

## ANTIPASTI

<b>Spanish Octopus</b>	20
grilled, sunchoke purée, chimichurri, pickled fresno chili, arugula, lemon	
<b>Berkshire Meatball</b>	18
house pomodoro, bellweather ricotta, basil, grilled ciabatta	
<b>Burrata di Stefano</b>	18
tomato-apple jam, 8 year balsamic, grilled ciabatta	
<b>Crispy Duck Wings</b>	18
agrodolce, puffed farro, jalapeno pepper jelly	
<b>Mussels</b>	18
nduja, confit tomatoes, saffron-cream, parsley	
<b>Tempura Shrimp &amp; Shishito</b>	18
oishii shrimp, lemon aioli	
<b>Mozzarella Arancini</b>	16
risotto, house pomodoro, fire roasted tomatoes, fresno chili	
<b>Pork Belly</b>	16
Nueske's slow braised pork belly, creamy polenta	



## OYSTER BAR

**Lobster Chargrilled Oysters**  
½Dz 27 / Dz 48  
red fresno butter, breadcrumbs,  
parmesan, chives

**Jumbo Lump Crab Cake**  
26  
scallops, charred lemon,  
calabrian chili aioli

## SALADS

<b>Grilled Wedge</b>	17
romaine hearts, confit tomatoes, lardons, croutons, blue cheese, green goddess ranch	
<b>Crispy Brussels Sprouts</b>	17
radicchio, sweet peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette	
<b>Chop</b>	17
romaine, avocado, radicchio, red onion, cucumber, garbanzo beans, red peppers, pepperoncini, salami, parmesan, mustard-caper vinaigrette	
<b>Apple Salad</b>	17
harvest mixed, honey crisp apple, blue cheese, pistachio, crispy pancetta, berry balsamic	

## SOUPS

<b>French Onion</b>	10
fontina, caramelized onion, ciabatta crouton	
<b>New England Clam Chowder</b>	10
carrots, celery, potato, pancetta	

## HOUSEMADE FLATBREADS

<b>Prosciutto</b> 22	<b>Garlic &amp; Mushroom</b> 20	<b>Margherita</b> 18	<b>Fireball Pepperoni</b> 19	<b>Carne Flat Bread</b> 22	<b>Whipped Ricotta</b> 21
roasted garlic cream, mozzarella, prosciutto, prosecco-fig jam, arugula	roasted garlic fondue, fontina, mozzarella, wild mushrooms	roasted tomato sauce, mozzarella, parmesan, basil	roasted tomato sauce, mozzarella, fireball pepperoni, parsley	prosciutto sausage, fireball pepperoni, crispy brussels sprout, balsamic	roasted garlic cream, mozzarella, whipped ricotta, pancetta, mango

## HOUSEMADE PASTA

<b>Mushroom Ravioli</b>	24
wild mushroom filling, brown butter, fried sage	
<b>Crab Linguini</b>	36
jumbo lump, saffron cream, pancetta	
<b>Basil Cavatelli</b>	24
short rib bolognese, house pomodoro, burrata, fresh basil	
<b>Baked Lasagna</b>	24
pork ragu, ricotta, bechamel, house pomodoro, mozzarella, basil	
<b>Gnocchi Carbonara</b>	23
pancetta, egg yolk, parmesan	
<b>Lobster Capellini</b>	36
lobster, roasted cherry tomatoes, spicy lemon cream	
<b>Chicken Parmigiana</b>	28
house linguini, vodka sauce, mozzarella, basil, oregano	
<b>Prosciutto Sausage Rigatoni</b>	28
house prosciutto sausage, vodka sauce, english peas	

## FROM THE LAND & SEA

<b>Braised Short Rib</b>	36	<b>Scallop with Mushroom Risotto</b>	36
roasted cauliflower faux potatoes, roasted vegetables, jus		u10 scallop, wild mushroom, parmesan	
<b>Main Street Burger</b>	18	<b>Char-Grilled Salmon</b>	32
burrata, crispy pancetta, tomato jam, arugula, frites		eggplant puree, pineapple- avocado salad, green harissa	
<b>Brick Roasted Chicken</b>	28	<b>Seafood Brodetto</b>	38
charred broccolini, smashed fingerling potatoes, jus		shrimp, calamari, middle neck clams, mussels, scallops, confit tomatoes, white wine & tomato broth, mushroom risotto	
<b>Sea Bass</b>	36	<b>Pork Shank</b>	34
celery root puree, romesco, crispy sunchoke, olive salsa verde		creamy polenta, roasted root vegetables, jus	

## STEAKS & CHOPS

<b>Skirt Steak</b>	34	<b>Lamb Chop</b>	42
truffle polenta, peperonata, crispy onion, saba		carmelized brussel sprouts, tri-color cauliflower puree, balsalmic reduction	
<b>12 oz. Cheshire Pork Chop</b>	36	<b>18oz Prime Bone-in Ribeye</b>	64
parmesan potatoes, apple mostarda, bacon lardon, pork jus, fried sage		charred broccolini, mashed potatoes	
		<b>9oz Prime Filet</b>	56
		charred broccolini, mashed potatoes	

