



# THE ENGLISH ROOM

Appetizers	<b>Ploughman’s Lunch</b>	16
	<i>Shaved Prosciutto, English Cheddar, Stilton Blue Cheese, Cornichons, Olives, Shaved Apple Hard Boiled Eggs</i>	
	<b>Beef Carpaccio</b>	16
	<i>Beef Tenderloin, Arugula, Parmesan, Capers, Lemon</i>	
	<b>Foie Gras</b>	22
Soup	<i>Rhubarb, Cherries, Cherry Port Reduction</i>	
	<b>Grilled Octopus</b>	19
	<i>Fingerling Potatoes, Green Beans, Pickled Peppers, Castelvetrano Olives, Romesco Sauce (Contains Nuts)</i>	
	<b>Seared Diver Scallops</b>	19
	<i>English Pea Puree, Bacon &amp; Tomato Jam, Crème Fraiche, Mint</i>	
Salads	<b>Chilled English Pea</b>	10
	<b>Lobster Bisque</b>	12
	<b>Butter Lettuce</b>	14
	<i>Avocado, Stilton Blue Cheese, Cherry Tomatoes, Champagne Herb Vinaigrette</i>	
	<b>Caesar</b>	14
Entrées	<i>Artisan Romaine Heart, Parmesan Cheese, White Anchovies, Focaccia Croutons</i>	
	<b>Grapefruit, Arugula &amp; Endive</b>	15
	<i>Humboldt Fog Goat Cheese, Candied Walnuts, Stoneground Mustard Dressing</i>	
	<b>Beet &amp; Goat Cheese</b>	15
	<i>Herbed Goat Cheese, Red &amp; Yellow Beets, Pistachios, Watercress, Orange-Anise Vinaigrette</i>	
	<b>Angus Filet Mignon</b>	39
	<i>Angus Certified, Fingerling Potatoes, Haricot Verts, Cipollini, Demi-Glace</i>	
	<b>20oz Bone-In Rib-Eye</b>	56
	<i>Thousand Layer Duck Fat Potatoes, Red Wine-Braised Shallots</i>	
	<b>Rack of Lamb</b>	48
	<i>Salsify, Jerusalem Artichoke, Baby Carrots, Goat Cheese Potato Puree, Wild Garlic Honey Au Jus</i>	
	<b>Almond Crusted Dover Sole</b>	38
	<i>Vegetable Fricassee, Marble Potato, Parsley Champagne Beurre Blanc</i>	
	<b>Chilean Sea Bass</b>	38
	<i>Potato Rosti, Beet Puree, Foraged Mushrooms, Sea Beans, Vanilla Sauce</i>	
	<b>Scottish Salmon</b>	29
	<i>Pancetta &amp; English Pea Fregola Risotto, Braised Endive, Corn &amp; Saffron Sauce</i>	
	<b>Chicken Milanese</b>	25
	<i>Arugula, Parmesan, Tomatoes, Roasted Potatoes, Citrus Vinaigrette, Truffle Oil</i>	
	<b>Zucchini, Feta Cheese &amp; Dill Cake v</b>	19
	<i>Grilled Corn, Scallion &amp; Avocado Relish, Cherry Tomatoes, Smoked Greek Yogurt</i>	

\*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.