

## SNACK + START + SHARE

- Matzo Ball Soup** house broth, carrots, no noodles 8
- Our 'Famous' Candied Bacon** sugar, cayenne, Colman's® 10
- Shrimp Cocktail** 7 chilled shrimp with housemade cocktail and remoulade sauces 17
- Housemade Guacamole** Doc B's sweet potato chips 16<sup>50</sup>
- Kale & Artichoke Dip** hand cut tortilla, rustic salsa 16<sup>50</sup>
- Grilled California Artichokes** salt, pepper, remoulade 17
- Chicken Satay** teriyaki ginger marinade, peanut dressing 17
- Chicken Littles & Fries** hand battered, cajun, dipping sauce 16
- Oven Roasted Chimichurri Chicken Wings** organic, 700° baked, reggiano 17<sup>50</sup>
- Oven Roasted Teriyaki Chicken Wings** 700° baked, pineapple reduction, scallions 17<sup>50</sup>
- Sticky Barbecue Ribs** slow cooked, hoisin bbq, sesame peanut slaw 17

## SALADS

- Ginger Dressed Salad** hand cut field greens & house ginger dressing, cucumber, carrots & tomato 11
- Perfect House Salad** hand cut field greens & gold coast vinaigrette with cucumber, carrots, corn, tomato & cornbread croutons 12
- Brussels Sprout Salad** house shredded brussels with a bit of kale & marcona almonds with basil vinaigrette & parmigiano reggiano 15
- Quinoa Kitchen Salad** marcona almonds, mint, radish & feta topped with crispy leeks & basil vinaigrette 17
- California Salad** Taylor Farms kale, roasted sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips in a roasted garlic dressing 16

**ADD: Grilled Chicken 8 · Crispy Chicken 8 · Tofu 8 · Marinated Filet Mignon\* 10 · Shrimp 12 · Seared Ahi\* 12 · Salmon\* 12**

- Knife And Fork Cobb** crispy chicken & gold coast vinaigrette with bacon, egg, avocado, cornbread croutons & danish blue 19
- Grilled Chicken Salad** corn, cilantro & tortilla strips tossed in agave lime vinaigrette with a black bean drizzle 17
- Chinese Chicken Salad** crispy chicken & thai sesame vinaigrette with field greens, peanuts, carrots, radish & crispy wonton strips 17
- Mediterranean Shrimp Salad** field greens with avocado, peppadew, red onion, jicama, feta & avocado vinaigrette 20
- The #1 Tuna Salad\*** seared ahi with citrus ponzu alongside field greens, cucumber & mango in a carrot ginger dressing 25

## BURGERS + SANDWICHES

*served with your choice of french fries, sweet potato fries, coleslaw, or kale slaw*

- The Homage Burger\*** cheddar, pickle & white onion on a sesame seed bun with 1001 island dressing 16<sup>50</sup>
- The Dragon Burger\*** melted jack cheese & giardiniera slaw topped with crispy leeks & habanero-honey sauce 18
- Backyard Burger\*** shredded cheddar, canadian bacon & a thick onion ring with bbq sauce 18
- The Wedge Burger\*** sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 18
- Turkey Burger** monterey jack cheese, avocado, red onion, tortilla strips & avocado vinaigrette 16.50
- Veggie Burger** our signature quinoa & black bean recipe topped with monterey jack, kale slaw & teriyaki glaze 17
- Cajun Chicken Club** grilled chicken & bacon on a pretzel bun with melted jack, lettuce, tomato, red onion & dijon honey sauce 17<sup>50</sup>
- The Number Six** cajun buttermilk fried chicken with two slices of pickle along with roasted garlic dressing & habanero-honey sauce 15
- Crispy Chicken Sandwich** panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 18
- Carnitas Sandwich** slow roasted pork, coleslaw, pickle & a thick onion ring with bbq 19
- West Coast Steak Sandwich\*** center cut filet on an artisan roll with parmigiano reggiano, kale slaw & pickled red onion 26

## VERY SPECIAL ENTRÉES

- Chicken Paillard** arugula, tomatoes, pickled red onion, and shaved reggiano with gold coast vinaigrette 21
- Grilled Chicken Kebabs** marinated grilled chicken over cilantro rice with a side of cucumber & feta salad 25
- Mama B's Chicken Parm** marinara & thin-sliced mozzarella with rigatoni 25
- Buttermilk Fried Chicken** marinated for 24 hours, served alongside coleslaw with dijon honey & house barbecue for dipping 26
- "Hot" Chicken** boneless, fried & tossed in honey habanero barbecue paired perfectly with coleslaw 26
- 6 oz. Petite Filet\*** paired with a loaded baked potato & housemade steak sauce 26
- 10 oz. Chimichurri Steak\*** served with a side of french fries 31
- Fall Off The Bone Danish Barbecue Ribs** glazed with housemade bbq & served alongside creamy coleslaw 31
- Simply Grilled Salmon\*** fileted in house served with parmigiano reggiano kale & vinaigrette tomatoes 30

## WOK OUT® BOWLS

- Tofu 17 · Chicken 17 · Marinated Filet Mignon\* 20 · Shrimp 20 · Seared Ahi\* 25 · Salmon\* 25**  
Served with broccoli, mushrooms, carrots & cashews | Sticky Brown Rice, White Rice, Shanghai Lo Mein or Quinoa  
**Sauces:** Sesame Teriyaki, Sweet & Spicy Thai, Coconut Curry, Thai Peanut, Garlic Black Bean, Honey Ginger, Kung Pao  
**Fried Rice** soy sauce, egg, peas and carrots 12

## SIDES

- French Fries 7 · Hand-Cut Sweet Potato Fries 9**
- Cucumber Salad 7 · Coleslaw 7 · Kale Slaw 7 · Sesame Peanut Slaw 7**
- Quinoa Salad 7 · Sautéed Broccoli 7 · Loaded Baked Potato @5PM 9**

## DESSERT

- Homemade Oreo Ice Cream** dipped in chocolate hard shell 7
- Gelato Cookie Sandwiches** locally made by our friends at Zarlengo's 7
- Rob's Double Decker Chocolate Cake** with chocolate sauce and crispy wafer 10
- Cinnamon Toast Crunch Cheesecake** with a traditional NY style filling 10
- Key Lime Pie** graham cracker & nilla wafer crust, homemade whipped cream 10

*Your happiness is our priority © Not all ingredients listed. 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.