

Matzo Ball Soup house broth, carrots, no noodles	8	Our 'Famous' Candied Bacon sugar, cayenne, Colman's®	11	Chicken Littles & Fries hand battered, cajun, dipping sauce	16
Rustic Salsa served with warm tortilla chips	10	Grilled California Artichokes salt, pepper, remoulade	18	Chicken Satay teriyaki ginger marinade, peanut dressing	17
Housemade Guacamole Doc B's sweet potato chips	17	Shrimp Cocktail* housemade cocktail and remoulade sauces	18	Chimichurri Chicken Wings 700° baked, reggiano, lemon	18
Kale & Artichoke Dip hand cut tortilla, rustic salsa	17	Sticky Barbecue Ribs slow cooked, hoisin bbq, sesame peanut slaw	19	Teriyaki Chicken Wings 700° baked, pineapple reduction, scallions	18

SIDES

French Fries	7	Quinoa Salad	7	Sautéed Broccoli	7	Homemade Slaw	7
Hand-Cut Sweet Potato Fries	9	Cucumber Salad	7	Loaded Baked Potato	@5PM 9	<i>Traditional • Reggiano Kale • Sesame Peanut</i>	

ENTRÉE SALADS...

Knife And Fork Cobb <i>Crispy Chicken & Gold Coast Vinaigrette</i>	19
bacon, egg, avocado, cornbread croutons & danish blue	
Grilled Chicken Salad <i>Agave Lime Vinaigrette</i>	17
corn, cilantro & tortilla strips tossed in with a black bean drizzle	
Chinese Chicken Salad <i>Crispy Chicken & Thai Sesame Vinaigrette</i>	18
field greens, peanuts, carrots, radish & crispy wonton strips	
Mediterranean Shrimp Salad <i>Avocado Vinaigrette</i>	20
field greens with avocado, peppadew, red onion, jicama & feta	
The #1 Tuna Salad* <i>Carrot Ginger Dressing</i>	26
seared ahi with citrus ponzu, field greens, cucumber & mango	

VERY SPECIAL ENTRÉES

Chicken Paillard	22
arugula, tomatoes, pickled red onion, and shaved reggiano with gold coast vinaigrette	
Chicken Kebabs	25
marinated grilled chicken over cilantro rice with a side of cucumber & feta salad	
Mama B's Chicken Parm	25
marinara & thin-sliced mozzarella with rigatoni	
6 oz. Petite Filet*	26
paired with a loaded baked potato (@5PM) & housemade steak sauce	
10 oz. Chimichurri Steak*	33
served with a side of french fries	
Fall Off The Bone Danish Barbecue Ribs	33
glazed with housemade bbq & served alongside creamy coleslaw	
Simply Grilled Salmon* <i>Fileted In House</i>	31
served with parmigiano reggiano kale & vinaigrette tomatoes	



BUTTERMILK FRIED CHICKEN 26

choose: habanero-honey glazed or crispy & traditional served with coleslaw

DESSERT

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

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Ginger Dressed Salad <i>Hand Cut Field Greens & House Ginger Dressing</i>	12
cucumber, carrots & tomato topped with toasted sesame seeds	
Perfect House Salad <i>Hand Cut Field Greens & Gold Coast Vinaigrette</i>	12
cucumber, carrots, corn, tomato & cornbread croutons	
Brussels Sprout Salad <i>Basil Vinaigrette & Parmigiano Reggiano</i>	15
house shredded brussels with a bit of kale & marcona almonds	
California Salad <i>Roasted Garlic Dressing</i>	16
Taylor Farms kale, avocado, corn, roasted sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips	
Quinoa Kitchen Salad <i>Basil Vinaigrette</i>	17
marcona almonds, mint, radish, corn & feta topped with crispy leeks	

ADD TO ANY SALAD

Grilled or Crispy Chicken 8 • **Tofu** 8 • **Marinated Filet Mignon*** 12
Shrimp 12 • **Seared Ahi*** 14 • **Salmon*** 14

BURGERS + SANDWICHES

French Fries, Hand-Cut Sweet Potato Fries, Coleslaw, or Kale Slaw

The Homage Burger*	17
cheddar, pickle & white onion with 1001 island dressing	
The Dragon Burger*	18
melted jack, giardiniera slaw, crispy leeks & habanero-honey sauce	
Backyard Burger*	18
shredded cheddar, canadian bacon & a thick onion ring with bbq	
The Wedge Burger*	18
sunny-side up egg, danish blue, candied bacon & garlic dressing	
Turkey Burger	17
monterey jack, avocado, red onion, tortilla strips & avocado vinaigrette	
Veggie Burger <i>Our Signature Quinoa & Black Bean Recipe</i>	17
topped with monterey jack, kale slaw, red onion & teriyaki glaze	
Cajun Chicken Club <i>Pretzel Bun</i>	18
melted jack, bacon, lettuce, tomato, red onion & dijon honey sauce	
The Number Six <i>Cajun Buttermilk Fried Chicken</i>	15
two pickle slices, roasted garlic dressing & habanero-honey sauce	
Crispy Chicken Sandwich <i>Panko & Reggiano</i>	18
topped with coleslaw, white onion, pickle & 1001 island dressing	
Buffalo Chicken Sandwich	18
lettuce, tomato, red onion & danish blue with roasted garlic dressing	
Carnitas Sandwich	19
slow roasted pork, coleslaw, pickle & a thick onion ring with bbq	
West Coast Steak Sandwich* <i>On An Artisan Roll</i>	26
center cut filet, parmigiano reggiano, kale slaw & pickled red onion	

WOK OUT® BOWL

Served with broccoli, mushrooms, carrots & cashews

Tofu 17 • **Chicken** 18 • **Marinated Filet Mignon*** 20
Shrimp 20 • **Seared Ahi*** 26 • **Salmon*** 27

Sticky Brown Rice, White Rice, Shanghai Lo Mein or Quinoa

Sauces: Sesame Teriyaki, Sweet & Spicy Thai,
Coconut Curry, Thai Peanut, Kung Pao

Fried Rice soy sauce, egg, peas and carrots 14

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.*