



\* Menu updated as of Feb 21st, 2023

# DINNER MENU



## STARTERS

### LOBSCARGOT

SIX BITE SIZED PIECES OF LOBSTER TAIL |  
HERB BUTTER | GRUYÈRE | TOAST POINTS | **\$20**

### CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES |  
NUTS | HERB FOCACCIA | **\$22**

### CROQUETAS

SPANISH DUMPLINGS | CHICKEN | BACON | TOMATOES |  
MICRO GREENS | AVOCADO AIOLI | **\$15**

### BRUSSELS SPROUT BRUSCHETTA

BRUSSELS SPROUTS | TOASTED SOURDOUGH |  
STRACCIATELLA | POMEGRANATE AGRODOLCE | **\$14 (VG)**

### CHARRED CALAMARI

BABY ARUGULA | SHAVED FENNEL |  
PERUVIAN CORN NUTS | LEMON | OLIVE OIL | **\$18 (GF/DF)**

### 12 MILLAS EMPANADAS

THREE EMPANADAS | VEGETARIAN CHORIZO |  
CITRUS REMOULADE | **\$14 (VG)**

## SOUPS & SALADS

### TUSCAN WHITE BEAN SOUP

VEGETABLE BROTH | SUN-DRIED TOMATOES |  
FRESH OREGANO  
CUP **\$8** | BOWL **\$12** | **(GF/V/VG/DF)**

### FRENCH ONION SOUP

BAGUETTE | GRUYÈRE | **\$12 (DF/GF AVAIL.)**

### GREEK WEDGE SALAD

FETA | KALAMATA OLIVES |  
TOMATOES | CUCUMBER | RED ONIONS |  
RED WINE VINAIGRETTE | **\$14 (GF/VG)(DF AVAIL.)**

### BEET SALAD

RED & GOLDEN BEETS |  
WHIPPED HUMBOLDT FOG GOAT CHEESE |  
PISTACHIOS | 20 YEAR OLD SHERRY | **\$14 (GF/VG)(DF AVAIL.)**

### SPINACH & BLUE CHEESE SALAD

PINK LADY APPLE | TOASTED PECANS | MAYTAG BLUE CHEESE  
HONEY APPLE CIDER VINAIGRETTE | **\$14 (GF/VG)(DF AVAIL.)**

## ENTRÉES

### DIVER SCALLOPS

CAULIFLOWER POLENTA | HEIRLOOM TOMATO RADISH |  
MICRO GREENS | **\$31 (GF)**

### DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | PASILLA BBQ |  
POTATO PURÉE | TUSCAN KALE | **\$29 (GF)**

### TOMAHAWK BRAISED SHORT RIBS

BUTTERNUT SQUASH PUREE | BROCCOLINI | **\$39 (GF)**

### QUINOA & VEGGIE ENTRÉE

QUINOA CAKE | HEIRLOOM CARROTS |  
WHIPPED RICOTTA | TUSCAN KALE |  
WATERMELON RADISH | **\$19 (VG/GF)(DF/V AVAIL.)**

### ASIAN NOODLES

VEGETARIAN MISO BROTH | MUSHROOMS |  
BABY BOK CHOY | GREEN ONION | YUZU | **\$19 (VG/DF)**

### BISTRO CHICKEN

GROUND MUSTARD MARINATED HALF CHICKEN |  
FINGERLING HASH | CARAMELIZED PEARL ONIONS |  
LEMON CHICKEN AU JUS | **\$28 (DF/GF)**

### TAGLIATELLE MATRICIANA

NUESKE'S BACON | SAN MARZANO TOMATOES |  
MASCARPONE SAUCE | **\$21**  
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

### BAKED SALMON

PARMESAN CRUSTED SALMON | MILANESE RISOTTO |  
LEMON GREMOLATE | **\$34 (GF AVAIL.)**

### NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |  
BACON JAM | CARAMELIZED RED ONIONS |  
BRIOCHE BUN | FRIES | **\$18**

\* Please inform your server of any allergies you may have.

