

**Oysters on the Half Shell**

Champagne mignonette, house cocktail sauce
1 piece - \$3.50 6 piece - \$18 12 piece - \$32

Japanese Hamachi Crudo

frisée, radish, chive, sesame, ponzu \$20

Shrimp Cocktail

house cocktail sauce, Japanese mayo, lemon \$18

Beef Carpaccio

white truffle and porcini mushroom vinaigrette,
sourdough crisps, parmesan, lemon \$26

Soft Poached Farm Egg

anchovy aioli, smoked trout roe, sturgeon caviar, brioche crouton \$9

Cheese Plate

four artisan cheeses, dried fruit, almonds, brioche \$25

Charcuterie Plate

four cured meats, mustard, cornichons, baguette \$26

Foie Gras Mousse

strawberry jam, brioche \$18

Artichoke Agnolotti

Grana Padano, black truffle butter \$20

Tarte Flambée

fromage blanc, bacon, sweet onions \$18

Grilled Gulf Shrimp

grits, harissa, chives \$18

Four Star Mushroom Empanadas

chimichurri, salsa criolla \$12

Classic Caesar

hearts of romaine, egg yolk, brioche crouton \$15
add white anchovies \$5
add grilled shrimp \$14

Niçoise Salad

olive oil poached tuna, potato, green beans, cherry tomato, Spanish olives, soft egg \$22

Beet Salad

roasted beets, feta, toasted pistachio, red wine vinaigrette \$15

Carrot Salad

shredded carrots, garbanzo beans, fresh thyme, mustard vinaigrette \$12

Green Salad

artisan lettuce, watermelon radish, mustard vinaigrette \$8

Smashburger and Fries

American cheese, brioche bun, onions, pickles, house sauce \$22

Wagyu Bavette Steak Frites

sauce bordelaise \$38
add blue cheese \$8

Harrison Poultry Roasted Half Chicken

bulb onions, truffle honey, green salad \$28
add seared foie gras \$20

Great Lakes Walleye Meunière

capers, butter, lemon, panko, fingerling potato salad \$32

Sea Trout

ratatouille, fresh basil \$36

Atlantic Lobster Risotto

confit of Four Star mushrooms, lobster demi-glace, Parmesan Regianno \$42

8 oz. Westholme Australian Wagyu Striploin

Four Star mushroom demi-glace, potato pavé \$88

*The Illinois Department of health advises that the consumption of raw or undercooked beef, pork, lamb, poultry, eggs, seafood, shellfish or other animal origin increase the risk of food borne illness. Especially the young, elderly and those with compromised immune system.

Wine by the Glass

glass

bottle

Champagne and Sparkling Wine

Gustave Lorentz Cremant d'Alsace Rose Brut, Alsace, France	\$16	\$50
Domaine Manciat Poncet Cremant de Bourgogne Brut, Burgundy, France	\$14	\$44
Le Colture Prosecco di Valdobbiadene Brut, Veneto, Italy	\$12	\$38
Mestres 1312 Cava Brut Reserva 2021, Barcelona, Spain	\$13	\$42
Ayala Brut Majeur, Champagne, France	\$23	\$70

white

Laurent Perrachon & Fils Macon-Villages Chardonnay 2022, Burgundy, France	\$14	\$44
Domaine du Grand Moulin Touraine, Sauvignon Blanc 2021, Loire, France	\$10	\$32
Fritz's Riesling 2022, Rheinhessen, Germany	\$13	\$40
Mary Taylor Chenin Blanc 2022, Anjou, Loire Valley, France	\$12	\$38
Erste & Neue 2021 Pinot Grigio, Alto Adige, Italy	\$13	\$41
La Bernarde Rosé 2022, Côte De Provence, France	\$17	\$51

red

BonAnno Cabernet Sauvignon 2021, Napa, California	\$20	\$62
Albert Bichot Pinot Noir 2022, Burgundy, France	\$18	\$60
COS Frappato 2022, Sicily, Italy	\$21	\$63
Chateau Marjosse Bordeaux Rouge 2018, France	\$10	\$32
Mary Taylor 'Velençay' Gamay blend 2022, Loire Valley, France	\$15	\$45
Domaine de la Solitude Cotes du Rhone Rouge 2021, Rhone, France	\$12	\$38
Chateau Beauséjour 2021, Puisseguin Saint-Emilion, Bordeaux, France	\$20	\$70

Cocktails

Old Fashioned \$16
French 75 \$17
Lemon Drop \$16
Negroni \$16
Margarita \$17
Espresso Martini \$17

Beer

Miller Lite \$6
Krombacher Pilsner \$6
Sundial (revolving selection) \$8
Half Acre Bodem IPA \$8
Dovetail Kolsch \$8
Heineken 0.0 N/A \$6