

★ ★ ★ ★  
**THIRD  
 STAR**  
 NOTHING SHORT OF SPECTACULAR

<b>SOUPS</b>	<b>CHICKEN &amp; 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>
--------------	---	----------	--	-----------

<b>APPETIZERS</b>	<b>SRIRACHA DEVEILED EGGS GF, V</b> Three on a plate with just the right touch of heat	<b>6</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 and cherry tomatoes	<b>10</b>
	<b>LAMB STUFFED DATES IN BACON GF</b> Crispy, chewy, sweet & savory with a touch of spice	<b>10</b>		

<b>SALADS</b>	<b>BALSAMIC ROASTED BEET &amp; GOAT CHEESE GF, V, N</b> Beets, rainbow carrots, herb goat cheese, arugula & candied pecans	<b>15</b>	<b>GREAT LAKES CAESAR</b> Torn romaine, charred grape tomatoes, shaved Grana Padano, garlic toasted focaccia croutons and our piquant Caesar dressing	<b>15</b>
	<b>CHICAGO POWERHOUSE GF, V</b> Baby kale, Midwestern white cheddar, green grapes, shaved watermelon radish, roasted beets & honey clove dressing	<b>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>
	<b>CHOPPED COBB GF</b> Gunthorp Farms grilled chicken breast, iceberg & baby spinach mix, charred sweet corn, beefsteak tomatoes, cucumbers, pickled melon, Salemville Smokehaus bleu cheese & chopped egg with a roasted pear vinaigrette	<b>18</b>		

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

<b>SANDWICHES</b> Served with your choice of french fries, cucumber tomato salad, quinoa salad or fresh fruit	<b>TRIPLE DECKER TURKEY CLUB</b> Shaved herb roasted turkey breast stacked on three pieces of lightly toasted sourdough with lettuce, tomato, bacon, avocado & green goddess dressing	<b>16</b>	<b>CHILE RELLEÑO GRILLED CHEESE V</b> Grilled cheddar, muenster & monterey jack cheeses with blistered poblano chiles on sourdough	<b>13</b>
	<b>CLASSIC REUBEN</b> House braised corned beef on toasted marble rye with Swiss cheese & thousand island dressing	<b>16</b>	<b>GRILLED CHICKEN SANDWICH</b> Marinated grilled chicken breast on a brioche roll with lettuce, tomato, avocado & lemon mayo	<b>16</b>
	<b>AHI TUNA "BLT"*</b> Black pepper bacon, arugula, seared Ahi tuna, oven roasted tomato & herb garlic aioli	<b>19</b>		

**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.

**BURGERS**

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

Served with your choice of french fries, cucumber tomato salad, quinoa salad or fresh fruit

Add: over-easy egg\*, bacon, or avocado (2)

<b>DA BURGER*</b>	<b>16</b>	<b>GREEKTOWN TURKEY BURGER</b>	<b>15</b>
Strauss grass-fed double patty burger, melted cheddar cheese, lettuce, pickle, with a remoulade sauce		Turkey patty, cucumber, red onion, tomato, baby spinach, & tzatziki sauce	
<b>PRIME CUT BURGER*</b>	<b>18</b>	<b>BLACK BEAN BURGER v</b>	<b>14</b>
8 oz. prime beef patty, bibb lettuce, beefsteak tomato, with your choice of cheese		Spicy black bean and brown rice patty with havarti cheese, lettuce, tomato, pickle & BBQ aioli	
		<b>BEYOND BURGER v</b>	<b>16</b>
		Plant based burger patty, caramelized onions, braised mushrooms, pepper jack cheese, arugula & dijon mustard	

**THE NEIGHBORHOODS**

<b>ANGEL HAIR POMODORO v</b>	<b>16</b>	<b>MICHIGAN AVENUE LEMON CHICKEN BREAST GF, N</b>	<b>21</b>
Roasted plum tomato sauce, basil pesto, romano cheese		Flash sauté of baby spinach, rainbow carrots & tomatoes with walnuts and torn mint	
<b>SOUTH LOOP STEAK FRITES* GF</b>	<b>29</b>	<b>DOUG'S ROASTED WILD SALMON* GF, N</b>	<b>26</b>
Grilled 8oz strip steak, truffle parmesan fries & braised wild mushrooms		Market fresh succotash & fennel pistachio relish	
<b>LITTLE VILLAGE SOFRITO TOFU TACOS VG, GF</b>	<b>13</b>	<b>FAMOUS CHICAGO RED HOT</b>	<b>10</b>
Tofu sofrito tacos, cabbage slaw, avocado crema, cilantro lime quinoa salad		Vienna all beef hot dog on a poppy seed bun topped with yellow mustard, chopped white onions, sweet green pickle relish, a dill pickle spear, tomato slices, pickled sport peppers and a dash of celery salt	
<b>CLARK ST KIELBASA</b>	<b>12</b>		
Beer braised kielbasa, sauerkraut, caramelized onions, beer mustard, on a pretzel bun, served with creamy coleslaw			

**EL-TRAIN SIDES**

<b>TRUFFLE PARMESAN FRIES v</b>	<b>8</b>	<b>CILANTRO LIME QUINOA SALAD VG, GF</b>	<b>5</b>
Hand cut russet fries, grated Parmesan, white truffle oil & lemon aioli		Golden & red quinoa, grilled corn & black beans	
<b>BALSAMIC KALE &amp; RADICCHIO VG, GF</b>	<b>6</b>	<b>SIDE HOUSE SALAD VG</b>	<b>6</b>
Organic black kale, radicchio, olive oil, garlic, aged balsamic & crushed pepper		Petite version of our classic Garden Salad with your choice of dressing*	
<b>MARKET FRESH SUCCOTASH v, GF</b>	<b>5</b>	<b>BAKED POTATO GF</b>	<b>5</b>
Fava beans, bell peppers, corn, squash, extra virgin olive oil & herb cream		Sharp cheddar, sour cream, scallions, bacon & butter	
<b>SAUTEED SPINACH VG, GF</b>	<b>6</b>	<b>GRILLED ASPARAGUS v, GF</b>	<b>6</b>
Olive oil & garlic			

**GOLD COAST DESSERTS**

We proudly brew Starbucks Coffee

<b>COCONUT POUND CAKE</b>	<b>8</b>	<b>HÄAGEN-DAZS ICE CREAM &amp; SORBET GF</b>	<b>7</b>
Passion fruit whipped cream, lime dust		Assorted flavors	
<b>CHOCOLATE CHIP BREAD PUDDING</b>	<b>8</b>	<b>TAZO TEA</b>	<b>4</b>
Whipped cream, orange syrup		<b>COFFEE</b>	<b>4</b>
<b>SALTED CARAMEL ICE CREAM PIE</b>	<b>9</b>	<b>ESPRESSO</b>	<b>2.50</b>
Dulce de leche ice cream, chocolate cookie crust, warm salted caramel sauce		<b>CAPPUCCINO</b>	<b>4</b>
<b>TOOTSIE ROLL BROWNIE SUNDAE</b>	<b>10</b>		
Hot fudge & marshmallow sauce			



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

**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.