

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 16⁵⁰
Kale & Artichoke Dip hand cut tortilla, rustic salsa 16⁵⁰
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 17⁵⁰
Oven Roasted Teriyaki Chicken Wings 700° baked, pineapple reduction, scallions 17⁵⁰
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 16⁵⁰
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 16⁵⁰
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 17⁵⁰
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
Pumpkin Cheesecake a traditional NY filling with organic pumpkin 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. Items can be served raw or undercooked or contain undercooked ingredients. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.