\* Menu prices and menu items are subject to change without prior notice.

\*Some modifications/substitutions may come with an extra charge.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

**(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN**

Executive Chef  
Mauricio "Noe" Sanchez-Tapia



# AFTER DINNER MENU



## - \$12 DESSERTS -

### **CLASSIC VANILLA BEAN CRÈME BRÛLÉE** (GLUTEN FREE)

WHIPPED CREAM | BERRY GARNISH

### **BREAD PUDDING**

BRIOCHE | WHITE AND DARK CHOCOLATE | DULCE DE LECHE SAUCE | VANILLA ICE CREAM | CANDIED WALNUTS

### **CHOCOLATE CAKE**

WHIPPED CREAM | BERRY GARNISH



## - NIGHTCAPS -

### **CHOCOLATE MARTINI**

ABSOLUT VANILLA VODKA | FRANGELICO | CRÈME DE CACAO | CREAM | **\$15**

### **MUDSLIDE**

ABSOLUT VANILLA VODKA | KAHLUA | BAILEY'S IRISH CREAM | HALF & HALF | **\$13**

### **STINGER**

HENNESSY COGNAC | WHITE CREME DE MENTHE | **\$12**

### **BAILEY'S IRISH CREAM**

SERVED NEAT OR ON THE ROCKS | **\$13**

### **SAMBUCA**

SERVED NEAT | **\$13**

### **IRISH COFFEE**

JAMESON IRISH WHISKEY | DARK MATTER COFFEE | WHIPPED CREAM | **\$13**

### **NOVAL 10 YEAR PORT**

**\$8**







## WINE



### WHITE



<b>MOSCATO D'ASTI</b> , ICOLLIROSSI   ITALY   peach, apricot, white flower	12   40
<b>RIESLING</b> , DR.THANISCH   GERMANY   apple, pear, citrus	13   42
<b>PINOT GRIGIO</b> , CASA SMITH   WASHINGTON   pear, citrus, honey	10   32
<b>PINOT GRIGIO</b> , ALOIS LAGEDER   ITALY   floral, flint, light smokiness	12   36
<b>SAUVIGNON BLANC</b> , FOUCHER LEBRUN PETIT LE MONT   FRANCE   grapefruit, green apple, strawberry	12   38
<b>SAUVIGNON BLANC</b> , WILDSONG   NEW ZELAND   passion fruit, tropical fruit, lime	12   38
<b>CHARDONNAY</b> , DOMAINE MONTROSE UNOAKED   FRANCE   green apple, peach, tropical fruit	11   36
<b>CHARDONNAY</b> , FERRARI-CARANO   CALIFORNIA   fiji apple, cinnamon, meyer lemon, creamy	12   42

### SPARKLING & ROSÉ



<b>PROSECCO BRUT</b> , ADRIANO ADAMI GARBEL   ITALY   crisp, complex fruits, full flavored	11   35
<b>BRUT CAVA</b> , CAVES NAVERAN   SPAIN   crisp, honey citrus, tangerine	13   46
<b>ROSÉ</b> , FIGUIERE MEDITERRANEE   FRANCE   bright acidity, peach, white flowers	11   36
<b>SPARKLING ROSÉ</b> , VARICHON ET CLERC   FRANCE   strawberry, raspberry, bright	12   36
<b>BRUT GRAND CORDON</b> , GH MUMM   CHAMPAGNE FRANCE   intense complex flavors of fresh fruit and caramel	85

“I only drink Champagne on two occasions, when I am in love and when I am not”

