

EASTER BRUNCH

AVAILABLE 10AM - 2PM

HAAS AVOCADO TOAST*

eggs any style, guacamole, corn salsa, mixed greens, multi-grain *VG* 16⁵⁰

COWBOY OMELET*

cheddar-jack, bacon, sausage, hash brown, toast 14⁵⁰

EGG WHITE VEGGIE OMELET*

bell pepper, mushroom, spinach, goat cheese, hash brown, toast *VG* 14⁵⁰

HUEVOS RANCHEROS*

eggs any style, black beans, pico de gallo, sour cream, cheddar-jack, avocado, tostada 16⁵⁰

BREAKFAST BOWL*

eggs any style, cheddar-jack, bacon, tomato, spinach, avocado, red quinoa-edamame-corn-black bean salsa, hash brown, chipotle drizzle 15⁵⁰

CHICKEN & WAFFLE

crispy chicken tenders, belgian waffle, warm maple syrup, fresh whipped cream 16⁵⁰

BRUNCH COCKTAILS

MIMOSA

french bubbles

choice: strawberry, passion fruit or traditional 9⁵⁰

STANDARD BLOODY MARY

lemon-cilantro infused tito's vodka, ditkas bloody mary mix, fresh lime 9⁵⁰

STANDARD BLOODY MARY

lemon-cilantro infused tito's vodka, ditkas bloody mary mix, shrimp skewer, miller lite chaser 14⁵⁰





EASTER

STARTERS

CALIFORNIA-STYLE DEVEILED EGGS 14 ⁵⁰ avocado, smoked bacon, tomato, radish <i>GF</i>	DIP & DIP & DIP 14 ⁵⁰ pimento cheese, guacamole, salsa, tortilla chips <i>VG</i>
GRILLED WINGS 15 ⁵⁰ habanero rubbed, danish blue cheese, celery & carrot sticks <i>GF</i>	SOUTHERN CORNBREAD MUFFINS 8 ⁵⁰ jalapeno, sweet corn, whipped butter <i>VG</i>
PARMESAN FRIES 14 ⁵⁰ bistro fries, extra virgin olive oil, parmigiano-reggiano, truffle aioli	CRISPY TUNA AVOCADO ROLL* 15 ⁵⁰ tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze
OUR FAMOUS POT ROAST NACHOS CHOICE cheddar-jack, jalapeno, sour cream, tomato, scallion <i>SMALL 16⁰⁰ LARGE 20⁰⁰</i>	GRILLED CHICKEN NACHOS 15 ⁵⁰ refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca

SOUPS

SOUP OF THE DAY CHOICE <i>CUP 4⁵⁰ BOWL 7⁵⁰</i>
TURKEY CHILI CHOICE sour cream, cheddar-jack <i>CUP 4⁵⁰ BOWL 7⁵⁰</i>

ENTREE SALADS

ADD ANY OF THE FOLLOWING PROTEINS TO OUR SALADS LISTED BELOW

CHOPPED CHICKEN 5⁰⁰ • GRILLED SHRIMP 8⁰⁰ • FAROE ISLAND SALMON 12⁰⁰ • PETITE FILET MIGNON 14⁰⁰

SONOMA SALAD 14 ⁵⁰ mixed greens, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing	89 LITTLE CAESAR SALAD 7 ⁵⁰ romaine, parmigiano-reggiano, cornbread croutons
HARVEST SALAD 14 ⁵⁰ organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, granny smith apple, citrus vinaigrette <i>GF VG</i>	HOUSE SALAD 7 ⁵⁰ romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing <i>VG</i> <i>1000 ISLAND • BLUE CHEESE • CITRUS VINAIGRETTE • FRENCH GREEN GODDESS • ITALIAN • RANCH • RED WINE VINAIGRETTE</i>
	89 BIG CAESAR SALAD 13 ⁵⁰ romaine, parmigiano-reggiano, cornbread croutons, caesar dressing
	TUSCAN SALAD 14 ⁵⁰ arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese, garlic croutons, sweet basil vinaigrette <i>VG</i>

