

## STARTERS

### ROASTED GARLIC HUMMUS — 9 <sup>V</sup>

seasonal vegetables, seasoned puffed chickpeas, warm naan bread

### CRISPY FRIED CALAMARI — 14

marinara sauce

### SHRIMP COCKTAIL — 14.50 <sup>GF</sup>

lemon, cocktail sauce

### 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

## SOUPS

small bowl — 7 large bowl — 10

### CHEF'S SOUP OF THE DAY

#### MAMA'S STOVE TOP CHICKEN SOUP

matzah ball, krepalach, egg noodles

## SALADS

add salmon, shrimp, steak or rotisserie chicken to any salad — 6

### CHICAGO GREEK TOWN SALAD — 14.50 <sup>V GF</sup>

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

### SMOKED CASHEW AND GRAPE SALAD — 14.50 <sup>V VG</sup>

artisanal greens and yellow frisée, toasted brioche croutons, white grape-thyme vinaigrette, crispy celery

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

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

### CLASSIC CAESAR SALAD — 14

romaine lettuce, croutons, anchovies, caesar dressing

## CHEF'S CHOICE

### BROWN SUGAR GLAZED BBQ MEATLOAF — 18

mashed potatoes, brown gravy

### CRISPY WALLEYE TACOS — 23

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

### PAPARDELLE PASTA WITH OLD FASHIONED BOLOGNESE — 12/20

meat-based red wine tomato sauce with smoked bacon and sun-dried tomatoes

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

creamy shredded cabbage coleslaw, fries

### ROASTED JUMBO SHRIMP AND ANDOUILLE SAUSAGE — 26 <sup>GF</sup>

mushroom gravy, creamy cheddar grits, scallion-pickled green tomato salad

### SEARED ATLANTIC SALMON — 21

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

### CHIPOTLE MARINATED CHICKEN QUESADILLA — 14.50

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

## SANDWICHES

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

### CLASSIC BLT — 15.50

heirloom hog smoked bacon, arugula, sweet tomatoes

### DOUBLE PATTY BOURBON BUTTER BURGER — 16

caramelized onions, pickled jalapenos, american cheese

### LEGACY FARMS TURKEY BURGER — 16.50

sliced pickles, honey mustard mayo, pretzel bun

### HOUSE SMOKED PULLED PORK — 15.50

coleslaw, pickles

## FROM THE BROILER

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

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

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

### CAP STEAK 12oz — 44 <sup>GF</sup>

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

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

whipped potatoes, fries, seasonal vegetables, asparagus

sauces: <sup>GF</sup>  
seasonal mushroom sauce, peppercorn, chimichurri



## FROM THE SMOKER



### HOT KIELBASA SAUSAGE — 20 <sup>GF</sup>

### ANCHO BBQ SMOKED CHICKEN LEGS — 18 <sup>GF</sup>

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

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

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

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

MASHED POTATOES, CREAMY CHEDDAR GRITS, COLLARD GREENS, FRIES, COLESLAW, SEASONAL VEGETABLES



## FROM THE VEGETARIAN CORNER



### BLACK BEAN QUINOA CAKE IN TOASTED NAAN BREAD — 14.50 <sup>V VG</sup>

tomato, cucumber, red onion, dill relish, hummus, red pepper ketchup

### RATATOUILLE PASTA — 10/18 <sup>V</sup>

roasted cherry tomatoes, provencal herbs, toasted garlic, olive oil, basil, roasted eggplant, zucchini, chopped olives, pomodoro sauce

CONSIDER YOURSELF A

# LOCAVORE

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



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

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



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.