MINDFULLY SOURCED & HANDCRAFTED
GRILL 89
ESTABLISHED IN 2016 | WESTMONT, IL

*Food People Love*

## STARTERS

**CALIFORNIA-STYLE DEVILED EGGS**
avocado, smoked bacon, tomato, radish GF 14.50

**GRILLED WINGS**
habanero rubbed, danish blue cheese, celery & carrot sticks GF 15.50

**89 ONION RING STACK**
hand-breaded sweet onions, ketchup, spicy ranch 14.50

**DIP & DIP & DIP**
pimento cheese, guacamole, salsa, house tortilla chips VG 14.50

**CORNBREAD MUFFINS**
jalapeno, sweet corn, whipped butter VG 8.50

**SPICY AHI TUNA POKE***
soy sriracha sauce, sesame, guacamole, scallion, crispy sesame wontons 15.50

**GRILLED CHICKEN NACHOS**
refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca, house tortilla chips 15.50

**OUR FAMOUS POT ROAST NACHOS**
cheddar-jack, jalapeno, sour cream, tomato, scallion, house tortilla chips
SMALL 16.00 LARGE 20.00

## SOUPS + SALADS

**SOUP OF THE DAY**
CUP 4.50 BOWL 7.50

**TURKEY CHILI**
sour cream, cheddar-jack
CUP 4.50 BOWL 7.50

**89 LITTLE CAESAR SALAD**
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 7.50

**HOUSE SALAD**
romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing VG 7.50
1000 ISLAND — BLUE CHEESE — FRENCH
CITRUS VINAIGRETTE — GREEN GODDESS
ITALIAN — RANCH — RED WINE VINAIGRETTE

## DAILY FEATURES

*Monday*
BUFFALO SHRIMP WRAP • 19.50
BUFFALO SHRIMP SALAD • 19.50

*Taco Tuesday*
FAJITAS BURRITOS
TACOS QUESADILLAS

*Wednesday*
CHICKEN POT PIE • 21.50

*Thursday*
LOBSTER & SHRIMP ROLL • 26.50
LOBSTER & SHRIMP SALAD • 26.50

*Friday Fish Fry*
FISH N' CHIPS • 25.50

*Saturday*
SURF + TURF KABOBS • 25.50

*Sunday*
PULLED PORK SANDWICH • 16.50

*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.

## ENTREE SALADS

**SONOMA SALAD**
mixed greens, romaine, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing 14.50

**89 BIG CAESAR SALAD**
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 13.50

**HARVEST SALAD**
organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, granny smith apple, citrus vinaigrette GF VG 14.50

**TUSCAN SALAD**
arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese, garlic croutons, sweet basil vinaigrette VG 14.50

ADD ANY OF THE FOLLOWING PROTEINS TO OUR SALADS LISTED ABOVE
CHOPPED CHICKEN 5.00 SHRIMP 8.00 FAROE ISLAND SALMON 12.00 PETITE FILET MIGON 14.00

## BOWLS

**POKE BOWL***
soy sriracha mayo, cilantro miso, carrot, avocado, cucumber, edamame, sliced radish, sesame seed, organic rice
AHI TUNA 23.50 FAROE ISLAND SALMON 23.50 COMBINATION 23.50

**SANTA FE BOWL**
organic rice, organic kale, romaine, avocado, pico de gallo, corn & black bean salsa, cheddar-jack, chipotle mayo GF
CHOPPED CHICKEN 19.50 SHRIMP 22.50 FAROE ISLAND SALMON 26.50 PETITE FILET MIGON 28.50

## PASTA

**RIGATONI VODKA**
mascarpone, parmigiano-reggiano VG 17.50
ADD CHICKEN 5.00 ADD SHRIMP 8.00 ADD ITALIAN SAUSAGE 4.00

**PAPPARDELLE BOLOGNESE**
ditka's steakhouse ground beef & italian sausage, pancetta, parmigiano-reggiano 24.50

**FIVE CHEESE MAC**
cavatappi, american brie, white cheddar, mozzarella, baby swiss, parmigiano-reggiano, herb breadcrumbs 17.50
ADD CHICKEN 5.00 ADD SHRIMP 8.00