## SIDES

<b>2x Fried Frites</b> 12	<b>Brussels Sprouts</b> 13	<b>Cauliflower Faux Potatoes</b> 11	<b>Sautéed Mushrooms</b> 12	<b>Charred Broccolini</b> 12
gremolata, roasted garlic aioli, aleppo	pancetta, mango, saba	cauliflower mashed potatoes, roasted garlic, parmesan	shallots, garlic, cream, fines herbes	pickled fresno chiles

## Bright Angel's Best - Coravin by the Glass

Bright Angel Cabernet Sauvignon – 2018 *Stagecoach Vineyard®*, Napa Valley CA

3oz. 18 | 5oz. 28 | bottle 140

### BUBBLES

Ruffino Moscato D'Asti D.O.C.G. - NV <i>Italy</i>	12/48
Riondo Prosecco D.O.C. - NV <i>Veneto, Italy</i>	12/48
Avissi Sparkling Rosé - NV <i>Veneto, Italy</i>	13/52
Chandon Brut Sparkling 187ml Mini Bottle - NV <i>California</i>	13
Schramsberg Brut Rosé - NV <i>Napa Valley, CA</i>	88
Veuve Clicquot Yellow Label Champagne - NV <i>Champagne, France</i>	108

### WHITES/ROSÉ

Main Street Social Chardonnay - 2019 <i>California Proprietary Blend</i>	12/48
La Chevaliere Chardonnay - 2021 <i>Pays d'Oc IGP, Béziers, France</i>	14/56
<b>Bright Angel Chardonnay - 2021</b> <i>Rodgers Creek Vineyard, Sonoma Coast, CA</i>	16/64
Sonoma Cutrer "The Cutrer" Chardonnay - 2020 <i>Sonoma Coast, CA</i>	72
Rombauer Chardonnay - 2021 <i>Carneros AVA, Napa Valley, CA</i>	80
Giesen Sauvignon Blanc - 2022 <i>Marlborough, New Zealand</i>	12/48
<b>Bright Angel Sauvignon Blanc - 2021</b> <i>Morgaen Lee Vineyard, Napa Valley, CA</i>	15/60
Cakebread Cellars Sauvignon Blanc - 2021 <i>Napa Valley, CA</i>	68
Main Street Social Rosé - 2020 <i>California Proprietary Blend</i>	12/48
<b>Bright Angel Limited Release Rosé - 2022</b> <i>California</i>	14/56
Château D'ESCLANS Whispering Angel Rosé -2021 <i>Provence, France</i>	64
Casa Lunardi Pinot Grigio - 2021 <i>Delle Venezie, Italy</i>	12/48
Gundlach Bundschu Dry Gewürtraminer - 2022 <i>Sonoma, CA</i>	48
Ram's Gate Estate Pinot Blanc - 2019 <i>Carneros AVA, Sonoma, CA</i>	64

### REDS

Main Street Social Cabernet Sauvignon - 2020 <i>California Proprietary Blend</i>	13/52
Métier by Delille Cellars Cabernet Sauvignon - 2021 <i>Columbia Valley, WA</i>	16/64
<b>Bright Angel Cabernet Sauvignon - 2020</b> <i>Napa Valley, CA</i>	20/80
Darioush "Caravan" Cabernet Sauvignon Blend - 2019 <i>Napa Valley, CA</i>	88
Jordan Cabernet Sauvignon - 2018 <i>Alexander Valley, CA</i>	98
Cakebread Cellars Cabernet Sauvignon - 2020 <i>Napa Valley, CA</i>	108
Main Street Social Pinot Noir - 2020 <i>California Proprietary Blend</i>	12/48
Roco "Alumni" Pinot Noir - 2020 <i>Willamette Valley, OR</i>	15/60
<b>Bright Angel Pinot Noir - 2021</b> <i>Vineyard 11, Russian River Valley AVA, CA</i>	17/68
Belle Glos Las Alturas Pinot Noir - 2021 <i>Santa Lucia Highlands, CA</i>	72
Penner-Ash Pinot Noir - 2021 <i>Willamette Valley, OR</i>	88
Main Street Social Red Blend - 2018 <i>California Proprietary Blend</i>	12/48
<b>Bright Angel "Rim to Rim" Bordeaux Blend - 2021</b> <i>Napa Valley, CA</i>	17/68
Decoy "by Duckhorn" Merlot - 2019 <i>California</i>	14/56
Robert Craig Merlot - 2017 <i>Candlestick Ridge Vineyard, Howell Mountain AVA, Napa Valley, CA</i>	88
The Prisoner Red Blend - 2021 <i>Napa Valley, CA</i>	82
Cecchi "Storia di Famiglia" Chianti Classico - 2020 <i>Tuscany, Italy</i>	12/48
Guidalberto Tenuta San Guido Super Tuscan - 2020 <i>Bolgheri, Italy</i>	76
<b>Bright Angel Zinfandel - 2019</b> <i>Jigsaw Vineyard, Sonoma County</i>	16/64
<b>Bright Angel Syrah - 2020</b> <i>Hyde Vineyard, Carneros, Napa Valley, CA</i>	16/64
<b>Bright Angel "One and Only" Proprietary Red - 2020</b> <i>California</i>	16/64

