

CHICAGO TAVERN
STATE AND LAKE

SHARED PLATES

- steak tartare 10
 capers, shallots, quail egg, pretzel chips
- tuna ceviche 12
 red onion, fennel, plantain chips
- jalapeño rellenos 10
 chihuahua cheese, ranchero, cilantro crema
- five spiced duck tacos 12
 carrot slaw, chipotle aioli
- mini dog flight 10
- peanut crusted wings 10
 hot weed slaw, coconut red curry
- cured meats and cheese 15
- deviled crab dip 15
 wonton chips, wavy sesame bread stick
- pickled shrimp cocktail 12
 jicama, cucumber, quail egg, citrus cocktail sauce
- bavarian pretzel 7
 beer cheese

THE GREENS

- togarashi tuna crunch 18
 edamame, wonton, napa cabbage, carrot,
 soy ginger
- panzanella 12
 mozzarella, heirloom tomatoes, white balsamic
- caesar 10
 soft boiled egg, reggiano white anchovy dressing
- classic cobb 11
 avocado, blue cheese, tomato, cucumber,
 bacon, egg, red wine vinaigrette
- add ons
- brined chicken breast 3
- citrus poached shrimp 6
- charred atlantic salmon 5

BURGERS 12

- turkey
- bison
- ground chuck brisket
- additional toppings 1 each
- white cheddar baby swiss wild mushrooms
- havarti black pepper bacon jalapeño
- blue cheese red onion jam fried egg

SPECIALTIES

- Ask about a small green or caesar salad to accompany your entree
- crab cakes 21
 corn succotash, hard egg remoulade
- atlantic salmon 19
 pea shoot salad, sweet orange glaze
- angel hair pasta and shrimp 18
 lemon, garlic, tomato, basil
- fish and chips 17
 arcadian red fish, local beer battered, slaw, malt vinegar
- green curry mussels 22
 thai rice cake, green curry sauce
- roasted "millers farm" chicken 22
 chive whipped potatoes
- double "doroc" pork chop 28
 gratin potatoes, wilted spinach
- meyers "all natural" NY strip 32
 frites, red wine sauce
- braised short rib 26
 herb polenta, harvest mushroom ragout
- steak and cake sirloin 26
 hard egg remoulade, red wine essence

SIDES 7

- seasonal vegetable
- buffalo fries
- truffle tots
- duck fat fries
- chili mac
- tavern chips
- mixed greens
- seasonal fruit