## FRESH FISH

**FRESH COD TACOS**
chipotle mayo, sour cream, jalapeno slaw, white corn tortilla, organic rice & black beans GF 17.50

**FAROE ISLAND SALMON***
dill beurre blanc, tomato, organic rice, asparagus GF 28.50

**FRESH SEASONAL CATCH**
pan seared, roasted corn salsa, cilantro rice, lemon butter GF 26.50

## HOUSE SPECIALTIES

**PARMESAN CRUSTED CHICKEN ALLA VODKA**
mozzarella, parmigiano-reggiano, rigatoni, vodka sauce 22.50

**CRISPY CHICKEN TENDERS**
french fries, bbq sauce & honey dijon for dipping 22.50

**RANCHERO CHICKEN ENCHILADAS**
cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans GF 18.50

**BBQ BABY BACK RIBS**
cornbread muffin, jalapeno slaw
HALF RACK 20.50 FULL RACK 32.50

**HEAVY-AGED STEAK FRITES***
10 oz. long island strip, horseradish cream, bistro fries 34.50

**TWIN PETITE FILET MIGNON***
green peppercorn & cabernet sauce, asparagus, whipped potatoes GF 38.50

## HANDHELDS

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

**89 BURGER***
cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 17.50

**DOUBLE SMASH BURGER***
american, dijonnaise, caramelized onion, shredded lettuce, split-top bun 16.50

**THE PATTY MELT***
american, caramelized onion, seeded rye 17.50

**DELI-STYLE CORNED BEEF**
swiss, 1000 island on the side, seeded rye 23.50 *limited availability*

**BLACKENED CHICKEN WRAP**
cheddar-jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla 16.50

**SPICY FRIED CHICKEN**
pickle, jalapeno slaw, ranch dressing, split-top bun 16.50

**BLACK ANGUS CHEESESTEAK**
thin-sliced sirloin, white american, onion, mushroom, bell pepper, side giardiniera, amoroso roll 20.50

## SIDES

CRINKLE FRIES 7.50
OVEN BREAD 4.50
BISTRO FRIES 7.50
JALAPENO SLAW 5.50
ASPARAGUS 9.50
WHIPPED POTATOES 7.50

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

**HOUSE RULES**
(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.

DITKA'S RESTAURANT GROUP

# WINE

## BUBBLES

| | GL | BTL |
|---|---|---|
| **PROSECCO** | | |
| **ZARDETTO** veneto (SPLIT) | $11^{50}$ | $44^{00}$ |
| **PROSECCO ROSE** | | |
| **CANDONI** veneto (SPLIT) | $11^{50}$ | $44^{00}$ |
| **BRUT SPARKLING** | | |
| **CHANDON** california (SPLIT) | $15^{50}$ | $60^{00}$ |

## ROSE + WHITE

| | | |
|---|---|---|
| **ROSE** | | |
| **LA VIDAUBANAISE "LE PROVENCAL"** provence | $10^{50}$ | $40^{00}$ |
| **SUMMER WATER** california | $12^{50}$ | $48^{00}$ |
| **PINOT GRIGIO** | | |
| **MIRABELLO** delle venezia | $9^{50}$ | $36^{00}$ |
| **SANTA MARGHERITA** alto adige | $14^{50}$ | $56^{00}$ |
| **SAUVIGNON BLANC** | | |
| **EMMOLO** california | $10^{50}$ | $40^{00}$ |
| **OTTO'S CONSTANT DREAM** marlborough | $11^{50}$ | $44^{00}$ |
| **CHARDONNAY** | | |
| **RAEBURN** north coast | $10^{50}$ | $40^{00}$ |
| **SONOMA CUTRER** sonoma coast | $13^{50}$ | $52^{00}$ |
| **POST & BEAM BY FAR NIENTE** carneros | $16^{50}$ | $64^{00}$ |

## RED

| | | |
|---|---|---|
| **PINOT NOIR** | | |
| **NO CURFEW BY AMICI** california | $10^{50}$ | $40^{00}$ |
| **J CHRISTOPHER "JJ"** willamette valley | $13^{50}$ | $52^{00}$ |
| **WALT "BLUE JAY" BY KATHRYN HALL** anderson valley | $16^{50}$ | $64^{00}$ |
| **BLENDS** | | |
| **THE WALKING FOOL BY CAYMUS** california | $15^{50}$ | $60^{00}$ |
| **QUILT "FABRIC OF THE LAND"** napa valley | $16^{50}$ | $64^{00}$ |
| **CABERNET SAUVIGNON** | | |
| **BROADBENT** north coast | $10^{50}$ | $40^{00}$ |
| **AUSTIN BY AUSTIN HOPE** paso robles | $14^{50}$ | $56^{00}$ |
| **NAPA CELLARS** napa valley | $16^{50}$ | $64^{00}$ |