### THE CELLAR

Kosta Browne Pinot Noir - 2020 <i>Russian River Valley, CA</i>	116/130
Cade Cabernet Sauvignon - 2019 <i>Howell Mountain AVA, CA</i>	116/130
Caymus Vineyards Cabernet Sauvignon - 2020 <i>Napa Valley, CA</i>	122/136
<b>Bright Angel Cabernet - 2018</b> <i>Stagecoach Vineyard®, Napa Valley, CA</i>	126/140
Castello Banfi Brunello Di Montalcino - 2017 <i>Tuscany, Italy</i>	130/144
Chimney Rock Cabernet Sauvignon - 2018 <i>Stags Leap District, CA</i>	144/158
Overture Red Blend by Opus One - NV <i>Napa Valley, CA</i>	170/188
Far Niente Cabernet Sauvignon - 2018 <i>Oakville AVA, Napa Valley, CA</i>	178/198
Plumpjack Estate Cabernet Sauvignon - 2018 <i>Oakville AVA, Napa Valley, CA</i>	188/208
Orin Swift Mercury Head Cabernet Sauvignon - 2019 <i>Napa Valley, CA</i>	192/218
Opus One Bordeaux Blend- 2019 <i>Napa Valley, CA</i>	314/348

### HOUSE COCKTAILS 16

<b>Lake Shore Drive</b> <i>mezcal vida, blueberry syrup, egg white, lime</i>
<b>Lower Wacker Drive</b> <i>breckenridge gin, green chartreuse, cucumber, lime, mint</i>
<b>Clark and Addison</b> <i>titos, cynar, lime, thyme, ginger beer</i>
<b>Michigan Avenue</b> <i>absolut elyx, peyshaud's aperitivo, honey-lemon syrup, strawberry, rosé prosecco</i>
<b>Milwaukee Avenue</b> <i>very old barton bourbon, house demerara, an-gostura, orange peel</i>
<b>Division Street</b> <i>casamigos blanco, agave, lime, fever tree pink grapefruit</i>
<b>Magnificent Mile</b> <i>aviation gin, butterfly pea tea, luxardo maraschino, prosecco</i>

### CLASSIC COCKTAILS

<b>Paper Plane 16</b> <i>high west bourbon, aperol, amaro nonino, lemon</i>
<b>Whiskey Sour 16</b> <i>28 Mile whiskey, amaro nonino, lemon, egg white</i>
<b>French 75 16</b> <i>28 Mile gin, french lavender, lemon</i>
<b>Espresso Martini 17</b> <i>absolut vanilia, espresso, frangelico, chocolate liqueur</i>
<b>Clover Club 16</b> <i>28 Mile gin, raspberry syrup, lemon, egg white</i>

### DRAFT BEER

Bell's Rotating Selection- <i>Galesburg, MI</i>	7
3 Floyds Rotating Selection- <i>Munster, IN</i>	7
Revolution Rotating Selection- <i>Chicago, IL</i>	7
Buckle Down Fritzcuffs German Style Pilsner - <i>Chicago</i>	7
Peroni Lager- <i>Italy</i>	7
Guinness <i>Dublin, Ireland</i>	9
Phase Three Polish Pilsner <i>Lake Zurich, IL</i>	7
Phase Three Pixel Density <i>Lake Zurich, IL</i>	7

### BOTTLES-CANS

Miller Lite Light Lager <i>Milwaukee, WI</i>	5
Bud Light Light Lager <i>St. Louis, MO</i>	5
Coors Light Light Lager <i>Golden, Co</i>	5
Goliath—Pseudo Sue—Pale Ale	7
Half Acre—Pony Pils German Pilsner- <i>Chicago, IL</i>	7
Tighthead—Scarlet Fire Red Ale	
Irish Ale- <i>Mundelein, IL</i>	6
Half Acre—Daisy Cutter German Pilsner- <i>Chicago, IL</i>	7
Phase Three—P3—Pilsner- <i>Lake Zurich, IL</i>	9
Tighthead—Chilly Water Pale Ale- <i>Mundelein, IL</i>	7
Toppling Goliath—Pseudo Sue Pale Ale- <i>Decorah, IA</i>	7
Hacker Pschorr—Weisse <i>Munich, Germany</i>	7
Revolution—Hazy Hero Hazy IPA <i>Chicago</i>	6
2 Fools Cider—Tart Cherry <i>Naperville, IL</i>	7
Revolution—Freedom of Speech	
Session Sour w/peaches <i>Chicago, IL</i>	6
Modelo Especial Lager <i>Mexico</i>	7
Heineken 0.0 Non-Alcoholic	6
Goose Island—Hazy Hug Hazy IPA	7
Duvel—Belgian Strong Ale 8.5 <i>Belgium</i>	12
High Noon Hard Seltzer—Peach	8
High Noon Hard Seltzer—Watermelon	8
High Noon Hard Seltzer—Grapefruit	8