



Food People Love

STARTERS

CALIFORNIA-STYLE DEVEILED EGGS

avocado, smoked bacon, tomato, radish **GF** 14⁵⁰

GRILLED WINGS

habanero rubbed, danish blue cheese, celery & carrot sticks **GF** 15⁵⁰

IMPORTED MOZZARELLA CAPRESE

vine ripe tomato, onion, basil infused evoo, aged balsamic, basil leaves **VG** 16⁵⁰

DIP & DIP & DIP

pimento cheese, guacamole, salsa, house tortilla chips **VG** 14⁵⁰

CORNBREAD MUFFINS

jalapeno, sweet corn, whipped butter **VG** 8⁵⁰

CRISPY TUNA AVOCADO ROLL*

tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze 15⁵⁰

GRILLED CHICKEN NACHOS

refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca, house tortilla chips 15⁵⁰

OUR FAMOUS POT ROAST NACHOS

cheddar-jack, jalapeno, sour cream, tomato, scallion, house tortilla chips

SMALL 16⁰⁰ **LARGE** 20⁰⁰

SOUPS + SALADS

SOUP OF THE DAY

CUP 4⁵⁰ **BOWL** 7⁵⁰

TURKEY CHILI

sour cream, cheddar-jack

CUP 4⁵⁰ **BOWL** 7⁵⁰

89 LITTLE CAESAR SALAD

romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 7⁵⁰

HOUSE SALAD

romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing **VG** 7⁵⁰

1000 ISLAND — **BLUE CHEESE**

CITRUS VINAIGRETTE — **FRENCH**

GREEN GODDESS — **ITALIAN**

RANCH — **RED WINE VINAIGRETTE**

SIDES

CRINKLE FRIES 7⁵⁰ **BISTRO FRIES** 7⁵⁰

OVEN BREAD 4⁵⁰ **JALAPENO SLAW** 5⁵⁰

ASPARAGUS 9⁵⁰ **WHIPPED POTATOES** 7⁵⁰

HANDHELDS

CHOICE: CRINKLE FRIES, WHIPPED POTATOES, JALAPENO SLAW OR MIXED GREENS

89 BURGER*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 17⁵⁰

DOUBLE SMASH BURGER*

american, dijonnaise, caramelized onion, shredded lettuce, split-top bun 16⁵⁰

THE PATTY MELT*

american, caramelized onion, seeded rye 17⁵⁰

DELI-STYLE CORNED BEEF

swiss, 1000 island on the side, seeded rye 23⁵⁰ *limited availability*

ENTREE SALADS

SONOMA SALAD

mixed greens, romaine, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing 14⁵⁰

89 BIG CAESAR SALAD

romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 13⁵⁰

HARVEST SALAD

organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, granny smith apple, citrus vinaigrette **GF VG** 14⁵⁰

TUSCAN SALAD

arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese, garlic croutons, sweet basil vinaigrette **VG** 14⁵⁰

ADD ANY OF THE FOLLOWING PROTEINS TO OUR SALADS LISTED ABOVE

CHOPPED CHICKEN 5⁰⁰

SHRIMP 8⁰⁰

FAROE ISLAND SALMON 12⁰⁰

PETITE FILET MIGNON 14⁰⁰

BOWLS

POKE BOWL*

soy sriracha mayo, cilantro miso, carrot, avocado, cucumber, edamame, sliced radish, sesame seed, organic rice

AHI TUNA 23⁵⁰

FAROE ISLAND SALMON 23⁵⁰

COMBINATION 23⁵⁰

SANTA FE BOWL

organic rice, organic kale, romaine, avocado, pico de gallo, corn & black bean salsa, cheddar-jack, chipotle mayo **GF**

CHOPPED CHICKEN 19⁵⁰

SHRIMP 22⁵⁰

FAROE ISLAND SALMON 26⁵⁰

PETITE FILET MIGNON 28⁵⁰

PASTA

RIGATONI VODKA

mascarpone, parmigiano-reggiano **VG** 17⁵⁰

ADD CHICKEN 5⁰⁰

ADD SHRIMP 8⁰⁰

ADD ITALIAN SAUSAGE 4⁰⁰

FIVE CHEESE MAC

cavatappi, american brie, white cheddar, mozzarella, baby swiss, parmigiano-reggiano, herb breadcrumbs 17⁵⁰

ADD CHICKEN 5⁰⁰

ADD SHRIMP 8⁰⁰

CHICKEN VESUVIO PASTA

fettuccine, slow roasted chicken tenders, roasted red potatoes, peas, white wine, parmigiano-reggiano 24⁵⁰

FRESH FISH

FRESH COD TACOS

chipotle mayo, sour cream, jalapeno slaw, white corn tortilla, organic rice & black beans **GF** 17⁵⁰

FAROE ISLAND SALMON*

dill beurre blanc, tomato, organic rice, asparagus **GF** 28⁵⁰

FRESH SEASONAL CATCH

pan seared, roasted corn salsa, cilantro rice, lemon butter **GF** 26⁵⁰

HOUSE SPECIALTIES

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, rigatoni, tomato basil sauce 22⁵⁰

CRISPY CHICKEN TENDERS

french fries, bbq sauce & honey dijon for dipping 22⁵⁰

RANCHERO CHICKEN ENCHILADAS

cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans **GF** 18⁵⁰

BBQ BABY BACK RIBS

cornbread muffin, jalapeno slaw

HALF RACK 20⁵⁰

FULL RACK 32⁵⁰

HEAVY-AGED STEAK FRITES*

10 oz. long island strip, horseradish cream, bistro fries 34⁵⁰

TWIN PETITE FILET MIGNON*

green peppercorn & cabernet sauce, asparagus, whipped potatoes **GF** 38⁵⁰

KIDS

CHILDREN 10 & UNDER INCLUDES DRINK

MAC N' CHEESE 12⁵⁰

CHEESEBURGERS 12⁵⁰

choice: crinkle fries or fruit

FILET MIGNON 19⁵⁰

choice: crinkle fries or fruit

CHICKEN TENDERS 12⁵⁰

choice: crinkle fries or fruit

BBQ BABY BACK RIBS 15⁵⁰

choice: crinkle fries or fruit

ALLERGIES

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

HOUSE RULES

(\$3) **SPLIT PLATE FEE**

(GF) **GLUTEN FRIENDLY**

(VG) **VEGETARIAN**

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.