

Shared Plates

Panisse (vv) (gf)	11	Calamari	17
<i>Piquillo Coulis, Lemon</i>		<i>Buttermilk Marinated, Rosemary, Lemon Zest, Remoulade</i>	
Tom Yum PEI Mussels	13	Seared Scallops (gf)	18
<i>Lemongrass, Cilantro, Kaffir, Grilled Baguette</i>		<i>Candied Kalamata Olives, Toasted Walnuts, Vanilla Aioli, Chive, Lemon Zest</i>	
Sweet & Sticky Chicken Wings (gf)	23	Nantucket Jumbo Lump Crab Cake	17
<i>Shaved Crudité</i>		<i>House Remoulade, Petite Greens</i>	
		Oysters on 1/2 Shell (gf)	18
		<i>Mignonette, Horseradish, Cocktail Sauce, Lemon</i>	

Soups

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

Salads

-upgrade your salads with your favorite protein!

Swiss Chard & Brussels Sprouts (v)(gf)	16	Greek (v)	15
<i>Pecorino, Smoked Almonds, Dijon Vinaigrette</i>		<i>Romaine, Tomato, Kalamata Olives, Red Onion, Cucumber, Green Bell Pepper, Mint, Feta, Pita, Lemon Oregano Vinaigrette</i>	
Wedge (gf)	11	Caesar	11
<i>Bleu Cheese Crumbles, Bacon, Tomato, Bleu Cheese Dressing</i>		<i>Romaine Lettuce, Caesar Dressing, Parmesan, Fresh Baked Croutons</i>	
Signature (v)(gf)	9	Cobb	16
<i>Lemon & Olive Oil Dressed Arugula, Shaved Radish, Parmesan Crisp, Black Pepper</i>		<i>Iceberg, Tomato, Hardboiled Egg, Bacon, Red Onion, Avocado, Bleu Cheese</i>	

Dressings

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

~Additions

-Chicken Breast	6
-Skirt Steak	15
-Shrimp	9
-Crab Cake	14
-Faroe Island Salmon	14
-Impossible Meat (vegan)	9
-Pan-Seared Tofu (vegan)	9

Sandwiches & More

--Choice of One Side

*Impossible Burger Available Upon Request

**Gluten Free Bread Available Upon Request

Columbia 16

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

Smash Burger 16

Secret Sauce, American Cheese, Sliced Pickle,
Toasted Bun

Patty Melt 17

Caramelized Onions, Special Sauce, Pickles,
American, Rye Bread

Shaved Prime Rib 21

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

Fried Chicken Sandwich 17

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

The Yacht Club 18

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

Classic Grilled Cheese 12

American, White Bread

Grilled Chicken Caesar Wrap 14

Romaine Lettuce, Caesar Dressing, Parmesan

Reuben 17

Corned Beef, Sauerkraut, Swiss Cheese,
1,000 Island Dressing, Rye Bread

Cheese

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

Toppings

Caramelized Onions • Applewood Bacon 3
Sautéed Mushrooms • Avocado

Lunch Entrees

Fish & Chips 23

Battered Cod, Fried Capers, Tartar,
Cole Slaw, Fries, Malt Vinegar

Beef Stroganoff 23

Braised Short Rib, Savory Sauce, Onions,
Mushrooms, Egg Noodles

Lobster Mac 23

Chunk Lobster, 5 Cheese Soubise,
Herbed Bread Crumbs

South of the Border

BYOT (Build Your Own Tacos) 16

Cabbage Slaw, Salsa Verde, Sour Cream,
Lime

--Choice: White Fish, Chicken, Steak,
Shrimp, Mushrooms (vv)

--Choice: Flour or Corn Tortilla (gf)

--Choice: Cheese or No Cheese

Quesadillas 17

Pineapple Pico, Salsa Verde, Sour Cream

--Choice: Chicken, Steak

Sides

side* à la carte

Grilled Asparagus 2 6

Sautéed Green Beans 2 6

Roasted Farmer's Mushrooms inc 9

Cabbage Cole Slaw inc 5

Cup Soup 2 6

Truffle Fries 3 8

Tater Tots (v) inc 6

Fries (v) inc 5

Regular or Sweet

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.