

SMALL PLATES

SHRIMP COCKTAIL poached jumbo shrimp, house cocktail sauce	15	BROILED CRAB CAKE 4 oz. broiled crab cake, remoulade, pineapple salsa	14
CALAMARI flash fried and tossed with sautéed banana peppers and red peppers, baby arugula, harissa aioli	13	BLACKENED BEEF TIPS béarnaise, chipotle dipping sauce, grilled asiago breadstick	17
SEARED RARE TUNA wasabi aioli, Thai cucumber salad	15	PORK BELLY "TACO" steamed bun, sesame aioli, cabbage slaw	12

SOUPS

LOBSTER BISQUE rich creamy bisque topped with lobster meat	10	BAKED FRENCH ONION caramelized onions, herb crouton topped with gruyère and Parmesan cheeses	9
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SALADS

SEARED HOUSE SALAD mixed local greens, heirloom cherry tomatoes, English cucumber, shaved radish, house citrus vinaigrette	10	ICEBERG WEDGE SALAD applewood smoked bacon, gorgonzola, pickled red onions, tomatoes, house blue cheese dressing	11
CAESAR SALAD house dressing, shaved Parmesan cheese, garlic crouton	10	HEIRLOOM TOMATOES & MOZZARELLA SALAD balsamic syrup, torn basil, extra virgin olive oil	12

ENTREES

GRILLED WILD SALMON FILLET spinach succotash, chive butter sauce	36	DOMESTIC RACK OF LAMB Moroccan couscous, ratatouille, mint scented glaze	45
PAN ROASTED CHILEAN SEA BASS sesame soy-ginger glaze, julienned root vegetables, crispy potatoes	39	EGGPLANT PARMESAN CAPRESE pan seared eggplant, fresh mozzarella, Parmesan crust, tomato basil sauce	28
SHRIMP, SCALLOPS & GRITS Gruyere grits, tasso ham, andouille, tomatoes, scallions, mushrooms	35	ROASTED ORGANIC HALF CHICKEN lobster mac and cheese, Brussels sprouts, herb garlic sauce	30
SEAFOOD ANGEL HAIR PASTA sautéed shrimp, scallops, crab meat, mussels tossed with angel hair pasta, tomatoes, arugula and basil pesto	32	PRETZEL CRUSTED CHICKEN roasted sweet potatoes, sautéed spinach, shiitake mushrooms, garlic and creamy mustard demi	30
DUCK DUET roasted duck breast, leg confit, corn risotto, asparagus, baby carrots, grain mustard demi	32		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK WITH A MANAGER.

SEARED STEAK BAR

SEARED proudly features locally raised CAB Beef from Maple Park and Oswego Illinois Family Farms.

SEARED steaks are seasoned with custom house spice rub, seared to perfection and finished with Irish butter.

Choice of sauces include glace de viande, béarnaise or dijon demi.

14 OZ. NEW YORK STRIP	47	12 OZ. VEAL CHOP	50
16 OZ. BONE IN RIB EYE	49	10 OZ. ANGUS BEEF CHOP STEAK	35
10 OZ. CENTER CUT FILET MIGNON	45	14 OZ. PORK CHOP	37
12 OZ. CENTER CUT SIRLOIN	40	CATCH OF THE DAY	MP

ADDITIONS

BLUE CHEESE CRUST	5	THREE SEARED U-12 SCALLOPS	12
4 OZ. JUMBO LUMP CRAB CAKE	14	OSCAR STYLE	10
THREE SAUTÉED JUMBO SHRIMP	10	asparagus, jumbo lump crab, béarnaise sauce	
4 OZ. LOBSTER TAIL	16		

STARCHES

ROASTED GARLIC MASHED YUKON GOLD POTATOES	7
PARSLEY & GARLIC STEAK FRIES	6
LOADED BAKED POTATO chive, sour cream, cheddar	7
CORN RISOTTO	8
LOBSTER MAC & CHEESE	11

VEGETABLES

SAUTÉED SWEET CORN & POBLANO PEPPER SUCCOTASH	7
WILTED SPINACH	7
GRILLED JUMBO ASPARAGUS	7
STEAMED BROCCOLI	7
FOREST MUSHROOMS MEDLEY	7
FRENCH GREEN BEANS	7

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