

LUNCHEON MENU

All lunches include your choice of a glass of: **Tramonto's Red or Cycles Chardonnay**

STARTERS

CAESAR SALAD - croutons white anchovy parmesan	5
SIMPLE HOUSE SALAD - bibb lettuce roasted tomato tarragon chive ciabatta crouton	5
WEDGE SALAD - iceberg blue cheese radish carrot tomato cucumber	5
SPINACH SALAD - goat cheese red onion bacon spiced pecans	5
FRENCH ONION SOUP - sourdough crouton gruyère	6
ASPARAGUS SOUP - alaskan king crab	6
CRISPY SHRIMP TEMPURA - lemongrass aioli red finger chiles	9
POINT JUDITH CALAMARI - chili aioli	10

LUNCHEON SALADS

CHOPPED - chicken bacon blue cheese avocado tomato cucumber celery corn scallion	11
GRILLED CHICKEN & ROMAINE - bacon tomato capers creamy truffle-parmesan	13
AHI TUNA TEMPURA - asian slaw avocado sesame dressing	15

SANDWICHES

All sandwiches come with choice of french fries, fruit plate or sautéed spinach

INSIDE-OUT TUNA MELT - gruyère fontina	9
PORTOBELLO BURGER - fontina roasted pepper aioli	10
GRILLED HAMBURGER - 8 oz. lettuce tomato brioche bun	10
GRILLED CHEESEBURGER - aged white cheddar lettuce tomato	11
OLD-FASHIONED PATTY MELT - caramelized onion steakhouse rye thousand island	11
TOASTED CHICKEN CLUB - lettuce tomato bacon cheddar dijonnaise	11
RICKY'S ROAST BEEF SANDWICH - crispy onion horseradish cream arugula fontina	11

ENTREES

SPRING PEA AND BABY ARTICHOKE RISOTTO	13
WOOD OVEN AMISH CHICKEN - mashed potato sautéed spinach please allow 20 minutes	15
SKIRT STEAK - caramelized onion french fries	16
APRICOT-BBQ GLAZED SCOTTISH SALMON - swiss chard watermelon-radish salad	17
6 OZ. FILET MIGNON - blue cheese crust sautéed spinach crispy shallot red wine jus	20

We feature a wide selection of prime steaks from our dinner menu, available at lunch.

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

The Illinois Department of Health advises that eating raw or undercooked meat | poultry | eggs or seafood poses a health risk to everyone | but especially to the elderly | young children under age 4 | pregnant women and other highly susceptible individuals with compromised immune systems. Thoroughly cooking of such animal foods reduces the risk of illness.