– *Coco Chanel*





## WINE



### RED



<b>PINOT NOIR</b> , LE CHARMEL   FRANCE   black berries, floral, vanilla	11   33
<b>PINOT NOIR</b> , JUGGERNAUT   RUSSIAN RIVER, CALIFORNIA   strawberry, ripe raspberry, velvety tannins	13   44
<b>PINOT NOIR</b> , SOLENA   WILLAMETTE VALLEY, OREGON   plum, blackberry compote, leather	62
<b>CABERNET SAUVIGNON</b> , TREANA   PASO ROBLES, CALIFORNIA   blackberry, vanilla, toasted oak	15   52
<b>CABERNET SAUVIGNON</b> , BLACK'S STATION   CALIFORNIA   leather, black currant, chocolate	11   33
<b>CAB SAUV</b>   <b>CAB FRANC BLEND</b> , SANSONINA EVALUNA   ITALY   feminine, lightly peppered, vanilla smoked	13   40
<b>MERLOT</b> , DELOACH   CALIFORNIA   blackberry, black cherry, chocolate	12   36
<b>TEMPRANILLO</b> , VIÑA BUJANDA   SPAIN   red berry, blue fruit, spice	11   35
<b>MALBEC</b> , ZORZAL TERROIR   ARGENTINA   black cherry, chocolate, spice	12   35
<b>ZINFANDEL</b> , FOUR VINES "THE BIKER"   CALIFORNIA   toasted oak, black pepper, ripe plum	12   36
<b>MERITAGE</b> , "THE PRISONER"   NAPA VALLEY, CALIFORNIA   ripe raspberry, boysenberry, pomegranate, vanilla	80

### PORT

<b>TAWNY</b> , NOVAL 10YR   PORTUGAL   green fig, hazelnut, dried cherry	8
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"Wine is sunlight, held together by water." —Galileo





## BEER

### DRAFT BEER

NEW BELGIUM FAT TIRE, AMBER ALE   COLORADO   ABV 5.2%	6
HALF ACRE PONY PILSNER   CHICAGO   ABV 5.5%	6
STELLA ARTOIS   BELGIUM   ABV 5%	7
SOLEMN OATH SNAGGLETOOTH BANDANA IPA   NAPERVILLE   ABV 6.5%	6
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE   CALIFORNIA   ABV 7.5%	7
GREAT LAKES EDMUND FITZGERALD PORTER   OHIO   ABV 5.8%	7

### BOTTLE & CAN

LAGUNITAS DAYTIME IPA   CHICAGO   ABV 4%	6
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF)   CALIFORNIA   ABV 4.5%	6
RIGHT BEE DRY CIDER (GF)   CHICAGO   ABV 6%	6
MILLER LITE LAGER   WISCONSIN   ABV 4.2%	4
HEINEKEN PALE LAGER   NETHERLANDS   ABV 5%	5
PABST BLUE RIBBON   WISCONSIN   ABV 4.8%	4
MODELO   MEXICO   ABV 4.4%	6
TWO BROTHERS PRAIRIE PATH   ILLINOIS (GF)   ABV 5.1%	6
REVOLUTION ANTI-HERO IPA   ILLINOIS   ABV 6.7%	6
HALF ACRE DAISYCUTTER PALE ALE   ILLINOIS   ABV 5.2%	8
CIDER BOYS FIRST PRESS   WISCONSIN   ABV 5%	6
THREE FLOYDS GUMBALLHEAD   INDIANA   ABV 5.6%	7
ALLAGASH WHITE BELGIAN WITBIER   MAINE   ABV 5.2%	6
LAGUNITAS IPNA   CHICAGO (NON ALCOHOLIC)	5
HACKER - PSCHORR WEISSE   GERMANY   ABV 5.5%	8
GUINNESS DRAUGHT STOUT   IRELAND   ABV 4.2%	8
LAGUNITAS HAZY WONDER HAZY IPA   CHICAGO   ABV 6%	7
NEW HOLLAND THE POET OATMEAL STOUT   MICHIGAN   ABV 5.8%	8
WHITE CLAW - BLACK CHERRY OR MANGO   ABV 5%	6

“Everybody’s got to believe in something. I believe I’ll have another beer.”

— W.C. Fields

