



DEER PATH INN

EST. 1929

STARTERS & SALADS

GREEN GODDESS HUMMUS | 14
Garden Vegetables, Naan Bread

AHI TUNA NACHOS | 18
Asian Guacamole, Wonton Chips, Spicy Mayo, Tobiko, Chili

SPICY CITRUS CALAMARI | 15
Orange Sambal Glaze, Scallions, Fresno Chile

SEARED DIVER SCALLOPS | 19
English Pea Puree, Bacon & Tomato Jam, Creme Fraiche, Mint

GRILLED SPANISH OCTOPUS | 19
House-made Bacon, Heirloom Tomatoes, Roasted Red Peppers,
Spring Onion Sauce

ZUCCHINI, FETA & DILL CAKE | 16
Corn & Avocado Relish, Greek Yogurt

CHICKEN NOODLE SOUP | 8

LOBSTER BISQUE | 10

FRENCH ONION SOUP | 10

BEET & GOAT CHEESE | 15
Herbed Goat Cheese, Pistachios, Mixed Greens,
Orange-Anise Vinaigrette

GREEK SALAD | 9/15
Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onions,
Cucumber, Tomato, Red Wine Oregano Vinaigrette

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

HEIRLOOM TOMATO & BURRATA SALAD | 19
Marinated Tomatoes, Shallots, Italian Basil,
Grilled Sourdough

CAESAR SALAD | 8/14
Artisan Romaine Heart, Parmesan Cheese, Focaccia Croutons

ADD:

Chicken	8	Steak	10
Shrimp	10	Salmon	12

SANDWICHES

HOT ASS CHICKEN SLIDERS | 15
Fried Chicken Breast, Nashville Hot Sauce,
Coleslaw, French Fries

BEYOND MEAT™ BURGER | 15
Vegan Burger, Guacamole, Tomato, Watercress, French Fries

WHITE HART PUB BURGER | 16
Caramelized Onions, Cheddar Cheese, French Fries

CHEESEBURGER SLIDERS | 16
Cheddar Cheese, Lettuce, Tomato, French Fries

ENTREES

GARGANELLI PASTA WITH SHORT RIB RAGU | 26
Mushrooms, Parmesan

BUCATINI WITH CASTELLANO OLIVE SAUCE | 21
Capers, Fresh Herbs, Parmesan Reggiano,
Zesty Breadcrumbs

LOBSTER & SCALLOP RISOTTO | 29
Saffron Sauce

CIDER FISH N' CHIPS | 18
Mushy Peas, Tarter Sauce, Thick Cut Fries

SALMON | 29
Pancetta & English Pea Fregola Risotto, Braised Belgian
Endive, Corn & Saffron Sauce

CHILEAN SEA BASS | 38
Potato Rosti, Beet Puree, Foraged Mushrooms, Sea Beans,
Vanilla Sauce

ALMOND CRUSTED DOVER SOLE | 38
Vegetable Fricasse, Marble Potato, Champagne Beurre Blanc

ALASKAN HALIBUT | 39
Cauliflower Risotto, Carrot Puree, Spring Vegetables,
Lemongrass 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

STEAK FRITES | 29
Angus Certified NY Strip, Shoestring Fries, Demi-Glace

10oz ANGUS FILET MIGNON | 39
Mashed Potatoes, Heirloom Carrots, Demi-Glace

*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.

寿 SUSHI 司

AT THE
DEER PATH INN

Tuesday - Saturday after 5:00pm

APPETIZERS

Edamame | 5

Tuna Tataki | 22

Bluefin tuna, red onion, soy dressing

Salmon Carpaccio | 18

Diced peppers, ponzu sauce

Smoked Kanpachi | 20

Scallion, shiso leaf, rice vinegar

Chicken Egg Rolls | 6 pcs | 10

Steam Shrimp Shumai | 6 pcs | 10

SUNOMONO SALAD

Cucumber Salad | 6

Shrimp Salad | 12

Japanese Seaweed Salad | 9

THAI ENTREES

(Served with steamed white rice)

Chicken Basil | 18

Shrimp Basil | 25

MAKI MONO

Spicy Tuna or Salmon | 6 pcs | 9

Spicy mayo, cucumber and green onion

Deer Path Inn Maki | 6 pcs | 10.5

King crab, avocado, cucumber and fish egg

Avocado Maki | 6 pcs | 6

Avocado, seaweed

Vegetable Maki | 6 pcs | 7.5

Asparagus, avocado, cucumber

California Roll | 6 pcs | 8

Crab stick, avocado and cucumber

Shrimp Tempura Maki | 5 pcs | 9

Avocado, cucumber, scallions, fish egg and spicy mayo

Spider Roll | 5 pcs | 11

Tempura soft shell crab, avocado, cucumber, scallions, fish egg and spicy mayo

MO' MAKI MONO

Red Dragon Roll | 8 pcs | 19.5

Shrimp Tempura, cucumber, spicy mayo, scallion, covered with avocado, tuna, and eel sauce

