



*Boldly inventive and internationally diverse, Third Star draws its inspiration from the 1893 World's Columbian Exposition in Chicago, the greatest event the world had ever seen.*

<b>SOUPS</b>	<b>CHICKEN AND DUMPLING</b> Home-made chicken soup with roasted chicken, vegetables & house made dumplings	<b>8</b>	<b>SOUP DU JOUR</b> Chef Anthony's daily creation	<b>DQ</b>
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<b>APPETIZERS</b>	<b>CLASSIC SHRIMP COCKTAIL GF</b> Five jumbo shrimp with Sriracha lemon cocktail sauce	<b>13</b>	<b>PRESERVED LEMON HUMMUS VG</b> Chickpeas, olive oil, tahini and preserved lemon dip with grilled pita wedges, carrot & cucumber planks, cauliflower, bell peppers & cherry tomatoes	<b>10</b>
	<b>SRIRACHA DEVILED EGGS GF, V</b> Three on a plate with just the right touch of heat	<b>6</b>		
	<b>LAMB STUFFED DATES IN BACON</b> Crispy, chewy, sweet & savory with a touch of spice	<b>10</b>		

<b>SALADS</b>	<b>GARDEN SALAD GF, V</b> Mix of red oak leaf, romaine & butter lettuce, beefsteak tomato, English cucumbers, radishes, artichoke hearts & avocado with your choice of dressing	<b>8</b>	<b>GREAT LAKES CAESAR</b> Torn romaine, charred grape tomatoes, shaved Grana Padano, garlic toasted focaccia croutons and our piquant Caesar dressing	<b>10/15</b>
	<b>BALSAMIC ROASTED BEET &amp; GOAT CHEESE GF, V, N</b> Beets, rainbow carrots, herb goat cheese, arugula & candied pecans	<b>10/15</b>	<b>GRILLED AHI TUNA NICOISE* GF</b> Farmhouse lettuce mix, hard boiled egg, haricots verts red bliss potatoes, cured black olives, white anchovies, capers & Dijon red wine shallot vinaigrette	<b>20</b>

**Add a protein:** chicken breast (4), skirt steak\*, salmon\* or shrimp\* (6)

<b>SANDWICHES &amp; BURGERS</b>	All sandwiches and burgers are served with a choice of french fries, cucumber tomato salad, quinoa salad or fresh fruit			
	<b>AHI TUNA "BLT"*</b> Black pepper bacon, arugula, seared Ahi tuna, oven roasted tomato & herb garlic aioli	<b>19</b>	<b>GRILLED CHICKEN SANDWICH</b> Marinated grilled chicken breast on a brioche roll with lettuce, tomato, avocado & lemon mayo	<b>16</b>

All burgers are served on butter toasted brioche buns. **Gluten free options available upon request.**

<b>BLACK BEAN BURGER V</b> Spicy black bean and brown rice patty with havarti cheese, lettuce, tomato, pickle & BBQ aioli	<b>14</b>	<b>DA BURGER*</b> Strauss grass-fed double patty burger, melted cheddar cheese, lettuce, pickle & remoulade sauce	<b>16</b>
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**PRIME CUT BURGER\*** **18**  
8 oz. prime beef patty, bibb lettuce, beefsteak tomato & choice of cheese

<b>BEYOND BURGER V</b> Plant based burger patty, caramelized onions, braised mushrooms, pepper jack cheese, arugula, & dijon mayo	<b>16</b>
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**Add:** over-easy egg\*, bacon, or avocado to any burger (2)

**GF** Gluten Free | **VG** Vegan | **V** Vegetarian | **N** Contains Nuts

An 18% service charge will be added to the check of parties of six or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Please notify your server of any food allergies.



Represented by the third star on the Chicago city flag,  
the Expo was “nothing short of spectacular”.

<b>CHICAGO STOCKYARDS</b>	<b>SOUTH LOOP STEAK FRITES*</b>	<b>30</b>	<b>BABY BACK RIBS GF</b>	<b>19/31</b>
	Grilled 10oz. strip steak, truffle parmesan fries & braised wild mushrooms		Charbroiled and fall-off-the-bone, glazed with tangy BBQ sauce & brown butter whipped potatoes	
	<b>12 OZ RIBEYE STEAK* GF</b>	<b>33</b>	Full or half-rack	
	Butter braised wild mushrooms, roasted garlic herb butter & sea salt roasted fingerling potatoes			
<b>RIVERS AND OCEANS</b>	<b>DOUG’S ROASTED WILD SALMON* GF, N</b>	<b>26</b>	<b>CHICAGO’S SHRIMP DE JONGHE</b>	<b>27</b>
	Market fresh succotash & fennel pistachio relish		Shrimp baked with a garlic sherry butter, tomatoes & toasted breadcrumbs, served with angel hair pasta	
<b>THE NEIGHBORHOODS</b>	<b>TAYLOR STREET BOLOGNESE</b>	<b>18</b>	<b>7 HOUR POT ROAST</b>	<b>20</b>
	Zia Maria’s beef & lamb rigatoni Bolognese with tomato, 3 cheeses & zucchini		Fork tender roast braised in beef broth & red wine with carrots, red potatoes, boiler onions and celery leaves	
	<b>MICHIGAN AVENUE LEMON CHICKEN BREAST GF, N</b>	<b>21</b>	<b>UPTOWN PAD THAI NOODLES VG</b>	<b>18</b>
	Flash sauté of baby spinach, rainbow carrots & tomatoes with walnuts and torn mint		Rice noodles, carrots, peppers, Thai basil, cilantro, mint, peanuts, sprouts, coconut sauce	
	<b>ANGEL HAIR POMODORO V</b>	<b>16</b>	Add: chicken breast (4), skirt steak*, salmon* or shrimp (6)	
	Roasted plum tomato sauce, basil pesto & Romano cheese			
<b>EL-TRAIN SIDES</b>	<b>HEIRLOOM CARROTS VG, GF, N</b>	<b>6</b>	<b>BUTTER BRAISED WILD MUSHROOMS V, GF</b>	<b>7</b>
	Sautéed with toasted walnuts and torn mint		Organic chef’s mix, red wine & herbs	
	<b>BALSAMIC KALE &amp; RADICCHIO VG, GF</b>	<b>7</b>	<b>SAUTÉED SPINACH VG, GF</b>	<b>6</b>
	Organic black kale, radicchio, olive oil, garlic, aged balsamic & crushed pepper		Olive oil & Garlic	
	<b>BAKED POTATO GF</b>	<b>5</b>		
	Sharp cheddar, sour cream, scallions, bacon and butter			
	<b>GRILLED ASPARAGUS V, GF</b>	<b>6</b>		

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