

APPETIZERS / SMALL PLATES

BLACKENED TILAPIA WONTONS	9
Charcoal Grilled with Guacamole and Pico de Gallo, Baby Cilantro	
WILD TEXAS BAY SHRIMP TEMPURA	8
Kimchi, Yuzu Ponzu	
CHEESE BOARD SELECTION P	
In-House Made Seasonal Preserves, Candied Walnuts, Raisin Crostini, Dried Fruit	
CHOICE OF THREE	12
ALL FIVE	18
CRISPY FOLEY CALAMARI	12
Lightly Breaded with a Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce	
COLD WATER OYSTERS ROCKEFELLER P	11
Baby Spinach, Parmesan, Swiss Cheese	
COLOSSAL SHRIMP COCKTAIL	14.5
Wild Pacific Brown Shrimp	

FRESH IDENTITY ASSURED OYSTER SELECTION P	
Horseradish Cocktail Sauce and Cucumber Mignonette	
½ DOZEN	16
DOZEN	30
SAMPLER	16

MARGHERITA PIZZA VPN	11.5
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil <i>Chicago Magazine's - Top 25 Pizzas in Chicago</i>	
RUSTIC TOMATO BRUSCHETTA P	7
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese	
LOBSTER AND SHRIMP FRITTERS	9
Horseradish Cocktail and Honey Mustard Sauce	


SOUP & SALAD

SHRIMP AND LOBSTER BISQUE P	9.5
Braised Leeks, Tomato, Tarragon	
SOUP OF THE DAY	Cup - 4 / Bowl - 5
Appropriately Garnished	
FRESH MANILA CLAM CHOWDER P	Cup - 5 / Bowl - 7
Manila Clams with Potato and Onion in a Light Clam Broth with a Hint of Cream	
ORGANIC MESCLUN GREENS	5.5
Tomato, Cucumber and Mustard Vinaigrette	
CAESAR SALAD	6.5
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano	
LOCAL HEIRLOOM BEET SALAD P	10
Mesclun Greens, Quinoa, Apricots, Sheep's Milk Feta Cheese, Candied Walnuts, Apple Cider Vinaigrette	
MINI WEDGE SALAD P	8
Applewood Smoked Bacon, Tomatos, Scallions, Red Onion, Blue Cheese, Ranch Dressing	

FROM THE FISHERMAN

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH P	22
Whipped Potatoes, Charred Lemon, Seasonal Vegetables and White Wine-Lemon Butter Sauce	
JUMBO LUMP CRAB CAKES	30
Mesclun Greens, Lemon-Garlic Aioli and Mango Sambal	
LOBSTER "MAC AND CHEESE" P	29
Steamed to Order Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon, Cavatappi Pasta and Asparagus	
PAN SEARED JUMBO GULF OF MAINE SEA SCALLOPS "PICCATO" P	29
Garlic Sautéed Spinach, Capers, Crispy Carrots	
CHARCOAL GRILLED FAROE ISLAND SALMON	28
Baby Shrimp, Corn and Soybean "Succotash", Whipped Potatoes	
ALASKAN RED KING CRAB LEGS	68
Steamed with Seasonal Vegetable, Whipped Potato and Drawn Butter	
BOUILLABaisse P	29
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, Classic Rouille	
NEW ENGLAND LOBSTER ROLL	23
Fresh Lobster Meat and Mayonnaise served with Coleslaw and Sweet Potato Fries	

We offer all our Seafood Choices "Simply Prepared"
Wood Grilled or Roasted with Seasonal Vegetable, Sun-Dried Tomatoes and Whipped Potato or Saffron Basmati Rice, Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
Cedar Plank Option Available served with Whipped Potatoes, Garlic Sautéed Spinach, Beurre Blanc



BUFFET

- CARVED OVEN ROASTED HAM •
- SMOKED SALMON •
- OVEN ROASTED CHICKEN •
- CHILLED SALADS •
- FRESH FRUIT •
- EGGS BENEDICT •
- CLASSIC BOUILLABAISSE •
- PANCAKES •
- ASSORTED PASTRIES •
- KIDS BUFFET •

32 / PER PERSON
17.⁹⁵ (7 to 12 Yrs) / 5.⁹⁵ (Under 6)

LOCATED IN THE LOUNGE

FROM THE FARMER

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS*	34
Whipped Potatoes, Seasonal Vegetables, Red Wine Sauce	
CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP* P	25
Center Cut 14 oz., Sweet Potato Fries, Moody Blue Cheese, Arugula, Apple-Cider Grain Mustard Glaze	
MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG* 	27
Sweet Potato Puree, Brussels Sprouts, Port Wine Reduction	
CHARCOAL GRILLED CERTIFIED BLACK ANGUS FILET MIGNON*	7 oz. - 39 / 10 oz. - 45
Center Cut Steak, Whipped Potato, Seasonal Vegetable and Red Wine Sauce	
WILD MUSHROOM AND TRUFFLE RISOTTO P	20
Baby Sweet Potato Chips, Mascarpone, Fresh Herbs, Parmigiano-Reggiano	
SURF & TURF*	50
7 oz. Filet of Beef and 7 oz. Cold Water Canadian Lobster Tail, Whipped Potato and Seasonal Vegetable	
SLOW ROASTED BONELESS BEEF SHORT RIB P	26
Whipped Potatoes, Red Wine Sauce and Crispy Onions	
CHARCOAL GRILLED USDA PRIME NEW YORK STRIP* 	47
Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes, Crispy Onions and Red Wine Sauce	

Our produce is subject to change daily due to seasonality and availability of products
We thank family farms of all sizes in the Midwest and the U.S. for their produce
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF EDDIE JOBIN, JR.
PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON