



* Menu updated as of April 25th, 2023

DINNER MENU



STARTERS

BEEF CARPACCIO

THINLY SLICED BEEF | CAPERS | RED ONION | TOMATOES |
KALAMATA OLIVES | PECORINO CHEESE | VERDE OLIVE OIL | **\$19 (GF)**

BRUSCHETTA DI CAPRI

TOMATO | MOZZARELLA | BASIL |
BALSAMIC GLAZE | SOURDOUGH | **\$18 (VG)**

CHARCUTERIE BOARD

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

HAM CROQUETAS

MOZZARELLA | LEMON GREMOLATA | RED CHIMICHURRI | **\$16**

CHARRED CALAMARI AL FRESCO

LEMON SAUCE | HEIRLOOM CHERRY TOMATOES |
BABY SPINACH | WATERMELON RADISH | CRISPY BACON | **\$19 (GF)**

LATIN EMPANADAS

THREE EMPANADAS | SUGO DI CARNE |
CHIHUAHUA CHEESE | AVOCADO LIME AIOLI | **\$16**

BURRATA & PROSCIUTTO

BURRATA | PROSCIUTTO DE PARMA |
YUZU MARMALADE | HERBED FOCACCIA | **\$16**

SOUPS & SALADS

TUSCAN WHITE BEAN SOUP

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

VICHYSOISE

CHIVE OLIVE OIL VERDE
CUP **\$8** | BOWL **\$12** | **(GF/VG)**

BEET SALAD

ROASTED RED & GOLDEN BEETS |
DRIED APRICOTS | SHAVED FENNEL | CARACARA ORANGE |
MIXED GREENS | CHANNEL GOAT CHEESE |
20 YR OLD SHERRY | **\$16 (GF/VG)(DF AVAIL.)**

SPINACH & BLUE CHEESE SALAD

PINK LADY APPLE | MARCONA ALMONDS | MAYTAG BLUE CHEESE |
STRAWBERRY CHAMPAGNE VINAIGRETTE | **\$16 (GF/VG)(DF AVAIL.)**



ENTRÉES

DIVER SCALLOPS

FREGOLA SARDA | MISO BROTH | MUSHROOMS |
SHAVED FENNEL | CILANTRO | **\$34 (GF/DF)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | HONEY CITRUS BBQ |
VEGGIE SLAW | HORSERADISH POTATO CAKE | **\$36 (GF)**

PRIME NY STRIP STEAK

POMMES FRITTES | HERBED BUTTER | HARICOT VERTS | **\$42**

GARDEN A LA PLANCHA

GRILLED SEASONAL SHAVED VEGETABLES |
ROASTED POTATO MEDLEY |
RED PEPPER COULIS | **\$20 (VG/GF/DF/V)**

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS | **\$26**

CHICKEN PAILLARD

PAN FRIED BREADED CHICKEN | LEMON AU JUS | ARUGULA |
SHAVED PARMESAN | GRAPE TOMATOES | **\$28 (GF)**

HIYASHI CHUKA

COLD RAMEN NOODLES | JULIENNEED CUCUMBERS |
TOMATO | SAVORY MISO DRESSING | **\$20 (VG)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

BAKED SALMON

PARMESAN-HERB PANKO CRUSTED SALMON |
PEACH RISOTTO | AJÍ AMARILLO SAUCE | **\$34 (GF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | HAND CUT FRIES | **\$19**

* 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

CHOCOLATE CAKE

WHIPPED CREAM | BERRY GARNISH



- NIGHTCAPS -

CHOCOLATE MARTINI

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

STARLIGHT NOW

BAILEY'S IRISH CREAM | ABSOLUT VANILLA VODKA | DISARRONO AMARETTO | **\$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

SIGNATURE COCKTAILS

\$15

AMALFI COAST VILLA

KETEL ONE PEACH+ORANGE BLOSSOM | LEMON JUICE | PEACH SYRUP |
LIMONCELLO | PEYCHAUD'S BITTERS | CLUB SODA

TOASTED COCONUT ESPRESSO MARTINI

SIESTA KEY TOASTED COCONUT RUM | MR. BLACK'S COFFEE LIQUER |
MADAGASCAR VANILLA SYRUP | COLD BREW

PASSIONFRUIT DAIQUIRI

DON Q PASSIONFRUIT RUM | LIME JUICE | DRAGONFRUIT SYRUP

ELDERFLOWER LYCHEE G+T

HENDRICK'S FLORA ADORA GIN | LYCHEE SYRUP | LIME JUICE | ELDERFLOWER TONIC

GARDEN MARGARITA

CAZADORES BLANCO TEQUILA | SEEDLIP GARDEN HERB | LIME JUICE |
PINEAPPLE SYRUP | PINEAPPLE JUICE

SKYWAY CRUISER

BULLEIT BOURBON | AMARO NONINO QUINTESSENTIA | APEROL | LEMON JUICE

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE | AGAVE NECTAR | LIME JUICE |
CHOCOLATE BITTERS | TOBACCO | BLACK SALT | SMOKED
(NAME COURTESY OF ROBERT ESCHENBRENNER)

