



# ILLINOIS BEACH HOTEL LUNCH MENU

## APPETIZERS

Spinach Artichoke Dip Pepper-jack cheese, diced tomato, hand picked cilantro, warm tortilla cheese	\$12.00	Pork Belly Sliders A trio of braised pork belly sliders, fresno chili, pretzel bun, chipotle honey barbeque sauce	\$14.00
Cheese Curds Hand beer battered white cheddar cheese curds with homemade ranch or marinara	\$10.00	Charcutirie 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 chili, mango habenero, or chipotle honey	\$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		

## SANDWICHES

Corned Beef Guinness braised corned beef, stone ground mustard aioli, sauerkraut, & Swiss cheese on a dark rye roll	\$13.00	Rib Eye Sandwich Prime hand-cut rib-eye Grilled "your way" Boston bibb lettuce, heirloom tomato, hooks blue cheese aioli, caramelized onion, on a French baguette	\$15.00
Grilled Chicken Grilled chicken breast, Boston bibb lettuce, heirloom tomato, red onion, red pepper puree, on a tomato foccacia bun	\$12.00	Turkey & Pork Belly House roasted turkey, braised pork belly, Boston bibb lettuce, hierloom tomato, red onion, avocado, roasted garlic aioli, multigrain bread	\$13.00
Shrimp Poor Boy Jumbo shrimp, white wine cream, Boston bibb lettuce, heirloom tomato & red onion on a French baguette	\$13.00	Sesame Chicken Croissant Sesame chicken salad sandwich, boston bibb lettuce, heirloom tomato, & red onion on a croissant	\$12.00

## STEAK BURGERS

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 cramini and shiitake mushrooms, jana valley hungarian Swiss, roasted garlic aioli, brioche bun	\$15.00
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Whiskey Burger Half pound steak burger, Jameson whiskey sauce, aged cheddar cheese, Boston bibb lettuce, heirloom tomato & red onion on a brioche bun	\$15.00	Southwest Burger Half pound steak burger, avocado, pico de gallo, pepper-jack cheese, Boston bibb lettuce & chipotle aioli	\$15.00
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Black Bean Burger Black bean patty, chipotle aioli, basil, Boston bibb lettuce, heirloom tomato & caramelized onions	\$13.00	Classic Burger Half pound steak burger, Boston bibb lettuce, heirloom tomato & red onion on a brioche bun	\$13.00
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## SALADS

Cobb Salad Turkey, ham, bacon, blue cheese, egg, diced tomato on a bed of mesculin & romaine	\$14.00	Cranberry Salad Dried cranberries, almonds, sliced granny smith apple, blue cheese, mesculin and romaine lettuce, cranberry vinaigrette	\$14.00
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Caesar Salad Romaine, shaved parmesan, croutons, Caesar dressing, white anchovy, your choice of, chicken, shrimp, or salmon	\$18.00	Mandarin Salad Mandarin orange, water chestnuts, diced tomato, dried cranberry, diced red onion, kale an mesculin mix, cranberry vinaigrette	\$14.00
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Kale Salad Diced tomato, broccoli, cucumber, carrot, avocado, red onion, almonds, lemon vinaigrette	\$14.00	Nicoise Salad Asparagus, red potato, diced red onion, egg, Kalamata olives, green beans, ahi tuna, on a bed of mesculin & romaine, lemon vinaigrette	\$18.00
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Sesame Chicken Salad Illinois Beach Hotel recipe, diced chicken, water chestnuts, celery & sesame seeds on a bed of mesculin mix	\$12.00		
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## ENTREES

Caprese Chicken Six ounce breaded airline chicken breast, cappellini pasta, pesto, blistered grape tomato, chilengene mozzarella, balsamic glaze, vegetable du jour	\$21.00	Salmon Six ounce rilled salmon filet, lemon grass rice pilaf, vegetable du jour	\$21.00
		Shrimp Scampi Jumbo shrimp sauteed in a lemon, garlic & white wine sauce, tomato, basil, cappellini pasta	\$20.00

Petite Filet Six ounce hand cut filet, yukon gold whipped potato, chevre and truffel demi glace, vegetable du jour	\$25.00	Eggplant Milanese Rice flour breaded eggplant, cappellini pasta, plum tomato jam, shaved parmesan, vegetable du jour	\$20.00
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