## DINNER

APPETIZERS	••••	SOUPS	• • • •
Shrimp Cocktail horseradish labneh, lemon, cocktail sauce	15	French Onion Soup provolone, crouton	13
Garlic Hummus olive tapenade, crudité	15	Soup of the Week served with crostini	11
Roasted Brussel Sprouts sweet chili sauce, fresh herbs	13	SALADS	• • • •
Chicken Wings* fresno chile hot sauce, crudité, ranch or blue chees	<b>17</b>	Add ons:* steak (4oz) +12, salmon (4oz) chicken (4oz) +8, shrimp (6pc) +12	+10
Meatballs* 2 house meatballs, marinara, herbed ricotta, grilled ciabatta	15	Classic Caesar romaine, sourdough croutons, manchego, parmesa	<b>15</b>
<b>Sliders</b> beef patty, red onions, mayo, sriracha	13	Caprese Salad tomato, mozzarella, basil	15
Lollipop Lambchops lamb chops, tzatziki sauce, thyme	19	Chopped Salad red wine vinaigrette, fennel salami, heirloom tomato, romaine, giardiniera	14
ENTREES	• • • •	CIDEC	
Wild Mushroom Farro	18	SIDES	
brown butter, oyster mushroom, sage, fresh greens <b>ALK Burger*</b>	24	Grilled Asparagus Fries	8
6oz patty, mushroom, fried onion,	24	Side Salad	8
house pickles, fries, choice of: cheddar or swiss sub impossible burger		Mac & Cheese	8
Steak Frites*	32	Mashed Potatoes	8
8oz sirloin served with chimichurri and fries		Mixed Veggies	8
Shrimp Fettuccine Alfredo alfredo cream sauce, shrimp, sub chicken	28		
Roasted Chicken dark chicken, fingerling potatoes, asparagus	26		
<b>Bolognese</b> pappardelle pasta, tomato paste, ground beef	24		

\*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.