

## 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

**CRISPY FOLEY CALAMARI** **P** .....14  
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce

**COLD WATER OYSTERS ROCKEFELLER** **P** ..... 13  
Baby Spinach, Parmesan, Swiss Cheese

**COLOSSAL SHRIMP COCKTAIL** .....16  
Wild Pacific Brown Shrimp

**ARTISANAL CHEESE BOARD** **P**  
In-House Made Seasonal Preserves, Marmalade or Chutney, Candied Walnuts, Raisin Crostini  
**CHOICE OF THREE** .....12  
**ALL FIVE** .....18

**MARGHERITA PIZZA VPN.** .....12  
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil  
*Chicago Magazine's - Top 25 Pizzas in Chicago*

**POLENTA FRIES** .....8  
Harissa Mayonnaise

**RUSTIC TOMATO BRUSCHETTA** .....8  
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese

**LOBSTER AND SHRIMP FRITTERS** .....9  
Horseradish Cocktail and Honey Mustard Sauces

**CHARCOAL GRILLED BABY OCTOPUS** **P** .....12  
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil

## SOUP & SALAD

**SHRIMP AND LOBSTER BISQUE** **P** .....10  
Braised Leeks, Tomato, Tarragon

**SOUP OF THE DAY** ..... Cup - 5 / Bowl - 6  
Appropriately Garnished

**FRESH MANILA CLAM CHOWDER** **P** ..... Cup - 6 / Bowl - 8  
Manila Clams with Potato and Onion, Clam Broth, Cream

**ORGANIC MESCLUN GREENS** .....6  
Tomato, Cucumber and Mustard Vinaigrette

**CAESAR SALAD** .....7  
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano

**LOCAL HEIRLOOM BEET SALAD** **P** .....9  
Mesclun Greens, Sheep's Milk Feta, Quinoa, Candied Walnuts and Apricots

**GRILLED SHRIMP CHOPPED SALAD** **P** .....14  
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette

## FROM THE FISHERMAN

*Our fish comes in whole straight from the fishermen and is hand-filleted daily by our chefs*

**FRESH IDENTITY ASSURED OYSTER SELECTION** **P** ..... ½ DOZEN - 16 / DOZEN - 30  
Horseradish Cocktail, Cucumber Mignonette

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** .....25  
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach and White Wine-Lemon Butter Sauce

**JUMBO LUMP CRAB CAKES** .....30  
Mesclun Greens, Lemon-Garlic Aioli and Mango Sambal

**LOBSTER "MAC AND CHEESE"** .....29  
Steamed to Order Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon, Cavatappi Pasta and Asparagus

**CHARCOAL GRILLED ŌRA KING SALMON** **P** .....32  
Apple Cider Glazed Root Vegetables, Truffle Beet Vinaigrette, Frisée and Fennel Salad

**PAN ROASTED GEORGES BANK SEA SCALLOPS** .....32  
Butternut Squash Risotto, Applewood Smoked Duck Bacon, Soy Beans, Apple Crisps

**ALASKAN RED KING CRAB LEGS** .....1 ½ lb. - 68  
Steamed with Seasonal Vegetable, Whipped Potato and Drawn Butter

**BOUILLABAISSÉ** **P** .....30  
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, with Classic Rouille

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

## TRADITIONAL THANKSGIVING TURKEY BUFFET



- CARVED TURKEY •
- GIBLET GRAVY •
- CRANBERRY PORT RELISH •
- WHIPPED POTATOES •
- GREEN BEAN CASSEROLE •
- CANDIED SWEET POTATOES •
- TRADITIONAL STUFFING •
- ROASTED FALL VEGETABLES PILAF •
- PUMPKIN PIE •

**BUFFET LOCATED IN THE LOUNGE**

**32**

## FROM THE FARMER

**BONELESS BEEF SHORT RIB.** .....28  
Chorizo Whipped Potatoes, Red Wine Sauce and Crispy Onions

**CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP\*** **P** .....26  
Sweet Potato Fries, Moody Blue Cheese, Arugula and Apple-Cider Grain Mustard Glaze

**CHARCOAL GRILLED PREMIUM LOCAL ANGUS FILET MIGNON\*** ..... 7 oz. - 39 / 10 oz. - 45  
Center Cut Steak, Whipped Potato, Seasonal Vegetable and Red Wine Reduction

**THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS\*** .....32  
Farro and Goat Cheese Risotto, Roasted Brussels Sprouts, Port Wine Reduction

**MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG\*** .....29  
Tuscan Braised Kale, Luxardo Cherry Sauce, Sweet Potato Puree

**WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO** **P** .....21  
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

**CHARCOAL GRILLED USDA PRIME NEW YORK STRIP\*** .....47  
Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes and Red Wine Reduction

**CERTIFIED ANGUS BEEF AND BLEU BURGER\*** .....15  
Moody Blue Cheese, Crispy Onions, Chipotle Mayonnaise, Toasted Buttered Challah Bun, Pickle, Lettuce, Tomato and Fries

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