BOWLS

POKE BOWL* CHOICE spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish, sesame seed, organic rice <i>AHI TUNA 23⁵⁰ SALMON 23⁵⁰ COMBINATION 23⁵⁰</i>	SANTA FE CHICKEN BOWL 19 ⁵⁰ blackened chicken breast, organic rice, organic kale, romaine, avocado, pico de gallo, corn & black bean salsa, cheddar-jack, chipotle mayo <i>GF</i>	BLACKENED SHRIMP SoCAL BOWL . 22 ⁵⁰ organic rice, organic kale, romaine, poblano, pineapple, cheddar-jack, tomatillo salsa, red quinoa-edamame-corn-black bean salsa, ranchero sauce, avocado greek yogurt <i>GF</i>
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HOUSE SPECIALTIES

CRISPY CHICKEN TENDERS 22 ⁵⁰ french fries, bbq sauce & honey dijon for dipping	HEAVY-AGED STEAK FRITES* 34 ⁵⁰ 10 oz. long island strip, horseradish cream sauce, bistro fries <i>GF</i>
RANCHERO CHICKEN ENCHILADAS 18 ⁵⁰ cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans <i>GF</i>	TWIN PETITE FILET MIGNON* 38 ⁵⁰ green peppercorn & cabernet sauce, asparagus, whipped potatoes <i>GF</i>
BBQ BABY BACK RIBS CHOICE cornbread muffin, jalapeno slaw <i>HALF RACK 20⁵⁰ FULL RACK 32⁵⁰</i>	

FRESH SEAFOOD

FRESH COD TACOS 17 ⁵⁰ chipotle mayo, sour cream, jalapeno slaw, white corn tortilla, organic rice & black beans <i>GF</i>
FAROE ISLAND SALMON* 28 ⁵⁰ dill beurre blanc, tomato, organic rice, asparagus <i>GF</i>

PASTA

RIGATONI VODKA 17 ⁵⁰ mascarpone, parmigiano-reggiano <i>VG</i> <i>ADD CHICKEN 5⁰⁰ ADD SHRIMP 8⁰⁰ ADD ITALIAN SAUSAGE 4⁰⁰</i>
SHRIMP SCAMPI WITH ANGEL HAIR 24 ⁵⁰ artichoke, tomato, lemon, white wine, herb breadcrumbs

HANDHELDS CHOICE: CRINKLE FRIES, JALAPENO SLAW OR MIXED GREENS

89 BURGER* 17 ⁵⁰ cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun	BLACKENED CHICKEN WRAP 16 ⁵⁰ cheddar-jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla
DOUBLE SMASH BURGER* 16 ⁵⁰ american, dijonaise, caramelized onion, shredded lettuce, split-top bun	SPICY FRIED CHICKEN 16 ⁵⁰ pickle, jalapeno slaw, ranch dressing, split-top bun
DELI-STYLE CORNED BEEF 23 ⁵⁰ swiss, 1000 island on the side, seeded rye <i>*limited availability*</i>	BLACK ANGUS CHEESESTEAK 19 ⁵⁰ thin-sliced sirloin, white american, onion, mushroom, bell pepper, side giardiniera, amoroso roll

SHAREABLE SIDES

CRINKLE FRIES 7 ⁵⁰
BISTRO FRIES 7 ⁵⁰
OVEN BREAD 4 ⁵⁰
ASPARAGUS 9 ⁵⁰
ONION RINGS 9 ⁵⁰
WHIPPED POTATOES 7 ⁵⁰
LOADED WHIPPED POTATOES . 11 ⁵⁰
JALAPENO SLAW 5 ⁵⁰

KIDS CHILDREN 10 AND UNDER, INCLUDES SOFT DRINK OR JUICE

MAC N' CHEESE 12 ⁵⁰ classic shells, american cheese sauce	HOUSE-MADE CHICKEN TENDERS 12 ⁵⁰ fried crispy, choice: crinkle fries or fruit
CHEESEBURGERS 12 ⁵⁰ american cheese, choice: crinkle fries or fruit	BBQ BABY BACK RIBS 15 ⁵⁰ bbq sauce, choice: crinkle fries or fruit
FILET MIGNON 19 ⁵⁰ 4 oz filet, choice: crinkle fries or fruit	

HOUSE RULES
(\$3) SPLIT PLATE FEE
(GF) GLUTEN FRIENDLY
(VG) VEGETARIAN

ALLERGIES
PLEASE COMMUNICATE ANY FOOD ALLERGIES TO OUR STAFF WHEN PLACING YOUR ORDER

FOOD PEOPLE LOVE

We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.

*The DuPage County Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.