ZERØ PROOF COCKTAILS

NO FASHIONED | \$13

RITUAL ZERO PROOF WHISKEY | SIMPLE SYRUP | ORANGE TWIST

ZERØ GIN SØUR | \$13

RITUAL ZERO PROOF GIN | LEMON JUICE | SIMPLE SYRUP | MARASCHINO CHERRY

WHERE'S THE RUM GØNE | \$13

RITUAL ZERO PROOF RUM | LIME JUICE | GINGER BEER | LIME WEDGE

NØNNY'S ABSOLUTION | \$15

RITUAL ZERO PROOF TEQUILA | LIME JUICE | AGAVE SYRUP | POM JUICE |
TOBACCO | BLACK SALT | SMOKED

“I drink to make other people more interesting.” —*Ernest Hemingway*





AVIATION

It was the signature drink of Erskine Gwynne, expatriate writer, socialite and nephew of railroad tycoon Alfred Vanderbilt.

The Savoy Cocktail Book

First mentioned in the *Chicago Daily Tribune* in February, 1882.

Originated at Harry's New York Bar in Paris in the 1920's. "75" because it hits like a 75mm French cannon.

Luigi and Silvio Barbieri created Aperol in 1919 with bitter and sweet oranges. A "spritz" is German for a "splash."

The oldest cocktail, created in 1838 by apothecary Antoine Peychaud on Royal St. in New Orleans.

— Dorothy Parker





WINE



WHITE



MOSCATO D'ASTI, ICOLLIROSSI ITALY peach, apricot, white flower	12 40
RIESLING, DR.THANISCH GERMANY apple, pear, citrus	13 42
PINOT GRIGIO, RIFF ITALY green apple, pear, grapefruit	10 32
PINOT GRIGIO, ALOIS LAGEDER ITALY floral, flint, light smokiness	12 36
SAUVIGNON BLANC, FOUCHER LEBRUN PETIT LE MONT FRANCE grapefruit, green apple, strawberry	12 38
SAUVIGNON BLANC, WILDSONG NEW ZEALAND passion fruit, tropical fruit, lime	12 38
SAUVIGNON BLANC, DUCKHORN CALIFORNIA citrus, pear, apple	60
CHARDONNAY, DOMAINE MONTROSE UNOAKED FRANCE green apple, peach, tropical fruit	11 36
CHARDONNAY, FERRARI-CARANO CALIFORNIA fiji apple, cinnamon, meyer lemon, creamy	12 42
CHARDONNAY, THE CUTRER RUSSIAN RIVER, CALIFORNIA oak, peach, lemon	75

SPARKLING & ROSÉ



PROSECCO BRUT, ADRIANO ADAMI GARBEL ITALY crisp, complex fruits, full flavored	11 35
BRUT CAVA, CAVES NAVERAN SPAIN crisp, honey citrus, tangerine	13 46
ROSÉ, FIGUIERE MEDITERRANEE FRANCE bright acidity, peach, white flowers	11 36
SPARKLING ROSÉ, VARICHON ET CLERC FRANCE strawberry, raspberry, bright	12 36
BRUT GRAND CORDON, GH MUMM 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	
PINOT NOIR, LE CHARMEL FRANCE black berries, floral, vanilla	11 33
PINOT NOIR, JUGGERNAUT RUSSIAN RIVER, CALIFORNIA strawberry, ripe raspberry, velvety tannins	13 44
PINOT NOIR, SOLENA WILLAMETTE VALLEY, OREGON plum, blackberry compote, leather	62
CABERNET SAUVIGNON, TREANA PASO ROBLES, CALIFORNIA blackberry, vanilla, toasted oak	15 52
CABERNET SAUVIGNON, BLACK’S STATION CALIFORNIA leather, black currant, chocolate	11 33
CAB SAUV CAB FRANC BLEND, SANSONINA EVALUNA ITALY feminine, lightly peppered, vanilla smoked	13 40
MERLOT, DELOACH CALIFORNIA blackberry, black cherry, chocolate	12 36
TEMPRANILLO, VIÑA BUJANDA SPAIN red berry, blue fruit, spice	11 35
MALBEC, ZORZAL TERROIR ARGENTINA black cherry, chocolate, spice	12 35
ZINFANDEL, FOUR VINES “THE BIKER” CALIFORNIA toasted oak, black pepper, ripe plum	12 36
MERITAGE, “THE PRISONER” NAPA VALLEY, CALIFORNIA ripe raspberry, boysenberry, pomegranate, vanilla	80

PORT

TAWNY, NOVAL 1OYR PORTUGAL green fig, hazelnut, dried cherry	8
---	---

"Wine is sunlight, held together by water." —*Galileo*





METROPOLITAN KRANKSHAFT, KOLSCH CHICAGO ABV 5%	7
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

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, CIDER	WISCONSIN	ABV 5%	6
THREE FLOYDS GUMBALLHEAD	INDIANA	ABV 5.6%	7
ALLAGASH, WHITE BELGIAN WITBIER	MAINE	ABV 5.2%	6
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

LAGUNITAS IPNA CHICAGO	5
HEINEKEN 0.0 NETHERLANDS	5