i>	22
TURKEY BURGER <i>monterey jack, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	19
VEGGIE BURGER <i>our signature quinoa & black bean recipe topped with monterey jack, kale slaw, red onion and teriyaki glaze</i>	20

Sandwiches *your choice of side*

THE BERNIE <i>Boar's Head® honey-maple turkey, swiss, lettuce, tomato, pickle, red onion and spicy mustard on 8-grain bread @Lunch</i>	18
CAJUN CHICKEN CLUB <i>pretzel bun, monterey jack, candied bacon, lettuce, tomato, red onion and dijon honey</i>	21
THE NUMBER SIX <i>cajun buttermilk fried chicken, pickle, roasted garlic dressing and honey-habanero barbecue</i>	17
CRISPY CHICKEN SANDWICH <i>coleslaw, white onion, pickle and 1001 island dressing</i>	19
BUFFALO CHICKEN SANDWICH <i>lettuce, tomato, red onion and danish blue with roasted garlic dressing</i>	21
CARNITAS SANDWICH <i>slow roasted pork, coleslaw, pickle and a thick onion ring with homemade barbecue sauce</i>	23
WEST COAST STEAK SANDWICH* <i>6oz. center cut filet, parmigiano reggiano, kale slaw, pickled red onion and garlic dressing</i>	30

Salads

KNIFE AND FORK COBB* <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	22
GRILLED CHICKEN SALAD <i>corn, cilantro and tortilla strips tossed in with a black bean drizzle and agave lime vinaigrette</i>	20
BUFFALO CHICKEN SALAD <i>crispy chicken bites, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	21
MEDITERRANEAN SHRIMP SALAD <i>avocado, peppadew, cucumber, red onion, jicama, feta and avocado vinaigrette</i>	23
THE #1 TUNA SALAD* <i>seared ahi with citrus ponzu alongside field greens, cucumber, avocado and mango in a ginger dressing</i>	27
GINGER DRESSED SALAD <i>field greens, cucumber, carrots and tomato topped with toasted sesame seeds and house ginger dressing</i>	13
HAND-CUT ROMAINE CAESAR* <i>two year aged parmigiano reggiano, warm brioche croutons and house dressing</i>	15
PERFECT HOUSE SALAD <i>hand-cut field greens, cucumber, carrots, corn, tomato with cornbread croutons and gold coast vinaigrette</i>	14
BRUSSELS SPROUT SALAD* <i>shredded brussels with a bit of kale, marcona almonds, basil vinaigrette and reggiano cheese</i>	16
CALIFORNIA KALE SALAD <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	17
QUINOA KITCHEN SALAD <i>marcona almonds, radish, corn and feta topped with crispy leeks and basil vinaigrette</i>	17

Add: Grilled Chicken 8 • Crispy Chicken 8 • Buffalo Tenders 10 • Tofu 8
Shrimp 12 • Filet Mignon 14 • Grilled Salmon 15 • Seared Ahi Tuna 16

Wok Out® Bowl

assortment of fresh veggies with chopped cashews

TOFU 21 • CHICKEN 23 • SHRIMP 24 • MARINATED STEAK* 25 • GRILLED SALMON* 30 • SEARED AHI* 30
brown rice, shanghai lo mein or quinoa | sesame teriyaki or sweet & spicy thai

Entrées

PETITE FILET MIGNON* <i>paired with crispy jalapeño potatoes and housemade steak sauce add 3 citrus glazed shrimp +12</i>	30
CHIMICHURRI STEAK* <i>served with a side of french fries or house made sweet potato fries</i>	35
TANGLED NOODLE BOWL <i>marinated filet, thai peanut, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	28
Fall Off The Bone DANISH PORK RIBS <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	33
CHICKEN PAILLARD <i>arugula, tomatoes, pickled red onion and shaved reggiano with gold coast vinaigrette</i>	26
MARINATED CHICKEN KEBABS <i>with cilantro rice, tzatziki and a side of cucumber & feta salad</i>	29
MAMA B'S CHICKEN PARM <i>marinara and thin-sliced mozzarella with rigatoni</i>	26
BUTTERMILK FRIED CHICKEN <i>choose: habanero-honey glazed or crispy & traditional served with coleslaw</i>	26
SIMPLY GRILLED SALMON* <i>served with parmigiano reggiano kale, vinaigrette tomatoes and house remoulade</i>	35
CAJUN DUSTED IDAHO BROOK TROUT* <i>hard grilled with cucumber & feta salad</i>	36

Sides

French Fries 8 • Sweet Potato Fries 10 • Crispy Jalapeño Potatoes 8 • Buffalo Style Potatoes 8
Coleslaw 8 • Kale Slaw 8 • Wild Rice Citrus Salad 8 • Cucumber & Feta Salad 8 • Sautéed Broccoli 8*

Your happiness is our priority. Not all ingredients listed. Please let us know of any allergies.

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.