

OAKBROOK TERRACE

STARTERS

OVEN FIRED BREAD

ITALIAN ROUND, ROSEMARY, KOSHER SALT, OLIVE OIL, HOUSE MARINATED OLIVES, WHIPPED BUTTER VG 8

WHIPPED BURRATA

HONEY BALSAMIC BLISTERED SWEET PEPPER & TOMATO, ONION GARLIC CHILI CRUNCH, NUT FREE PESTO, GRILLED ITALIAN PANE BREAD VG 17

STUFFED BANANA PEPPERS

ITALIAN SAUSAGE, POMODORO, PROVOLONE 17

COACH'S POT ROAST NACHOS

CHEDDAR-JACK, JALAPENO, SOUR CREAM, TOMATO, SCALLION SMALL 16 LARGE 20

RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER, SWEET & HOT PEPPERS 18

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH GF 21

SOUPS + SALADS

CHEF'S SOUP OF THE DAY

CUP 6 BOWL 9

BAKED FRENCH ONION

CUP 7 BOWL 12

TURKEY CHILI

SOUR CREAM, CHEDDAR-JACK
CUP 6 BOWL 9

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON, CAESAR DRESSING 11

A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, TOASTED PINE NUT, FRENCH FETA, CROUTON, CREAMY HERB VINAIGRETTE VG 11

MIKE'S SALAD

CANDIED PECAN, MIXED GREENS, GOAT CHEESE, DICED APPLE, DRIED CRANBERRY, BALSAMIC VINAIGRETTE GF VG 14

WEDGE SALAD

BABY ICEBERG, BLUE CHEESE CRUMBLES, BACON, RED ONION, TOMATO, CUCUMBER, BLUE CHEESE DRESSING GF 14

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +7
BLACKENED SHRIMP +10
FAROE ISLAND SALMON +14
BLACKENED SEARED TUNA +14

4 oz FILET +17

PASTA

our pasta is made fresh in house

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 19

CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PECORINO, PARMIGIANO-REGGIANO 17

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 17

SPAGHETTI + MEATBALLS

ARRABBIATA SAUCE, HOUSE MADE MEATBALLS, PARMIGIANO-REGGIANO 19

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 28

ENTREE SALADS + BOWLS

BUFFALO CHICKEN SALAD

CRISPY FRIED CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, SHREDDED ROMAINE, CUCUMBER, TOMATO, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, RANCH DRESSING 19

SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO, CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING 21

SEAFOOD COBB SALAD

GULF SHRIMP, LUMP CRAB, ICEBERG, ROMAINE, AVOCADO, BACON, TOMATO, GREEN ONION, HARD-BOILED EGG, BLUE CHEESE CRUMBLES, RANCH DRESSING ${
m GF}$ 24

HARVEST SALMON SALAD*

FAROE ISLAND SALMON, ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY QUINOA, ALMOND, APPLE, GRAPE TOMATO, GOAT CHEESE, CITRUS VINAIGRETTE 28

AHI TUNA POKE BOWL*

DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME, RADISH, SESAME SEED, BROWN RICE 22

SANTA FE PROTEIN BOWL

BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE, PICO DE GALLO, CORN & BLACK BEAN SALSA GF
BLACKENED CHICKEN BREAST 19 BLACKENED SHRIMP 24

BURGERS + SANDWICHES

served with choice of french fries, coleslaw or mixed greens

THE STEAKHOUSE BURGER*

STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, ONION, LETTUCE, TOMATO 19

THE FRIDGE BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO 17

MEATBALL

MARINARA, PARMIGIANO-REGGIANO, MOZZARELLA, GIARDINIERA ON THE SIDE 18

CHEESESTEAK WHITE AMERICAN ONION MUS

WHITE AMERICAN, ONION, MUSHROOM, BELL PEPPER, GIARDINIERA ON THE SIDE 18

CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA $16\,$

SPICY FRIED CHICKEN

PICKLE, LETTUCE, TOMATO, MAYO 17

NATURAL ROASTED TURKEY DIP

CRANBERRY-PUMPKIN SEED MAYO, SWISS, ARUGULA, TURKEY GRAVY DIPPING JUS 18

HOUSE SPECIALTIES

CHICKEN POT PIE

ROASTED CHICKEN BREAST, CARROT, MUSHROOM, GREEN PEAS, SHERRY CREAM SAUCE, FLAKY PIE CRUST 18

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE 18

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS 18

BERKSHIRE PORK CHOP*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES ${\sf GF}$ 28

FILET + CRAB CAKE*

4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES, ASPARAGUS 30

PETITE FILET*

6 OZ, CENTER CUT, WHIPPED POTATOES, ASPARAGUS $\operatorname{\mathsf{GF}}$ 40

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 24

FRESH FISH TACOS

BLACK BEANS, BROWN RICE, PICO DE GALLO, CABBAGE SLAW, SOUR CREAM, CHIPOTLE SAUCE $_{ ext{GF}}$ 18

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE 29

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE $_{ t GF}$ 27

THERE IS A \$5 SPLIT PLATE CHARGE GLUTEN FRIENDLY = GF VEGETARIAN = VG FRIDAY, SATURDAY & SUNDAY FEATURE
SLOW ROASTED PRIME RIB
BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS 46

(DINNER ONLY // AVAILABILITY IS LIMITED)

★THE ILLINOIS DEPARTMENT OF HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK. THOROUGH COOKING OF SUCH FOODS REDUCES RISK OF ILLNESS
We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.