

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:

Shrimp

Chicken 8 10 Steak 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

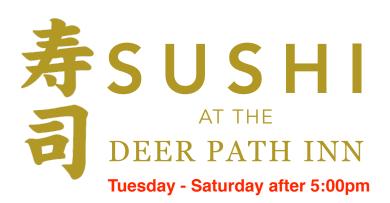
STEAK FRITES | 29

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.



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.



WE ARE ALL IN THIS TOGETHER

We take our role in your safety and health very seriously...

We are closely monitoring the Centers for Disease Control and Prevention (CDC) recommendations regarding coronavirus (COVID-19) and following all guidance from the CDC and local health departments.



We are taking additional steps to ensure the safety of all our guests and employees. Being in Hospitality, these decisions are difficult for us to make as we thrive on touch points and engagement, but touch points are no longer safe, and engagement must be measured, literally. Our goal is to strike a delicate balance between your safety and the level of service you've come to expect from us.



To say a lot has changed would be an understatement. Our outdoor dining "new normal" guidelines are as follows:

 We are only permitted to serve outdoors with specific health guidelines in place. Breakfast will be served in the courtyard and lunch and dinner will be served in both the courtyard and patio. Reservations are required and intended for dining. You can drink while you dine, but you do need to order food. The wellbeing of our guests and employees is of the utmost importance

• We will not be offering valet parking at this time and the limited number of spaces in our surface lot and garage are for overnight hotel guests. As always, street parking is available on a first come, first served basis.

- In order to best manage safe distancing, we cannot allow congregating and gathering. Because we do not have space available for waiting, please arrive no more than 5 minutes ahead of your reservation time, and with your entire party. Similarly, at the conclusion of your dining experience, we kindly ask that you keep lingering to a minimum as a courtesy to others who also took the time to make a reservation.
- Due to state-issued guidelines, our seating has been carefully laid out. Once your reservation is confirmed, your party size cannot increase without calling first to ensure availability. Given the high demand for reservations, coupled with limited seating, if you arrive with more guests



than your reservation was originally made for, it is very likely that we will not be able to accommodate the unexpected increase.

- If you see friends at another table, please be respectful of other diners and their desire to keep a social distance. Do not pull up a chair or gather around for a period of time as it will diminish the required 6' distance needed between you and the next table.
- Per the state-mandate, guests should arrive wearing face masks, which can be removed once seated at your table. Should you need to go back inside to use the restroom, we ask that you put your mask back on.
- Outdoor dining is dependent on the weather. Please watch the forecast. If it beings to downpour rain, after you have been seated, we will pack up your order and send it home with you as we cannot offer any indoor seating or waiting areas under any circumstances.
- Dining guests are not permitted inside the inn other than to access the courtyard or use the restroom. No one will be allowed inside before your reservation time, or after you have finished dining.
- If state or city leaders change the opening date between now and your reserved date for dining, and it impacts your reservation date, you will not be rebooked automatically as we are actively filling dates and space may not be available. We will work with you to rebook your reservation for the next available date.

Cheers!

This is no fun for any of us, we delight in true white glove service, but for now our are white gloves are disposable and our service is extra sanitized, at a distance. We are committed to doing whatever we have to do to responsibly welcome you in and make sure everyone feels comfortable and safe.