



***PRETZEL BITES — 5.95**

With Butter and Spicy Mustard

COCONUT SHRIMP — 11.95

Orange Chili Sauce

WINGS — 7.95 [GF]

6 Jumbo Chicken Wings, Bleu Cheese Dressing, Choice of Buffalo Sauce or Sweet Chili Pacific Sauce

With Fries — 10.95

TAQUITO FRITO — 9.95

Hand Rolled Chicken Taquitos, Tomato Salsa, Cilantro Crema, Queso Fresco Pickled Onion - Napa Cabbage Slaw

SHRIMP DIABLO — 12.95

Jumbo Prawns, Spicy Smoked Jalapeno & Adobo Sauce, Fresh Guacamole, - Crostini

SHORT RIB TACOS — 11.95 [GF]

Cabernet Braised Short Rib of Beef, Mini Corn Tortillas, Cilantro Crema, Cilantro, Queso Fresco, Black Forest Salsa

***THE PROHIBITION**

CAESAR SALAD — 11.95

Tender Romaine Hearts, Rustic Garlic Croutons, Crispy Farm Egg, Parmigiano Reggiano, Grape Tomatoes, - House Made Caesar Dressing

LOMBARDY CRESCENZA SALAD — 11.95

Crescenza Cheese, Heirloom Tomatoes, Hass Avocado, Artichoke Hearts, Sundried Tomatoes, Herb Roasted Crostini, Basil, Fresh Farm Greens

APPETIZERS

CALAMARI — 13.95

Cocktail Sauce, Lemon

***SLIDERS — 9.95**

Two Sliders, Tabasco Thousand, Tomatoes, Lettuce on Hawaiian Sweet Bread - Cheddar Cheese Fries

MOZZARELLA STICKS — 8.95

Buttermilk Breaded Mozzarella Sticks - Marinara Sauce

ZUCCHINI STICKS — 8.95

Buttermilk Breaded Zucchini Sticks - Marinara Sauce

POTSTICKERS — 8.95

Fried Pot Stickers, Ginger Soy Slaw, Ginger Soy Sauce

CHICKEN TENDERS — 10.95

Three Buttermilk Breaded Chicken Tenders, Fries, Chipotle Mayo

SALADS

BEET SALAD — 12.95 [GF]

Roasted Red and Golden Beets, Wild Arugula, Herb Crusted Goat Cheese, Apple Cider Vinaigrette, Pistachios

HOUSE SALAD — 5.95 [GF]

Romaine, Spring Mix, Cucumber, Grape Tomato, Croutons, Choice of Ranch, Bleu Cheese, Apple Cider Vinaigrette

NACHOS — 12.95 [GF]

Chicken or Beef Nachos, Homemade Chips, Jalapeno Cheese Sauce, Pico de Gallo, Jalapenos - Cilantro Cream

CRAZY MAC AND CHEESE

Ask Your Server for Weekly Special

THE ROYAL POUTINE — 12.95

Pork Tinga (Pork Marinated with Enchilada Sauce) Sidewinder Fries, Jalapeno Cheese Sauce, Pico de Gallo, Queso Fresco, Jalapenos - Extra Enchilada Sauce

LETS GET PICKLED — 7.95

Homemade Fried Pickles - Tabasco Thousand

LOADED SKINS, 9.95

Potato Skins, Cheese, Bacon - Cilantro Cream

PETITE CAESAR SALAD, 7.95

Romaine, Parmesan Cheese, Grape Tomato, Croutons - Homemade Caesar Dressing

SALAD ENHANCEMENTS

Grilled Chicken Breast — 4.95

Trio of Grilled Shrimp — 5.95

Grilled Steak — 6.95

Salmon — 7.95

BURGERS & MORE

***CHEF'S BURGER — 12.95**

Certified Angus Beef Patty, Pepper Jack Cheese, Ripened tomatoes, Green Leaf Lettuce, Homemade Fried Pickles, Tabasco Thousand Spread

***THE PARLOR BURGER — 15.95**

Certified Angus Beef Patty Braised Short Rib, Pepper Jack, Cheese, Ripened Tomatoes, Green Leaf Lettuce

