

Starters

MATZO BALL SOUP <i>house broth, carrots, no noodles</i>	8	RUSTIC SALSA <i>served with warm tortilla chips</i>	11	CHIMICHURRI CHICKEN WINGS <i>700º baked, reggiano, lemon</i>	20
SOUP OF THE DAY <i>rotating selection</i>	12	HOUSEMADE GUACAMOLE <i>Doc B's sweet potato chips</i>	18	CHICKEN LITTLES & FRIES <i>hand battered, cajun, dipping sauce</i>	18
TRUFFLE FRIES <i>parmigiano reggiano</i>	12	KALE & ARTICHOKE DIP <i>hand cut tortilla, rustic salsa</i>	19	BARBECUE CHICKEN QUESADILLA <i>flour tortilla, pickled red onion, cilantro</i>	20
OUR 'FAMOUS' CANDIED BACON <i>sugar, cayenne, Colman's®</i>	12	CITRUS GLAZED SHRIMP* <i>grilled, wild rice, marcona</i>	22	GRILLED CALIFORNIA ARTICHOKEs <i>salt, pepper, remoulade</i>	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
DRAGON BURGER* <i>monterey jack, giardiniera slaw, crispy leeks and honey-habanero barbecue</i>	21
BACKYARD BURGER* <i>shredded cheddar cheese, canadian bacon and a thick onion ring with bbq</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*

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 & 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
BLACKENED FISH SANDWICH <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	24

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
CHINESE CHICKEN SALAD <i>crispy chicken, field greens, peanuts, carrots, radish, crispy wonton strips and thai sesame vinaigrette</i>	20
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
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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 • Blackened Mahi Mahi 15 • Grilled Salmon 15 • Seared Ahi Tuna 16
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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, sticky white rice, shanghai lo mein or quinoa
sesame teriyaki, sweet & spicy thai, coconut curry, thai peanut, kung pao

Entrées

PETITE FILET MIGNON* <i>paired with a loaded baked potato and housemade steak sauce add 3 citrus glazed shrimp +12</i>	30
FRIED RICE BOWL* <i>marinated filet or shrimp with green peas, carrots, egg and toasted sesame seeds</i>	26
CHIMICHURRI STEAK* <i>served with a side of french fries or house made sweet potato fries</i>	35
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

Homemade Slaw Traditional • Reggiano Kale • Sesame Peanut 8 • French Fries 8 • Hand-Cut Sweet Potato Fries 10
Wild Rice Citrus Salad 8 • Quinoa Salad 8 • Cucumber Salad 8 • Sautéed Broccoli 8 • Loaded Baked Potato @5PM 12

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.