

Shared Plates

Panisse (vv) (gf) <i>Piquillo Coulis, Lemon</i>	11	Calamari <i>Buttermilk Marinated, Rosemary, Lemon Zest, Remoulade</i>	17
Tom Yum PEI Mussels <i>Lemongrass, Cilantro, Kaffir, Grilled Baguette</i>	13	Seared Scallops (gf) <i>Candied Kalamata Olives, Toasted Walnuts, Vanilla Aioli, Chives, Lemon Zest</i>	18
Oysters on 1/2 Shell (gf) <i>Mignonette, Horseradish, Cocktail Sauce, Lemon</i>	18	Nantucket Jumbo Lump Crab Cake <i>House Remoulade, Petite Greens</i>	17
Sweet & Sticky Chicken Wings (gf) <i>Shaved Crudit�</i>	23	Farmer's Mushroom Tart (vv) <i>Celery Root Pur�e, Frisee, Herbs</i>	11
White Bean Hummus (vv)(gf) <i>Pine Nuts, Herbs, Root Vegetables, Pita</i>	9	Baked Brie (v) <i>Picnic Grapes, Green Apple, Baguette, Local Honey Tossed Nuts</i>	15

Soups

Bookbinder <i>Served with Dry Sherry</i>	<i>bowl 9/cup 6</i>	Butternut Squash Pozole (vv)(gf) <i>Savory Broth, Homini, Radish, Onion, Cilantro</i>	<i>bowl 9/cup 6</i>
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Premier Salads

- premier salads are perfect before your entree or as a shared plate

Swiss Chard & Brussels Sprouts (v)(gf) <i>Pecorino, Smoked Almonds, Dijon Vinaigrette</i>	9	Greek (v) <i>Romaine, Tomato, Kalamata Olives, Red Onion, Cucumber, Green Bell Pepper, Mint, Feta, Pita, Lemon Oregano Vinaigrette</i>	8
Signature (v)(gf) <i>Lemon & Olive Oil Dressed Arugula, Shaved Radish, Parmesan Crisp, Black Pepper</i>	9	Caesar <i>Romaine Lettuce, Caesar Dressing, Parmesan, Fresh Baked Croutons</i>	7

DIETARY NEEDS

Please notify your server of any dietary needs,
dietary restrictions or special requests.
Chef Gilbert will proudly customize your meal

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Entree

Grilled Filet Mignon (gf) <i>Bordelaise, Celery Root Purée, Grilled Asparagus</i>	49	Pan Roasted Salmon (gf) <i>Basil Aioli, Purple Potatoes, Green Beans, Tomato Confit</i>	23
Steak Frites <i>Marinated Hanger Steak, Chimichurri, Fries</i>	39	Roasted Half Chicken (gf) <i>Vesuvio Potatoes, Scallion</i>	26
Braised Lamb Shank <i>Mediterranean Couscous, Braising Jus</i>	39	Duck Leg Confit <i>White Bean Cassoulet</i>	41

Cauliflower (vv)(gf) 17

Prepared Three Ways: Grilled, Herbed, Pickled

Classics

Fish & Chips <i>Battered Cod, Fried Capers, Tartar, Cole Slaw, Fries, Malt Vinegar</i>	23	Baby Back Ribs <i>Cole Slaw, Fries, BBQ</i>	29
Lobster Mac <i>Chunk Lobster, 5 Cheese Soubise, Herbed Bread Crumbs</i>	23	Beef Stroganoff <i>Braised Short Rib, Savory Sauce, Onions, Mushrooms, Egg Noodles</i>	23

Dinner Accompaniments

Grilled Asparagus	6	Roasted Farmer Mushrooms	9
Sautéed Green Beans	6		

Sandwiches & More

--Choice of One Side

*Impossible Burger Available Upon Request

**Gluten Free Bread Available Upon Request

Columbia Burger 16

Lettuce, Tomato, Onion, Sliced Pickles,
Pickle Spear, Toasted Bun

Smash Burger 16

Secret Sauce, American Cheese, Sliced Pickle,
Toasted Bun

Fried Chicken Sandwich 17

Fried Chicken, Pickles, American Cheese,
Hot Honey Mayo, Toasted Bun

The Yacht Club 18

Ham, Turkey, Bacon, Swiss, Garlic Aioli,
Lettuce, Tomato, Red Onion, Sour Dough

Shaved Prime Rib 21

Caramelized Onion, Provolone, Truffle Jus,
Hoagie Roll, Hot Giardiniera on the Side

BYOT (Build Your Own Tacos) 16

Cabbage Slaw, Salsa Verde, Sour Cream,
Lime

--Choice: Cod, Smoked Chicken, Steak,
Shrimp, Mushrooms (vv)

--Choice: Flour or Corn Tortilla (gf)

--Choice: Cheese or No Cheese

Sandwich Sides

side* à la carte

Cabbage Cole Slaw inc 5

Side Salad or Cup Soup 2 6

Truffle Fries 3 8

Onion Rings 2 6

Ranch Dusted Tater Tots (v) inc 5

Fries (vv) inc 5

Regular or Sweet

Entree Salads

~upgrade your salads with your favorite protein!

Swiss Chard & Brussels Sprouts (v)(gf) 16

Pecorino, Smoked Almonds,
Dijon Vinaigrette

Wedge (gf) 11

Bleu Cheese Crumbles, Bacon, Tomato,
Chives, Bleu Cheese Dressing

Caesar 11

Romaine Lettuce, Caesar Dressing, Parmesan,
Fresh Baked Croutons

Greek (v) 15

Romaine, Tomato, Kalamata Olives, Red Onion,
Cucumber, Green Bell Pepper, Mint, Feta, Pita,
Lemon Oregano Vinaigrette

Cobb 16

Iceberg, Tomato, Hardboiled Egg, Bacon,
Red Onion, Avocado, Bleu Cheese

~Additions

-Chicken Breast 6

-Skirt Steak 15

-Shrimp 9

-Crab Cake 14

-Faroe Island Salmon 14

-Impossible Meat (vv) 9

-Grilled Tofu (vv) 9

Dressings

1,000 Island, Balsamic Vinaigrette,
Bleu Cheese, Dijon Vinaigrette,
Lemon Oregano Vinaigrette, Ranch

Toppings

Caramelized Onions • Applewood Bacon 3
Sautéed Mushrooms • Avocado

Cheese

American • Bleu • Cheddar • Mozzarella inc
Pepperjack • Provolone • Swiss

Gluten Free (gf), Vegetarian (v), Vegan (vv)