***VINTAGE CHEESE BURGER — 12.95**

Certified Angus Beef Patty, Sharp Tillamook Cheddar Cheese, Apple Smoked Bacon, Onion Ring, Ripened Tomatoes, Green Leaf Lettuce

***THE BIG APPLE — 15.95**

New York Steak, Toasted Hoagie, Caramelized Onions, Sautéed Mushroom, Swiss Cheese, Chipotle Aioli

BBQ BRISKET

SANDWICH — 14.95

Chipotle Mayonnaise, Pepper Jack Cheese, Pickled Onions, Pretzel Bun





MEDITERRANEAN

CHICKEN SANDWICH — 11.95

Grilled Chicken Breast, Cucumber, Pickled Onions, Artichoke Hearts, Green Leaf, Feta Cheese Spread

BBQ CHICKEN PHILLY SANDWICH — 12.95

Grill Chicken Breast, Bell Peppers, Onions, Mushrooms, Pepper Jack Cheese, Toasted Hoagie, Chipotle Aioli, BBQ Sauce

Substitute Steak +3.00

SHORT RIB OF BEEF — 21.95 [GF]

Cabernet Braised Short Rib, Mashed Potatoes, Chef's Vegetables

*SALMON — 22.95 [GF]

Seared Salmon, Parmesan Risotto, Seasonal Vegetables, Lemon Butter Beurre Blanc

CHICKEN PICCATA — 20.95

Seared Chicken Breast, Mediterranean Capers, Lemon Butter Sauce, - Pappardelle Noodles



CHAIRMAN OF THE BOARD — 12.95

Slow Smoked Pastrami, Guldens Spicy Mustard, Swiss Cheese, Marble Rye

WINDY CITY

MEATBALL SANDWICH — 12.95

Homemade Italian Meatballs, Pomodoro Sauce, Mozzarella Cheese, Hoagie Roll

FISH AND CHIPS — 13.95

Beer Battered Pacific Cod, Ale Battered Fries, Coleslaw, Sriracha Tartar Sauce

TOMATO BISQUE & CIABATTA BREAD MELT — 11.95

Homemade San Marzano Tomato Bisque, Grilled Cheese on Ciabatta, Cheddar, Swiss



*COWBOY STEAK — 36.95 [GF]

29oz Bone in Rib-Eye Steak, Sautéed Onions, Wild Mushrooms, Potato Puree, Asparagus

*WHITE MARBLE FARMS

PORK CHOP — 22.95 [GF]

All-Natural Premium Frenched Bone in Pork Chop, Whiskey Apple Caramel Sauce, Mashed Potatoes, Delta Asparagus

*NEW YORK STEAK

AU POIVRE — 26.95

13oz New York Steak, Pan Peppercorn Sauce, Roasted Potatoes, Chef's Vegetables

Porcini Style with Gorgonzola Butter +3.00



WHISTLE PIG BREAD PUDDING — 7.95

Whistle Pig Maple Syrup, French Custard Bread Pudding, Blueberries- Vanilla Ice Cream

CHOCOLATE LAVA CAKE — 7.95

Warm Molten Chocolate Cake, Vanilla Ice Cream, Chocolate Sauce



BREAKFAST BURRITO — 8.95

Eggs, Pico de Gallo, Avocado, Chipotle Mayo, Bacon and Tater Tots Wrapped in a Flour Tortilla

FRENCH TOAST SANDWICH — 8.95

French Toast, Eggs, Pepper Jack Cheese, Lettuce, Tomato, Sausage Patty and Tabasco Thousand

*HOUSE SKILLET — 10.95

Country Tater Tots, Bacon, Sausage, Bell Peppers, Onions, Mushrooms, Avocado, Shredded Cheese, Chipotle Mayo and EGGS YOUR STYLE

*ALL AMERICAN — 7.95

EGGS YOUR STYLE, Choice of Bacon, Sausage Patties, or Sausage Links, and - Country Tater Tots

MAKE YOUR OWN OMELET — 9.95

Your Choice of Bacon, Sausage, Onions, Peppers, Mushrooms, Chives, Tomatoes, Jalapenos and Cheese

CHICKEN AND WAFFLES — 10.95

Fried Chicken and Waffles with a Side of Country Gravy and - Country Tater Tots



[GF] = Gluten Free | All items with * may not be thoroughly cooked and may increase your risk of food-borne illness.