

STARTERS

Baked French Onion Soup	9
Toasted Crouton, Melted Gruyere	
Spinach and Artichoke Dip	15
Creamy Spinach and Artichoke Dip, Tortilla Chips	
Potato Skins	13
Crispy Potato Skins, Applewood Bacon, Melted Cheddar	
Buffalo Wings	16
Homemade Buffalo Sauce, Ranch or Blue Cheese Dressing	
Fried Calamari	17
Lightly Fried, Lemon, Cocktail Sauce	
 Shrimp De Jonghe	22
Baked in White Wine, Lemon, Garlic Butter, Grilled Ciabatta	
Crab Cakes	23
Served over Creamed Corn, Honey Chipotle Drizzle	
Cheeseburger Sliders	17
Three Mini Burgers, American Cheese, Steakhouse Aioli	
 Filet Mignon Sliders	21
Three Tender Filet Medallions, Creamy Horseradish	

SALADS

Loaded Wedge	16
Crisp Iceberg, Bacon, Tomato, Crumbled Blue Cheese, Creamy Blue Cheese Dressing	
Caesar	15
Romaine, Parmesan, Toasted Croutons	
 Chopped	17
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, Balsamic Vinaigrette	
Greek Beet	18
Romaine, Roasted Beets, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta, Greek Vinaigrette	

ADD TO YOUR SALAD: Choice of One

Chicken 5 Calamari 6 Salmon 10
N.Y. Strip 11 Grilled Shrimp 9 Vegan Patty 7

ROOM SERVICE

22 % of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$2.50 plus applicable state and local tax will be added to your account. Please notify any allergy or diet restrictions prior to ordering.

Monday - Friday	4 pm - 9:45 pm
Saturday	12 pm - 9:45 pm
Sunday	12 pm - 8:45 pm


House Favorite

STEAKS & CHOPS

Black Angus Beef • Aged 21-28 Days • Hand Cut In House.

Served with a Choice of:

Baked Potato, Homemade Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Steak Fries, or Vegetable

 Ribeye Well Marbled for Exceptional Flavor	16 oz. 49
New York Strip A Classic Steakhouse Cut	16 oz. 47
Filet Mignon The Most Tender of All Cuts	6 oz. 38 12 oz. 47
London Broil Medallions of Filet Topped with Bordelaise Sauce	35
Liver and Onions Crispy Bacon, Caramelized Onions	29
Pork Chop 16 oz. Prepared; BBQ, Greek, or Broiled	27

STEAK ENHANCEMENTS

ADD-ONS: Fried Shrimp 8, Grilled Shrimp 9, Crab Cake 10
TOPPINGS: Blue Cheese Crust 3, Horseradish Crust 3, Parmesan Crust 3 Caramelized Onions 3. Sautéed Mushrooms 3
SAUCES: Bearnaise Sauce 3, Chimichurri Sauce 3, Demi-Glace 3

CHICKEN & PASTA ENTREES

 Chicken Piccata Lemon Caper Butter Sauce, Accompanied by Linguine	29
Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes - Sub Linguine 6	25
Roasted Artichoke Chicken Sun-Dried Tomatoes, Spinach, Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 6	27
Lemon Pepper Chicken White Wine Lemon Cream, Chopped Spinach	24
Jumbo Shrimp Scampi Sautéed Shrimp with Fresh Tomato, Basil, Garlic, and Onion in a White Wine Lemon Butter Sauce. Served over Linguine	31
Fettuccine Alfredo Fettuccine Tossed in Our Homemade Alfredo Sauce	with Chicken 28 with Shrimp 33


HOUSE SPECIALTIES

 Baby Back Ribs Mashed Potatoes	Half 22 Full 33
French Fried Shrimp Steak Fries	27
1/2 Charhouse Chicken* Charcoal Grilled with EVOO, Fresh Lemon, and Oregano Accompanied by Roasted Red Potatoes	27
Country Fried Chicken Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	26
Chicken Kabob Onions, Green Peppers, Mushrooms, Tomatoes, Lemon Cream Sauce, Accompanied by Rice Pilaf	25
Filet Kabob Onions, Green Peppers, Mushrooms, Tomatoes, Accompanied by Rice Pilaf	29

