

***Now celebrating 20 years in the neighborhood,
"Thank you, to our very valued guests"***

*Anita, David, Brittany & Alexis Howard, Proprietors
Jeanne, Val & Chef Oscar*

Hand crafted Cocktails

Bubbly Blossom, St Germain Elderflower blossom liqueur, Pascual Toso Champagne, soda, lime, on the rocks

Tall and Slim, House squeezed ruby red grapefruit, Tanqueray gin, Agave nectar, fresh mint, on the rocks

Ultimate Martini, A Chicago's tradition, Absolut Vodka up or on the rocks. The largest in the city since 1991!

Mojito, Bacardi Limon Rum, lots of fresh lime and mint, splash of soda,

Bloody Mary, Tom's house infused Vodka, basil, black pepper, hot pickled green beans

Cucumber Martini, House infused Cucumber Vodka, mint, agave nectar and fresh lime juice, up or on the rocks

Skinny Margarita, Cuervo silver Tequila, Cointreau, agave nectar, fresh squeezed lime and orange juice, on the rocks

Strawberry Lemonade, Bacardi Limon Rum, lemon, fresh macerated kiwi and strawberries, on the rocks

Appetizers & Soups

Classic Shrimp Scampi, broiled with garlic herb butter 9

Fried green tomato "fries" 6

Baked Vidalia, GA, Onion Soup, 6

Crab Tostados, crisp corn tortillas, topped with *fresh* crabmeat, lime, cilantro, avocado, roasted red pepper 10

Maine Lobster Bisque 7

Cream of Mushroom Soup, baked to order with a pastry crust 6

Spinach & Artichoke Dip, 9

Classic Escargot, baked in garlic butter 9

Pan Roasted PEI Mussels, white wine, roasted garlic breadcrumbs, fresh herbs, tomatoes 9

Fried Calamari, soy ginger dipping sauce, wasabi mayonnaise 9

Salads

"Steak and Egg Salad" * grilled marinated sirloin steak, blue cheese and caramelized onions over mixed lettuces, roasted mushrooms, tomatoes, soft egg, and herb vinaigrette 13

Iceberg Wedge Salad, tomatoes, blue cheese, bacon, scallions, creamy blue cheese dressing 7

Chicken Salad, mixed lettuces, tomatoes, spicy Jack cheese, crisp tortillas, honey mustard dressing, with grilled "*all natural*" chicken or crispy pecan crusted chicken 11

Caesar Salad, Crisp romaine leaves, Caesar dressing, parmesan cheese, house made croutons 6
Add grilled chicken + 5 poached shrimp + 6 grilled salmon + 6

House Salad, Mixed lettuces, tomatoes, cucumbers, carrots, red onions, choice of dressing 5

Entrees - Includes a House or Caesar salad

- Shrimp & Grits**, sautéed shrimp, peppers, onions, garlic, Andouille sausage, stone ground **SC** jalapeño grits **17**
- Pistachio Crusted NC Trout**, roasted Brussels sprouts, carrots, lemon, fresh herbs, white wine sauce **20**
- Chicken and Shrimp Puttanesca**, with sautéed spinach, garlic, capers, olives, grilled chicken and shrimp tossed in a light tomato sauce with spaghetti. **18**
- Chicken Piccata** “Springer Mtn Farms” GA, *all natural chicken*, garlic, capers, lemon butter sauce, fresh broccoli **17**
- Beef Tenderloin Tips**, * Grilled, three peppercorn sauce, crispy fried onions, garlic mashed potatoes **19**
- Pecan Crusted Chicken**, roasted sweet potato puree, Bing cherry sauce **17**
- Grilled Atlantic Salmon**, Fresh crabmeat, sauce Béarnaise and poached asparagus **22**
- Shrimp & Scallops**, pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, angel hair pasta **21**
- Lobster Ravioli**, poached in a light tomato vodka sauce, parmesan cheese **19**
- Pork “Osso Bucco”**, pork shank, slow braised with wine, tomatoes, vegetables and fresh herbs, squash casserole **21**
- Fried Combo of Fresh Cod** and wild caught **US** Shrimp, hushpuppies, Remoulade sauce, French fries **18**
- Grilled Chicken “Mediterranean”** Springer Mtn Farms, *all natural* chicken, sautéed with spinach, mushrooms, artichokes, tomatoes, roasted red peppers **17**

Fresh Catch - We offer a selection of the freshest catch available
with a variety of preparations and Includes a house or Caesar salad. **\$ Daily**

Prime Cuts - Includes a House or Caesar salad and a choice of side.

- Our Signature Aged and Slow Roasted Prime Rib of Beef**, * 14 oz **24** or 10 oz **19**
- Center Cut Filet Mignon** * Aged and hand cut in house 10 oz **29** or 7 oz **26**
- Grilled Rib Eye Steak** * Aged minimum 21 days 14 oz **22**

SIDES

Squash casserole, stone ground **SC** jalapeño Grits, fresh **GA** farm vegetables, baked potato
roasted sweet potato puree, garlic mashed potatoes, French fries, **3**

Burger's & Sandwiches -

- Fish Tacos**, (3) crispy fried fish tacos, lettuce, chipotle mayo and Pico de Gallo **9**
- Chicago's Burger** * simply grilled, lettuce, tomatoes, and red onion, French fries **9**
- Bacon Cheese Burger** * Smoky bacon, Aged cheddar or blue Cheese, French fries **10**
- Fish and Chips**, Fresh Cod, lightly breaded and fried, hushpuppies, remoulade sauce, French fries **13**
- Grilled Chicken Sandwich**, *all natural*, fresh mozzarella, sundried tomato pesto, basil, grilled Focaccia, fries **11**
- Hot Roast Beef Sandwich**, thin slices of prime rib, charred onion, provolone, on grilled Focaccia, French fries **12**

