



## ILLINOIS BEACH HOTEL DINNER MENU

### APPETIZERS

Spinach Artichoke Dip Pepper-jack cheese, diced tomato, hand picked cilantro, warm tortilla chips	\$12.00	Pork Belly sliders A trio of braised pork belly sliders, Fresno chili, pretzel bun, chipotle honey barbecue sauce	\$14.00
Cheese Curds Hand beer battered white cheddar cheese curds with homemade ranch or marinara	\$10.00	Charcuterie Domestic & imported cheese's, sliced meats, nuts, orange blossom honey, brioche toast points	2 ppl \$16.00 4 ppl \$25.00
Chicken Wings Rice flour breaded chicken wings tossed in buffalo sauce, hot sauce, sweet chilli, mango habenero, or chipotle honey (9 wings)	\$12.00	P.E.I Mussels Prince Edward Island mussels, Andouille sausage, red bell pepper, green onion, garlic, white wine, toast points	\$14.00
Crab Cakes Two New England style crab cakes with mesclun mix & remoulade sauce	\$14.00		

### STEAK BURGERS

Classic Burger Half pound steak burger, Boston bibb lettuce, heirloom tomato, red onion, brioche bun	\$13.00	Bacon Burger Half pound steak burger, braised pork belly, aged cheddar cheese, onion straws, roasted garlic aioli, Boston bibb lettuce, heirloom tomato, red onion, brioche bun	\$15.00
Mushroom Swiss Half pound steak burger, Merlot braised crimini & shittake mushrooms, jana valley hungarian Swiss, roasted garlic aioli, brioche bun	\$15.00	Southwest Burger Half pound steak burger, avocado, pico de gallo, pepper-jack cheese, Boston bibb lettuce, chipotle aioli	\$15.00
Whiskey Burger Half pound steak burger, Jameson whiskey sauce, aged cheddar cheese, Boston bibb lettuce, heirloom tomato, red onion, brioche bun	\$15.00	Black Bean Burger Black bean patty, chipotle aioli, basil, boston bibb lettuce, heirloom tomato, carmelized onions,	\$13.00

## SALADS

Nicoise Salad Asparagus, red potato, diced red onion, egg, Kalamata olives, green beans, ahi tuna, on a bed of mesculin & romaine, lemon vinaigrette	\$16.00	Kale Salad Diced tomato, broccoli, cucumber, carrot, avocado, red onion, almonds, lemon vinaigrette	\$14.00
Cobb Salad Turkey, ham, bacon, blue cheese, egg, diced tomato, on a bed of mesculin & romaine	\$14.00	Mandarin Salad Mandarin orange, water chestnuts, diced tomato, dried cranberry, diced red onion, kale & mesculin mix, cranberry vinaigrette	\$15.00
Caesar Salad Romaine, shaved parmesan, croutons, Caesar dressing, white anchovy, your choice of chicken, shrimp, or salmon	\$16.00	Sesame Chicken Salad Illinois beach hotel recipe, diced chicken, water chestnuts, celery, sesame seeds, on a bed of mesculin mix	\$12.00
Cranberry Salad Dried cranberries, almonds, sliced granny smith apple, blue cheese, mesculin & romaine lettuce, cranberry vinaigrette	\$14.00		

## PASTA

Cioppino Jumbo shrimp, scallops, P.E.I. mussels, salmon, trout, sword fish, tomato linguine noodles, toast points	\$26.00	Wild Mushroom Cramini, shitake, oyster mushrooms, Truffle essence, garlic, white wine, cappellini	\$22.00
Shrimp scampi Jumbo shrimp sauteed in a lemon, garlic & white wine sauce, tomato, basil, cappellini pasta	\$24.00	Eggplant Milanese Rice flour breaded eggplant, cappellini pasta, plum tomato jam, shaved parmesan cheese, vegetable du jour	\$18.00

## STEAKS

Filet Mignon Prime cut eight ounce filet, yukon gold whipped potato, chevre and truffel demi-glace, vegetable du jour	\$38.00	Ribeye 16 ounce hand cut prime ribeye, yukon gold whipped potato, Merlot braised mushrooms, rosemary bordelaise sauce	\$35.00
New York Strip Steak 12 ounce hand cut prime New York strip Steak, baked potato, vegetable du jour	\$35.00		

## FISH

Rainbow Trout Blackened trout, yukon gold whipped potato, pineapple relish, vegetable du jour	\$26.00	Salmon Eight ounce grilled salmon filet, lemon grass rice pilaf, vegetable du jour	\$35.00
Scallops Pan seared scallops, barley, wild mushroom & asparagus ragout	\$34.00	Sword Fish Grilled sword fish filet, barley, lemon butter, vegetable du jour	\$30.00