



SHARING PLATES

- AHI TUNA NACHOS 18
Asian Guacamole, Wonton Chips, Spicy Mayo
Tobiko, Chili
GRILLED OCTOPUS 19
Fingerling Potatoes, Green Beans, Pickled Peppers
Castrelvano Olives, Romesco Sauce (contains nuts)
SPICY CITRUS CALAMARI 17
Orange Sambal Glaze, Scallions, Fresno Chile

SOUP

- FRENCH ONION 10
Caramelized Onions, Gruyere Cheese
Brioche Crouton
LOBSTER BISQUE 10
Maine Lobster, Chives

SALADS

- BEET & GOAT CHEESE 15
Herbed Goat Cheese, Red and Yellow Beets
Pistachios, Watercress, Orange-Anise Vinaigrette
BUTTER LETTUCE 14
Avocado, Stilton Blue Cheese
Cherry Tomatoes, Champagne Vinaigrette
GRAPEFRUIT, ARUGULA & ENDIVE 15
Humboldt Fog Goat Cheese, Candied Walnuts
Stone Ground Mustard Dressing
SHRIMP & LOBSTER 19
Sliced Avocado & Tomatoes, Petit Salad
Toasted Brioche and Balsamic Dressing

- PLOUGHMAN'S LUNCH 16
Shaved Prosciutto, English Cheddar
Stilton Blue Cheese, Cornichons, Olives
Shaved Apple, Hard Boiled Eggs

- SEARED DIVER SCALLOPS 19
English Pea Puree, Bacon & Tomato Jam
Crème Fraiche, Mint

- BEEF CARPACCIO 16
Beef Tenderloin, Arugula, Parmesan & Capers

- CHICKEN NOODLE 8
Chicken Broth, Vegetables, Angel Hair Noodles

- CHILLED ENGLISH PEA 10
Smoked Ham

- GREEK 9/15
Romaine Lettuce, Feta Cheese, Kalamata Olives
Red Onion, Cucumber, Tomato
Red Wine Oregano Vinaigrette

- COBB 9/15
Romaine, Bacon, Stilton Blue Cheese, Tomato
Avocado, Egg, Ranch Dressing

- CAESAR 8/14
Artisan Romaine Heart, Parmesan Cheese
White Anchovies, Focaccia Croutons

- ADD:
CHICKEN 8
STEAK 10
SHRIMP 12
SALMON 12

# THE BAR

## SANDWICHES & SLIDERS

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**Substitute Sweet Potato Fries or Vegetables** 2

**HOT ASS CHICKEN SLIDERS** 15

Fried Chicken Breast, Nashville Hot Sauce  
Coleslaw, French Fries

**CHEESEBURGER SLIDERS** 16

Cheddar Cheese, Lettuce, Tomato, French Fries

**BIG-ASS STEAK SANDWICH** 36

Rib Eye, Provolone Cheese, Roasted Peppers  
Caramelized Onions, Giardiniera, Onion Rings

**HALF-ASS** 24

**BEYOND MEAT™ BURGER** 15

Vegan Burger, Guacamole, Tomato,  
Watercress, French Fries

**WHITE HART PUB BURGER** 16

Angus Certified Beef, Caramelized Onion  
Cheddar Cheese, French Fries

## PASTA & RISOTTO

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**CACIO E PEPE** 21

Bucatini, Parmesan-Reggiano & Black Pepper

**GARGANELLI & SMOKED CHICKEN** 24

Mushrooms, Braised Leeks, Sun-Dried Tomatoes

**LOBSTER & SCALLOP RISOTTO** 29

Saffron Sauce

## LARGE PLATES

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**ZUCCHINI, FETA CHEESE & DILL CAKE** 19

Grilled Corn, Scallion, & Avocado Relish  
Roasted Tomatoes, Smoked Greek Yogurt

**ALMOND CRUSTED DOVER SOLE** 38

Vegetable Fricassee, Marble Potato  
Champagne Beurre Blanc

**CHILEAN SEA BASS** 38

Potato Rösti, Beet Puree, Foraged Mushroom  
Sea Beans, Vanilla Sauce

**SCOTTISH SALMON** 29

Pancetta & English Pea Fregola Risotto  
Braised Belgian Endive, Corn & Saffron Sauce

**CHICKEN PICATTA** 23

Angel Hair Pasta, Vegetables, Lemon Caper Sauce

**CHICKEN MILANESE** 25

Roasted Yukon Gold Potatoes, Baby Arugula  
Tomatoes, Parmesan Cheese, Citrus Truffle Dressing

**10oz ANGUS FILET MIGNON** 39

Duchess Potatoes & Mushrooms, Heirloom Carrots,  
Demi-Glace

**STEAK FRITES** 29

Angus Certified NY Strip Steak, Shoestring Fries  
Demi-Glace

**20oz. BONE-IN RIB-EYE** 56

Thousand Layer Duck Fat Potatoes  
Red Wine Braised Shallots, Shallot Herb Butter

\*The Illinois Department of Public Health advises that eating raw or under-cooked 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. Thorough cooking of such animal foods reduces the risk of illness.