

SMALL PLATES

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| SHRIMP COCKTAIL poached jumbo shrimp, house cocktail sauce | 15 | BROILED CRAB CAKE 4 oz. broiled crab cake, remoulade, pineapple salsa | 14 |
| CALAMARI flash fried and tossed with sautéed banana peppers and red peppers, baby arugula, harissa aioli | 13 | BLACKENED BEEF TIPS béarnaise, chipotle dipping sauce, grilled asiago breadstick | 17 |
| SEARED RARE TUNA wasabi aioli, Thai cucumber salad | 15 | PORK BELLY "TACO" steamed bun, sesame aioli, cabbage slaw | 12 |

SOUPS

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| LOBSTER BISQUE rich creamy bisque topped with lobster meat | 10 | BAKED FRENCH ONION caramelized onions, herb crouton topped with gruyère and Parmesan cheeses | 9 |
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SALADS

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| SEARED HOUSE SALAD mixed local greens, heirloom cherry tomatoes, English cucumber, shaved radish, house citrus vinaigrette | 10 | ICEBERG WEDGE SALAD applewood smoked bacon, gorgonzola, pickled red onions, tomatoes, house blue cheese dressing | 11 |
| CAESAR SALAD house dressing, shaved Parmesan cheese, garlic crouton | 10 | HEIRLOOM TOMATOES & MOZZARELLA SALAD balsamic syrup, torn basil, extra virgin olive oil | 12 |

ENTREES

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| GRILLED WILD SALMON FILLET spinach succotash, chive butter sauce | 36 | DOMESTIC RACK OF LAMB Moroccan couscous, ratatouille, mint scented glaze | 45 |
| PAN ROASTED CHILEAN SEA BASS sesame soy-ginger glaze, julienned root vegetables, crispy potatoes | 39 | EGGPLANT PARMESAN CAPRESE pan seared eggplant, fresh mozzarella, Parmesan crust, tomato basil sauce | 28 |
| SHRIMP, SCALLOPS & GRITS Gruyere grits, tasso ham, andouille, tomatoes, scallions, mushrooms | 35 | ROASTED ORGANIC HALF CHICKEN lobster mac and cheese, Brussels sprouts, herb garlic sauce | 30 |
| SEAFOOD ANGEL HAIR PASTA sautéed shrimp, scallops, crab meat, mussels tossed with angel hair pasta, tomatoes, arugula and basil pesto | 32 | PRETZEL CRUSTED CHICKEN roasted sweet potatoes, sautéed spinach, shiitake mushrooms, garlic and creamy mustard demi | 30 |
| DUCK DUET roasted duck breast, leg confit, corn risotto, asparagus, baby carrots, grain mustard demi | 32 | | |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK WITH A MANAGER.

SEARED STEAK BAR

SEARED proudly features locally raised CAB Beef from Maple Park and Oswego Illinois Family Farms.

SEARED steaks are seasoned with custom house spice rub, seared to perfection and finished with Irish butter.

Choice of sauces include glace de viande, béarnaise or dijon demi.

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| 14 OZ. NEW YORK STRIP | 47 | 12 OZ. VEAL CHOP | 50 |
| 16 OZ. BONE IN RIB EYE | 49 | 10 OZ. ANGUS BEEF CHOP STEAK | 35 |
| 10 OZ. CENTER CUT FILET MIGNON | 45 | 14 OZ. PORK CHOP | 37 |
| 12 OZ. CENTER CUT SIRLOIN | 40 | CATCH OF THE DAY | MP |

ADDITIONS

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| BLUE CHEESE CRUST | 5 | THREE SEARED U-12 SCALLOPS | 12 |
| 4 OZ. JUMBO LUMP CRAB CAKE | 14 | OSCAR STYLE | 10 |
| THREE SAUTÉED JUMBO SHRIMP | 10 | asparagus, jumbo lump crab, béarnaise sauce | |
| 4 OZ. LOBSTER TAIL | 16 | | |

STARCHES

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| ROASTED GARLIC MASHED YUKON GOLD POTATOES | 7 |
| PARSLEY & GARLIC STEAK FRIES | 6 |
| LOADED BAKED POTATO chive, sour cream, cheddar | 7 |
| CORN RISOTTO | 8 |
| LOBSTER MAC & CHEESE | 11 |

VEGETABLES

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| SAUTÉED SWEET CORN & POBLANO PEPPER SUCCOTASH | 7 |
| WILTED SPINACH | 7 |
| GRILLED JUMBO ASPARAGUS | 7 |
| STEAMED BROCCOLI | 7 |
| FOREST MUSHROOMS MEDLEY | 7 |
| FRENCH GREEN BEANS | 7 |

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