



MOTHER'S DAY BRUNCH

STARTERS

CALIFORNIA-STYLE DEVEILED EGGS 14 ⁵⁰ avocado, smoked bacon, tomato, radish <i>GF</i>	GRILLED WINGS 15 ⁵⁰ habanero rubbed, danish blue cheese, celery & carrot sticks <i>GF</i>
PARMESAN FRIES 14 ⁵⁰ bistro fries, extra virgin olive oil, parmigiano-reggiano, truffle aioli	OUR FAMOUS POT ROAST NACHOS CHOICE cheddar-jack, jalapeno, sour cream, tomato, scallion <i>SMALL 16⁰⁰ LARGE 20⁰⁰</i>

DIP & DIP & DIP 14 ⁵⁰ pimento cheese, guacamole, salsa, tortilla chips <i>VG</i>	SOUTHERN CORNBREAD MUFFINS 8 ⁵⁰ jalapeno, sweet corn, whipped butter <i>VG</i>
CRISPY TUNA AVOCADO ROLL* 15 ⁵⁰ tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze	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, romaine, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing

89 BIG CAESAR SALAD 13 ⁵⁰ romaine, parmigiano-reggiano, cornbread croutons

SALADS

89 LITTLE CAESAR SALAD 7 ⁵⁰ romaine, parmigiano-reggiano, cornbread croutons	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>
---	---

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>
--

TUSCAN SALAD 14 ⁵⁰ arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese,
--

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, rancho sauce, avocado greek yogurt <i>GF</i>
--

BRUNCH SPECIALTIES

HAAS AVOCADO TOAST* 16 ⁵⁰ eggs any style, guacamole, corn salsa, mixed greens, multi-grain <i>VG</i>

MEXICAN OMELET* 14 ⁵⁰ cheddar-jack, jalapeno, bell pepper, onion, tomato, salsa, guacamole, hash brown, toast <i>VG</i>
--

HUEVOS RANCHEROS* 16 ⁵⁰ eggs any style, black beans, pico de gallo, sour cream, cheddar-jack, avocado, tostada

BREAKFAST BOWL 15 ⁵⁰ eggs any style, cheddar-jack, bacon, tomato, spinach, avocado, red quinoa-edamame-corn-black bean salsa, hash brown, chipotle drizzle

CHICKEN & WAFFLE 16 ⁵⁰ crispy chicken tenders, belgian waffle, warm maple syrup, fresh whipped cream

BANANA CREAM PIE PANCAKES 15 ⁵⁰ buttermilk pancakes, ditka's banana cream, bananas foster sauce, fresh whipped cream

HOUSE SPECIALTIES

CRISPY CHICKEN TENDERS 22 ⁵⁰ french fries, bbq sauce & honey dijon for dipping

RANCHERO CHICKEN ENCHILADAS 18 ⁵⁰ cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans <i>GF</i>
--

HEAVY-AGED STEAK FRITES* 34 ⁵⁰ 10 oz. long island strip, horseradish cream, bistro fries <i>GF</i>

TWIN PETITE FILET MIGNON* 38 ⁵⁰ peppercorn cabernet sauce, asparagus, whipped potatoes <i>GF</i>

RIGATONI VODKA 17 ⁵⁰ mascarpone, parmigiano-reggiano <i>VG</i> <i>ADD CHICKEN 5⁰⁰ ADD SHRIMP 8⁰⁰ ADD ITALIAN SAUSAGE 4⁰⁰</i>

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>
--

SURF & TURF 38 ⁵⁰ 4 oz. filet mignon medallion, maryland-style crab cake, dill lemon butter, peppercorn cabernet sauce, whipped potatoes, asparagus
--

HANDHELDS CHOICE: CRINKLE FRIES, JALAPENO SLAW OR MIXED GREENS

89 BURGER* 17 ⁵⁰ cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun

DOUBLE SMASH BURGER* 16 ⁵⁰ american, dijonnaise, caramelized onion, shredded lettuce, split-top bun
--

DELI-STYLE CORNED BEEF 23 ⁵⁰ swiss, side 1000 island, seeded rye <i>*limited availability*</i>

BLACKENED CHICKEN WRAP 16 ⁵⁰ cheddar-jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla

SPICY FRIED CHICKEN 16 ⁵⁰ pickle, jalapeno slaw, ranch dressing, split-top bun

BLACK ANGUS CHEESESTEAK 19 ⁵⁰ thin-sliced sirloin, white american, onion, mushroom, bell pepper, side giardiniera, amoroso roll
--

KIDS CHILDREN 10 AND UNDER, INCLUDES SOFT DRINK OR JUICE

MAC N' CHEESE 12 ⁵⁰ classic shells, american cheese sauce
--

CHEESEBURGERS 12 ⁵⁰ american cheese, choice: crinkle fries or fruit
--

HOUSE-MADE CHICKEN TENDERS 12 ⁵⁰ fried crispy, choice: crinkle fries or fruit
--

FILET MIGNON 19 ⁵⁰ 4 oz filet, choice: crinkle fries or fruit
--

THE WAFFLE 12 ⁵⁰ fresh whipped cream, warm maple syrup

JR. TRADITIONAL 11 ⁵⁰ egg, choice: sausage or bacon, hash brown, toast

CHOCOLATE CHIP PANCAKES 10 ⁵⁰ fresh whipped cream, warm maple syrup
--

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.



MOTHER'S DAY DINNER

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, romaine, 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, rancho sauce, avocado greek yogurt <i>GF</i>
---	--	---

HOUSE SPECIALTIES

CHICKEN PARMESAN 22 ⁵⁰ mozzarella, parmigiano-reggiano, angel hair, tomato basil sauce	HEAVY-AGED STEAK FRITES* 34 ⁵⁰ 10 oz. long island strip, horseradish cream sauce, bistro fries <i>GF</i>
CRISPY CHICKEN TENDERS 22 ⁵⁰ french fries, bbq sauce & honey dijon for dipping	TWIN PETITE FILET MIGNON* 38 ⁵⁰ peppercorn cabernet sauce, asparagus, whipped potatoes <i>GF</i>
RANCHERO CHICKEN ENCHILADAS 18 ⁵⁰ cheddar-jack, pico de gallo, sour cream, rancho sauce, organic rice & black beans <i>GF</i>	BBQ BABY BACK RIBS CHOICE cornbread muffin, jalapeno slaw <i>HALF RACK 20⁵⁰ FULL RACK 32⁵⁰</i>
SURF & TURF 38 ⁵⁰ 4 oz. filet mignon medallion, maryland-style crab cake, dill lemon butter, peppercorn cabernet sauce, whipped potatoes, asparagus	

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>
PARMESAN CRUSTED COD 26 ⁵⁰ organic rice, asparagus, tropical fruit relish, mango lemon butter

PASTA

RIGATONI VODKA 17 ⁵⁰ mascarpone, parmigiano-reggiano <i>VG</i> <i>ADD CHICKEN 5⁰⁰ ADD SHRIMP 8⁰⁰ ADD ITALIAN SAUSAGE 4⁰⁰</i>
QUATTRO FORMAGGI MAC N' CHEESE 17 ⁵⁰ cavatappi, american brie, white cheddar, baby swiss, parmigiano-reggiano, herb breadcrumbs <i>ADD CHICKEN 5⁰⁰ ADD SHRIMP 8⁰⁰</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	DELI-STYLE CORNED BEEF 23 ⁵⁰ swiss, 1000 island on the side, seeded rye <i>*limited availability*</i>

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.