**SUNDAYS : ALL WINE BOTTLES HALF PRICE**

# Cocktails

## CLASSICS

**BIG BERRY SMASH** ..... $14^{50}$
new amsterdam red berry vodka, chambord, cold-pressed lime, orange

**ESPRESSO MARTINI** ..... $14^{50}$
stoli vanilla vodka, kahlua, fresh espresso

**PEAR DOWN** ..... $14^{50}$
grey goose "la poire" vodka, cold-pressed lemon, st. germaine elderflower liqueur, french bubbles

**PASSION SANGRIA-RITA** ..... $14^{50}$
libelula joven tequila, passion fruit, cold-pressed lime, red wine float

**OLD FASHIONED** ..... $14^{50}$
four roses bourbon, demerara, aromatic & orange bitters

**CHERRY OLD FASHIONED** ..... $15^{50}$
journeyman pit-spitter cherry whiskey, aromatic bitters, cherry-vanilla bitters

**LA CASA MARGARITA** ..... $13^{50}$
libelula joven tequila, combier orange liqueur, cold-pressed lime, agave
**CHOICE :** guava, mango, passion fruit, or traditional

**SKINNY SPICY & HAPPY MARGARITA** ..... $13^{50}$
libelula joven tequila, jalapeno, agave, orange juice, cold-pressed lime

## SPRITZ

**APEROL** ..... $14^{50}$
prosecco, aperol aperitivo, sparkling water, orange slice

**HUGO** ..... $14^{50}$
prosecco, elderflower liqueur, mint, cold-pressed lime

**LIMONCELLO** ..... $14^{50}$
prosecco, limoncello, sparkling water, lemon slice

**SARTI** ..... $14^{50}$
prosecco, sarti rosa, sparkling water, mint

## ZERO PROOF

**GUAVA REFRESHER** ..... $5^{50}$
guava, cold-pressed lime, sparkling water

**LUXARDO LEMONADE** ..... $7^{50}$
lemonade, luxardo maraschino, cherry juice

# BEER

## DRAFT

**ALLAGHASH "WHITE"** ..... $7^{50}$
belgian wit • 5.2% abv • portland, me

**ALTER "ALTERIOR MOVTIVE"** ..... $7^{50}$
india pale ale • 7.0% abv • downers grove, il

**GOLDFINGER "PILS"** ..... $7^{50}$
pilsner • 5.2% abv • downers grove, il

**GUINNESS** ..... $7^{50}$
irish stout • 4.2% abv • ireland

**MAPLEWOOD "SON OF JUICE"** ..... $7^{50}$
hazy india pale ale • 6.3% abv • glen ellyn, il

**MILLER LITE** ..... $7^{50}$
light lager • 4.2% abv • milwaukee, wi

**MODELO ESPECIAL** ..... $7^{50}$
mexican lager • 4.5% abv • mexico

**STELLA ARTOIS** ..... $7^{50}$
european lager • 5.2% abv • belgium

**THREE FLOYDS "GUMBALLHEAD"** ..... $7^{50}$
pale ale • 5.6% abv • munster, in

**YUENGLING** ..... $7^{50}$
american lager • 4.5% abv • pottsville, pa

MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOL :
PLEASE BE READY TO PRESENT VALID IDENTIFICATION :
VERTICAL ID'S WILL NOT BE ACCEPTED

## BOTTLES + CANS

**BLUE MOON** ..... $7^{50}$
belgian-style wheat ale • 5.4% abv • denver, co

**COORS LIGHT** ..... $5^{50}$
american light lager • 4.2% abv • golden, co

**HALF ACRE "DAISY CUTTER" 16 OZ** ..... $7^{50}$
pale ale • 5.2% abv • chicago, il

**MILLER LITE** ..... $5^{50}$
light lager • 4.2% abv • milwaukee, wi

**PERONI** ..... $6^{50}$
european lager • 5.0% abv • italy

**REVOLUTION "FIST CITY"** ..... $6^{50}$
pale ale • 5.5% abv • chicago, il

**TWO BROTHERS "PRARIE PATH"** ..... $6^{50}$
golden ale • 5.1% abv • warrenville, il

**VANDER MILL "TOTALLY ROASTED"** ..... $6^{50}$
hard cider • 6.5% abv • grand rapids, mi

**YUENGLING "FLIGHT"** ..... $6^{50}$
light pale lager • 4.2% abv • pottsville, pa

## NON ALCOHOLIC

**GO BREWING "SUNBEAM PILS"** ..... $5^{50}$
pilsner • 0.46% abv • naperville, il

**GO BREWING "SUNSHINE STATE"** ..... $5^{50}$
tropical ipa • 0.3% abv • naperville, il

**HEINEKEN "0.0"** ..... $5^{50}$
european lager • 0.0% abv • netherlands