

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

½ Dozen 24 • Dozen 44

SHRIMP COCKTAIL 23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

ICED SHELLFISH TOWER*
Oysters, Shrimp Cocktail, Crab Remoulade,
Lobster Claws, Green Lipped Mussels,
Traditional Accoutrements
Small.....80
Large.....155

APPETIZERS & SMALL PLATES

OYSTERS ROCKEFELLER 24
Gruyère Bechamel, Pernod, Spinach (4 per order)

JUMBO LUMP CRAB CAKE. 25
Mango Salsa, Sriracha Aioli, Yucca Chips

CRISPY CALAMARI 20
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito
Peppers, Parsley

CRISPY BRUSSELS SPROUTS 14
Hoisin Glaze, Togarashi, Daikon Radish,
Wasabi Aioli

ROASTED TOMATO & BURRATA CROSTINI . 15
Wood Oven Toasted Sourdough, Basil Oil

MARINATED BEETS & GOAT CHEESE. . . . 14
Greek Yogurt, Toasted Pumpkin Seeds, Basil,
Pomegranate Molasses

SOUPS & SALADS

SOUP OF THE DAY 11
Chef's Daily Selection

LOBSTER BISQUE. 17
Garnished with Lobster Meat & Chives

CLAM CHOWDER 14
Garnished with Bacon & Parsley

AUTUMN SALAD. 15
Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette

CLASSIC CAESAR 14
Hearts of Romaine, Garlic Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 10
WHIPPED POTATO. 10
SAUTÉED GARLIC SPINACH 11
YUKON GOLD POTATOES 11
GRILLED ASPARAGUS 13
WOOD OVEN ROASTED MUSHROOMS . . . 13
BAKED MAC & CHEESE 13
LOBSTER MAC & CHEESE 29

LET US HOST YOUR
HOLIDAY EVENT
CONTACT MICHELE STRUBE
(630) 960-5703

EXECUTIVE CHEF - PAWEL MARSZALEK

ENTRÉES

THANKSGIVING DINNER - 59

STARTERS

OUR HOUSE SALAD
Mesclun Greens, Roma Tomatoes, English Cucumbers,
Balsamic Vinaigrette
or

BUTTERNUT SQUASH SOUP
Toasted Pumpkin Seeds, Crème Fraîche

ENTRÉE

TRADITIONAL ROAST TURKEY
Traditional Gravy, Cranberry Chutney, Mashed Potatoes,
Sausage & Sage Stuffing, Roasted Autumn Vegetables

DESSERT

PUMPKIN TART
Ginger Graham Cracker Crust, Caramel Sauce,
Candied Cranberries, Fresh Whipped Cream
or
PECAN PIE
Flaky Pie Crust, Chocolate Sauce, Fresh Whipped Cream,
Pecan Brittle Dust

BOUILLABAISSE 40
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton

BUTTERNUT SQUASH RISOTTO..... 32
Spiced Squash Puree, Roasted Delicata Squash, Black Truffle & Date Vinaigrette, Grana Padano

SPICED CAULIFLOWER STEAK 31
Roasted Carrots & Brussels Sprouts, Wilted Spinach, Hummus, Pickled Red Onions, Tzatziki,
Chimichurri Sauce, Wood Fired Flatbread

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH..... 39
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

WOOD OVEN ROASTED SCALLOPS 49
Cauliflower Wild Rice Pilaf, Delicata Squash, Shallot Confit, Grapes, Toasted Pecans

MISO GLAZED CHILEAN SEA BASS. 54
Sautéed Baby Bok Choy, Mushrooms, Spring Onion with Dashi Steamed Sticky Rice

GRILLED FAROE ISLAND SALMON 42
Tomato Braised, Spiced Chickpeas, Japanese Eggplant, Mint Yogurt

GRILLED SWORDFISH 39
Gigante Butter Beans, Vegetable Broth, Braised Fennel, Broccoli Leaves, Romesco Sauce

WE OFFER ALL OF OUR FRESH FISH, SIMPLY PREPARED, ROASTED ON
A CEDAR PLANK WITH SPINACH, WHIPPED POTATOES & LEMON BUTTER SAUCE

CHARCOAL GRILLED MEATS

CREEKSTONE FARMS FILET MIGNON* 7 OZ. - 57 / 10 OZ. - 68
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 62
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt

DRY-AGED 20 OZ. BONE-IN RIBEYE* 72
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt

RED WINE BRAISED BEEF SHORT RIB 44
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

AUSTRALIAN LAMB CHOPS* 52
Marinated Grilled Lamb “Lollipops”, Garlic Roasted Potatoes, Parmesan,
Sautéed Swiss Chard & Fennel

12 OZ. DUROC PORK CHOP* 34
Apple Mostarda, Mascarpone Polenta, Sautéed Swiss Chard & Fennel

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL 6 oz. - 35
JUMBO LUMP CRAB CAKE 25
PAN-SEARED JUMBO SCALLOPS (2) 24
GRILLED GULF SHRIMP (5) 15

ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE
IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.