

Soups & Snacks

LOBSTER BISQUE	10
CREAMY WILD RICE SOUP Smoked chicken, winter vegetables, buttermilk biscuit	8
OYSTERS Lemon, cocktail sauce, mignonette	16   28
BACON WRAPPED DATES Medjool dates, goat cheese, red pepper sauce	10
BEEF JERKY	5
OLIVES	4
BLACK TUSCAN KALE CHIPS	4

Flatbreads

MUSHROOM & ASPARAGUS FLATBREAD Gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette	13
CHORIZO & GOATCHEESE FLATBREAD House made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper	13
THREE CHEESE FLATBREAD Fresh mozzarella, pecorino tuscano, monterey jack	13



Additional options for salads include chicken (5), salmon (6), tuna (6), shrimp (7), or steak (7).	
TRADITIONAL COBB SALAD Grilled chicken, cucumber, mushroom, avocado, bacon, tomato, radish, bleu cheese dressing	12
NIÇOISE SALAD Grilled tuna, field greens, haricot verts, tomato, niçoise olive, hard boiled egg, red wine vinaigrette	16
GRILLED ASPARAGUS CAESAR SALAD Baby arugula, grape tomatoes, shaved parmesan	11
TUSCAN KALE SALAD Walnuts, pickled blackberries, ricotta salata, shallot vinaigrette	9
BURRATA & HEIRLOOM TOMATO SALAD Sweet and sour onions, basil, saba	14
SPICED MANGO & SPINACH SALAD Jicama, toasted ciabatta, farm fresh cheese, chipotle vinaigrette, avocado pumpkin seeds	,12 ,
GRILLED STEAK SALAD Marinated skirt steak, watercress, charred mushrooms, sweet & sour cipollini onions, farm fresh cheese, horseradish dressing	14

ALL SALADS CAN ALSO BE SERVED AS A WRAP.

## LUNCH MENU

Lunch Plates

SEAFOOD PLATTER Six oysters, six crab legs, six poached shrimp, six shucked clams, half Maine lobster, cocktail sauce, mignonette and lemon	75
SAUTÉED GREAT LAKES WHITE FISH Jasmine rice, papaya relish, fresno chili butter	17
SHRIMP & FETTUCCINE Toasted chili, peppadew peppers, fresh herbs, white wine, garlic butter, grilled bread	18
TUNA TARTARE TACOS Corn tortilla, avocado, sesame, soy sauce, marinated cucumbers, pickled jalapeño, fresno chili	15
FRIED CHICKEN Spicy honey mustard, white BBQ sauce, pickled vegetables	15
BROWN ALE PORK BELLY TACOS Crispy potato, fried quail egg, Hubbard sauce	15
JUMBO LUMP CRAB CAKE Asparagus slaw, chipotle aioli	16

Sandwiches & Burgers HUBBARD BURGER Slagel Family Farm, double bacon cheeseburger MAKE IT BRUNCH Fried egg, mushroom gravy - \$2 KOBE BEEF CHARRED DOG "Chicago Style"

"Chicago-Style"	
BISON BURGER Grass fed bison, lobster butter, truffle cheese, baby arugula, pickles,	17
brioche bun / ADD SEARED FOIE GRAS - \$8	
TURKEY BURGER Organic turkey, brie, cranberry mostarda, spinach, whole wheat bun	14
LOBSTER ROLL Maine lobster salad, red onion, celery, lettuce, aioli, New England hot dog bun	18
CHICKEN BLT Lettuce, tomato, bacon, avocado, aioli, sourdough	11
GRILLED STEAK SANDWICH Pickled red onion, watercress, rosemary romano, horseradish vinaigrette	15
KING CRAB BLT Applewood smoked bacon, heirloom tomato, watercress, avocado-jalapeño mayo	18
TURKEY CLUB Classically done, with roasted garlic aioli	13
CHICKPEA CREPE Roasted cauliflower, spinach, harissa, brown lentils, oven roasted tomato, cucumber salad	13
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FRENCH FRIES OR SWEET POTATO FRIES	5
CUCUMBER RED ONION SALAD	5
BRUSSEL SPROUTS	5
ASPARAGUS	5
MIXED MARBLE GRILLED POTATO SALAD	5

Please advise your server of any allergies. Our plates are served in hot metal casseroles. Please take care when handling these dishes. The Cook County Department of Health would like to inform you that consuming raw or uncooked foods may be hazardous to your health.

EXECUTIVE CHEF - MATTHEW WILDE 110 W. HUBBARD



SOUS CHEF - VICTOR VEGA TEL 312.222.1331 12

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