Sumo Roll | 8 pcs | 18

Shrimp Tempura, cream cheese, avocado, cucumber, fish egg, spicy mayo, scallions, topped with tempura flakes, eel sauce and wasabi

Spicy Moonlight Roll | 8 pcs | 14

Spicy Tuna, avocado, covered with tempura flakes and spicy mayo

Mexican Roll | 5 pcs | 11

Tuna, salmon, jalapeño, spicy mayo, avocado, cilantro and fish roe

Crazy Roll | 5 pcs | 14

Tuna, salmon, hamachi, scallion, avocado, cucumber, spicy mayo

Rainbow Roll | 8 pcs | 16

Crab stick, avocado, cucumber, tuna, salmon, yellowtail, kanpachi

Yellowtail Sakura | 6 pcs | 8

Yellowtail, cherry blossom leaf puree

Negitoro | 6 pcs | 12

Toro tuna, scallion

SUSHI BY THE PIECE

Ebi 4	Chu-Toro 8
Hamachi 5.5	O-Toro 11
Maguro 5.5	Ikura 5
Nama Sake 5	Madai 6
Kanpachi 6	Unagi 5

SUSHI SPECIALS

Sushi Platter | 7pcs | 35

Tuna, salmon, hamachi, kanpachi, shrimp, unagi, madai, and spicy tuna roll

Sashimi Platter | 8pcs | 35

2 Tuna, 2 salmon, 2 madai, 2 hamachi

Nigiri Platter | 24

Shrimp, salmon, king crab, barbecue unagi and madai, cucumber salad

Red Diamond | 18

Spicy king crab, fish egg, scallions, rice, tuna, tempura crunch

Chirachi | 24

Assorted fish on a bed of sushi rice

Tekka Don | 26

Fresh tuna on a bed of sushi rice

SAKE

Pure/Junmai | 300ml | 18 | Rice milled down to 70%

Clear color with subtle notes of green apple and sweet rice. Full-bodied, well-balanced with a hint of banana and fruit flavors.

Pure Dawn /Junmai-Gingjo | 300ml | 20 Rice milled down to 60%

Clear color with hints of orange peel and light floral notes and an underlying minerality. Fresh taste and well-structured with subtle notes of pear and Fuji apple. Creamy mouth feel and finishes soft-sweet to dry.

Pure Snow/Junmai-Nigori | 300ml | 18 Rice milled down to 70%

Cloudy, unfiltered color with an aroma of melon and notes of cucumber and a hint of pear. Powerful flavor with distinctive texture accompanied by notes of ginger, Asian pear and cantaloupe. Smooth, finishes soft-sweet to dry.

Pure Dusk/Junmai-Daiginjo | 300ml | 25 |. Rice milled down to 50%

Clear color with an aroma of bright pear and hints of green apple and an underlying minerality. Delicate structure with hints of fresh orange peel and cantaloupe. Medium length and a dry finish.

乾杯

THE
BAR

Carry-out Cocktail Kits

Each kit includes the ingredients to make one of our popular cocktails at home...for two

Vodka Dirty Martini \$30/serves 2

200ml Belvedere Vodka
6 Blue Cheese Olives
2oz DPI Olive Brine

Black Tie Manhattan \$30/serves 2

200ml Koval Rye Whiskey
2 Large Clear Ice Blocks
1oz Manhattan Mix
6 Bing Cherries

Old Fashioned \$30/serves 2

200ml Maker's Mark Bourbon
2 Large Clear Ice Blocks
1oz of Jorge's Old Fashioned Syrup
4 Bing Cherries
2 Orange Wheels

Margarita \$32/serves 2

200ml Patron Silver Tequila
6oz DPI Margarita Mix
3 Lime Wheels
3 Lime Wedges
Salt

Paloma \$32/serves 2

200ml Patron Silver Tequila
6oz DPI Paloma Mix
3 Lime Wheels
3 Lime Wedges
Tajin

Cheers!



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Birthday-in-a-Box Packages

Birthday Cake* \$30 (can be customized for other occasions)

- Birthday person receives 6" cake (serves 4-6), candle and card
 - Chocolate cake, chocolate ganache filling, birthday meringue, raspberry sauce
- Each additional slice of cake \$15

*Requires 48 hour advance order

Add-on Cocktail Kit +\$25/person {2 drinks per kit}

- Choice of:
 - Black Tie Manhattan
 - Old Fashioned
 - Paloma
 - Margarita
- Two cocktails per kit. Cocktail Kit cannot be split.

Cheers!

