## DINNER

APPETIZERS	• • • • • • •		• • • • • • •
Shrimp Cocktail horseradish labneh, lemon, cocktail sauce  Garlic Hummus olive tapenade, crudité  Roasted Brussel Sprouts sweet chili sauce, fresh herbs  SALADS  Add ons:* steak (4oz) +12, salmon (4oz		Meatballs*  2 house meatballs, marinara, herbed ricotta, grilled ciabatta  Chicken Wings* fresno chile hot sauce, crudité, ranch or blue cheese  chicken (4oz) +8, shrimp (6pc) +12	17
Classic Caesar romaine, sourdough croutons, manchego, parmes. Caprese Salad tomato, mozzarella, basil	15	Chopped Salad red wine vinaigrette, fennel salami, heirloom tomato, romaine, giardiniera	14
French Onion Soup provolone, crouton	13	Soup of the Week side of bread	11
Chicken Milanese* charred tomato salad, lemon thyme vinaigrette Wild Mushroom Farro	23 18	Tuscan Salmon*  4oz fillet, mushroom, tomato, spinach cream sauce, fettuccine	27
brown butter, oyster mushroom, sage, fresh greens  Veggie Burger	20	Spaghetti & Meatball* house meatballs, marinara, fresh herbs	26
black bean patty, fried onion, mushroom, house pickles, fries, choice of: cheddar or swiss  ALK Burger*  6oz patty, mushroom, fried onion, house pickles, fries, choice of: cheddar or swiss  SIDES	24	Steak Frites*  8oz sirloin served with chimichurri and fries	32
Grilled Asparagus	8	Side Salad	8
Fries	8	Charred Broccolini	8

\*Consumer Advisory: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness

\*\*To offset rising costs in our industry, including labor, supplies, and food & beverage costs, a 3% surcharge will be added to all checks.

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