

## STARTERS

### ROASTED GARLIC HUMMUS — 10 <sup>V</sup>

seasonal vegetables seasoned puffed chickpeas, warm naan bread

### CHICKEN WINGS 10 pc. — 14.50

carrots, celery sticks, blue cheese or ranch dressing  
**CHOOSE YOUR FLAVOR**  
 classic buffalo  
 ancho chili dry rub  
 jack daniels tangy barbeque

### SHRIMP COCKTAIL— 19 <sup>GF</sup>

lemon, cocktail sauce

### CRISPY FRIED CALAMARI — 14

marinara sauce

## SOUPS

*small bowl — 7 large bowl — 10*

### CHEF'S SOUP OF THE DAY

### MAMA'S STOVE TOP CHICKEN SOUP

matzah ball, kreplach, egg noodles

## SALADS

*add salmon\*, shrimp\*, steak\* or rotisserie roasted yogurt chicken\* to any salad - 6*

### CHICAGO GREEKTOWN SALAD — 14.50 <sup>GF</sup> <sup>V</sup>

romaine lettuce, tomatoes, cucumbers, red onions, peppers, kalamata olives, feta, pepperoncini, oregano, red wine vinaigrette

### CAULIFLOWER COUSCOUS & CITRUS — 14.50 <sup>GF</sup> <sup>V</sup> <sup>VG</sup>

artisanal greens and yellow frisee, granny smith apples, roasted beets, roasted minted peas, white balsamic orange vinaigrette

### KALE AND NAPA CABBAGE CHOPPED SALAD — 14.50 <sup>V</sup> <sup>VG</sup>

edamame, carrots, cilantro, pickled ginger, crispy wasabi peas, pickled ginger vinaigrette

### CLASSIC CAESAR SALAD — 14

romaine lettuce, croutons, anchovies, caesar dressing

<sup>GF</sup>notes gluten free items

<sup>V</sup>notes vegetarian items

<sup>VG</sup>notes vegan items

## BURGERS

*choice of kettle chips, sweet potato chips, french fries or greens*

### GRASS-FED BURGER\* — 16.75

lettuce, tomato, cheddar, remoulade, pickle, brioche bun

### SUMMER CAPRESE TURKEY BURGER\* — 16.75

tomato, basil pesto, grilled balsamic eggplants, Wisconsin caws mozzarella, focaccia

### BOURBON BUTTER BURGER\* — 16.75

lettuce, tomato, caramelized onions, pickled jalapenos, mayonnaise, american cheese, brioche bun

## CHEFS CHOICE

### BROWN SUGAR GLAZED BBQ MEATLOAF — 18 <sup>GF</sup>

mashed potatoes, mushroom gravy

### CRISPY WALLEYE TACOS — 23

avocado, pickled red onions, lettuce, pico de gallo, spicy mayonnaise

### SEARED ATLANTIC SALMON\* — 21

crispy potato gnocchi & cured pancetta, roasted tomatoes, romaine artichokes, parmesan broth

### PAPPARDELLE BOLOGNESE\* — 12/20

### HALF ROASTED YOGURT CHICKEN — 18 <sup>GF</sup>

creamy shredded cabbage coleslaw, fries

### SMOKED PULLED PORK SHEPERD'S PIE — 23

root vegetables, crusty mashed potatoes with cheddar cheese, rustic grilled bread

### CHIPOTLE MARINATED CHICKEN QUESADILLA — 14.50

flour tortilla, chihuahua cheese, sour cream, guacamole, roasted tomato-jalapeno salsa

## SANDWICHES

### CLASSIC BLT — 15.50

heirloom hog smoked bacon, arugula, sweet tomatoes

### ROTISSERIE ROASTED YOGURT CHICKEN SANDWICH — 15.50

lettuce, tomato, honey mustard mayonnaise, sesame seed bun

## PRIME STEAKS

### GRILLED 16oz RIBEYE\* — 49 <sup>GF</sup>

### BLACK ANGUS\* 8oz FILET — 44 <sup>GF</sup>

### NEW YORK STRIP STEAK\* 14oz — 49 <sup>GF</sup>

### RIB EYE FILET\* 12oz — 39 <sup>GF</sup>

### SKIRT STEAK\* 10oz — 39 <sup>GF</sup>

### YOUR CHOICE OF PROTEIN WITH: <sup>GF</sup>

whipped potatoes, fries, seasonal vegetables, asparagus

sauses: <sup>GF</sup>

seasonal mushroom sauce, peppercorn, chimichurri

## EGGS

### TWO CAGE FREE EGGS ANY STYLE\* - 15.50 <sup>GF</sup>

choice of pork sausage patty, bacon, kielbasa sausage, French fries



## FROM THE SMOKER



### EXTRA MEATY BABY BACK RIBS <sup>GF</sup> HALF 18 / FULL 30

### WHITE MARBLE FARMS BBQ PORK BELLY <sup>GF</sup> 19

### SMOKED SALT & PEPPER BEEF <sup>GF</sup> SHORT PLATE RIB 22

*served with three house-made sauces and choice of two sides*

**MASHED POTATOES, COLLARD GREENS, FRENCH FRIES, COLESLAW, SEASONAL VEGETABLES**



## FROM THE VEGETARIAN CORNER



### BEYOND BURGER — 18 <sup>V</sup>

tomato, red onion, bibb lettuce, avocado, chipotle mayonnaise, brioche bun

### WHOLE GRAIN PENNE PASTA 10/18 <sup>V</sup> <sup>VG</sup>

roasted seasonal vegetables, pine nuts & sun-dried tomato pesto, arugula & basil

## Chefs Daily Vegan Special

*Ask your server*

CONSIDER YOURSELF A

# LOCAVORE

ILLINOIS

We use fresh produce grown at local farms, whenever possible.



Einstein Brothers — Chicago  
 Ludwig Farmstead Creamery — Fithian  
 Udi's — Evanston  
 Dean Foods — Chemung  
 Segel Farms Ham — Fairbury  
 Phil's Fresh Eggs — Forreston

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent.

Learn more about our journey at [hyattfood.com](http://hyattfood.com)

*Food. Thoughtfully Sourced. Carefully Served.*

Alton Cheese — Alton  
 Rushing Waters Farms — Palmyra

WISCONSIN



Please notify your server if you have food allergies.\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 6 or more.