



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

89 ONION RING STACK
hand-breaded sweet onions, ketchup, spicy ranch 14⁵⁰

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

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

SPICY AHI TUNA POKE*
soy sriracha sauce, sesame, guacamole, scallion, crispy sesame wontons 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

Throughout September, profits from all Pot Roast Nachos will be donated to Camp One Step. Creating life-changing experiences that empower kids and their families impacted by pediatric cancer.

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 — FRENCH CITRUS VINAIGRETTE — 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

PARMESAN CRUSTED CHICKEN ALLA VODKA
mozzarella, parmigiano-reggiano, rigatoni, vodka 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.