*1/2 Chicken May Take Up to 30 minutes

STEAKHOUSE BURGERS & SANDWICHES

Accompanied by Fries

Cheeseburger American, Cheddar, or Swiss, Lettuce, and Tomato	19
Jameson's Burger Caramelized Onions and Aged Cheddar	20
 Boulevard Smash Two (4 oz.) Patties, Onions, Swiss, Pickles, Steakhouse Aioli	21
Impossible Burger Impossible Patty, Avocado, Spinach, Tomato, Balsamic Reduction	23
Cajun Chicken Provolone, Bacon, Chipotle Mayo, Lettuce, Tomato	20
Hot Honey Fried Chicken Pickles, Hot Honey, Lettuce, Tomato	21
NY Philly Sandwich Diced NY, Onions, Mushrooms, Provolone	25

ADD-ONS

Bacon 3 • Fried Egg 3 • Gluten Free Bun 3 • Truffle Fries 4

UPGRADES

Upgrade Soup Baked French Onion 5	Upgrade Salad Chopped, Greek, Wedge, Caesar 6
Upgrade Side Loaded Baked, Loaded Mashed, Bacon Mac N Cheese, or Sautéed Spinach 4	

Gluten-free options are available. Please ask your server


While we take every precaution, there is a cross-contamination risk as our kitchen handles a variety of common allergens.

Whiskey, Whisky, Aqua Vitae

With a selection of over 200 whiskeys from around the world behind our Bar, we will gladly pour you your favorite neat or on the rocks. Below is a list of some of our Hand Crafted Cocktails featuring Bourbon, Rye, and Irish Whiskey.


Rocks

14

-  **Old Fashioned** – Rye, Angostura, Simple Syrup, Orange Peel
- Skokie Sour** – Bourbon, Fresh Lemon Juice, Simple Syrup, Filthy Dirty Cherry
- Negroni** – No. 3 Gin, Campari, Sweet Vermouth
- Spicy Margarita** – Ghost Tequila, Triple Sec, Sweet and Sour, Fresh Lime, Tajin Rim
- Paloma** – Tequila, Grapefruit Juice, Lime Juice, Splash of Sprite

Up

16

- The Sazerac** – Sazerac Rye, Peychaud's, Herbsaint Absinthe, Simple Syrup, Lemon Peel
- Manhattan** – Rye, Carpano Antica Vermouth, Angostura Bitters, Filthy Dirty Cherry
-  **French 75** – Drumshanbo Gunpowder Gin, J. Roget Champagne, Fresh Lemon, Simple Syrup
- Aviation** – No. 3 Gin, Maraschino Liqueur, Crème de Violette, Filthy Dirty Cherry
- Espresso Martini** – Vanilla Vodka, Espresso, Kahlua, Frangelico

Beer

Whisky Back \$3: Shot of whisky chosen by your bartender

Draughts


- Guinness, Stout, 4.2%, Dublin, Ireland 8
- Yuengling, Lager, 4.5%, Pottsville, Pennsylvania 7
- Blue Moon, Belgian White Ale, 5.4%, Denver, Colorado 7
- Revolution, Anti-Hero IPA, 6.5%, Chicago, Illinois 8
-  Daisy Cutter, Half Acre APA, 5.2%, Chicago, Illinois 8
- Solemn Oath, Small Wavy City Club, Hazy IPA, 6.9%, Naperville, Illinois 9
- Modelo Especial, 4.4%, Mexico City, Mexico 7
- Rotating Handle mkt

Bottles


- Bud Light, 4.2%, St. Louis, Missouri 5
- Coors Light, 4.2%, Golden, Colorado 5
-  Modelo Negra, 5.4%, Mexico City, Mexico 6
- Miller Lite, 4.7%, Milwaukee, Wisconsin 5
- Heineken, 5%, Amsterdam, Netherlands 5
- Michelob Ultra, 4.2%, St. Louis, Missouri 5
- Corona Extra, 4.8% Mexico City, Mexico 6
- Stella Artois, 5%, Jupile, Belgium 6
- Sam Adams, Boston Lager, 5%, Boston, Massachusetts 6

Wine List

White Wines

- | | Glass | Bottle |
|--|-------|--------|
| Bieler Cuvee Sabine Rose, France
Subtle Herbs, Fresh Strawberries, Grapefruit | 10 | 40 |
| Terra d'Oro Moscato, California
White Peach, Honeysuckle, Pineapple, Lemon Zest | 11 | 42 |
| Santa Margherita Pinot Grigio, Italy
Golden Delicious Apples, Citrus | 19 | 62 |
| Kim Crawford Sauvignon Blanc, N.Z.
Passion Fruit, Melon, Grapefruit | 14 | 56 |
|  Taft Street Chardonnay, CA
Green Apple, Lemon Curd, White Peach | 14 | 56 |
| Sonoma Cutrer Chardonnay, Sonoma
Ripe Peach, Apricot, Vanilla, Oak | 14 | 48 |

Red Wines

- | | Glass | Bottle |
|---|-------|--------|
| Meiomi Pinot Noir, Sonoma
Strawberry, Dark Berries, Toasted Mocha | 15 | 56 |
| Terrazas Malbec, Argentina
Blackberry, Plum, Strawberry, Violet | 11 | 42 |
| J Lohr Cabernet Sauvignon,
Central Coast
Black Cherry, Currant, Toasted Pastry,
Hazelnut, Vanilla | 11 | 42 |
| Federalist Cabernet Sauvignon, Lodi
Blackberry, Black Cherry, Cassis, Cinnamon | 13 | 46 |
|  Dancing Crow Cabernet Sauvignon, Lake County
Cherry, Plum, Raspberry | 13 | 52 |
| Conundrum Red Blend, California
Dark Chocolate, Ripe Plum, Blackberry, Cherry | 14 | 48 |

Reserve Red Wines

- | | Bottle |
|--|--------|
| Prisoner Red Blend, Napa | 75 |
| Jordan Cabernet Sauvignon, A. Valley | 110 |
| Chimney Rock Cabernet Sauvignon, Napa | 120 |
| Champagne, Sparkling and Water | |
| Domiane Chandon Brut, California 187ml | 14 |
| Bouvet Brut, France | 55 |
| Mionetto Prosecco, Italy 187ml | 12 |
| Vueve Clicquot Champagne, France | 108 |
| San Pellegrino, Italy 330ml | 5 |
| Evian, France 330ml | 5 |

Zero-Proof Cocktails & Wine

Spike It: Choose your favorite spirit to make a cocktail

- | | Glass | Bottle |
|---|-------|--------|
|  Strawberry Crush
Berries, Mint, Simple Syrup, Ginger Beer | 7 | |
| Tropical Punch
Mango Puree, Sprite, Pom Juice | 7 | |
| Coconut Kiss
Cranberry, Pineapple, Grenadine, Coconut Cream, Soda | 7 | |
| Rosé Berry Fizz
Non-Alcoholic Rose, Strawberry Puree, Lemon Juice, Simple Syrup, Soda | 8 | |
|  Mint Basil Limeade
Fresh Mint, Lime Juice, Simple Syrup, Soda | | 7 |
| Ro Po So
Rosemary, Pomegranate Juice, Simple Syrup, Soda | 6 | |
| Leitz Eins Zwei Zero Pinot Noir, Germany
Alcohol-Removed, Bright Cherry & Raspberry | 10 | 40 |
| Pom 75
Pom Juice, Simple Syrup, Non-Alcoholic Rose | 8 | |
| Giesen 0% Rose Spritz, New Zealand
De-Alcoholized, Strawberry, Citrus | 10 | 40 |

Skokie • Mount Prospect • Bloomingdale • Crystal Lake • Huntley

The Illinois Department of Public Health advises that eating Raw Meat, Poultry, Eggs, or Seafood poses a health risk to everyone, but especially to elderly, young children under age 4, Pregnant Women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your Physician or Public Health Department.