DINNER

APPETIZERS	• • • • • • •	SALADS	• • • • • • • • • • • • • • • • • • • •	
Shrimp Cocktail horseradish labneh, lemon, cocktail sauce	15	Add ons:* steak (4oz) +12, salmon (4oc) +8, shrimp (6pc) +12	4oz) +10	
Garlic Hummus olive tapenade, crudité	15	Classic Caesar romaine, sourdough croutons,	15	
Roasted Brussel Sprouts sweet chili sauce, fresh herbs	13	manchego, parmesan Caprese Salad	15	
Chicken Wings*	17	tomato, mozzarella, basil		
fresno chile hot sauce, crudité, ranch or blue cheese		Chopped Salad red wine vinaigrette, fennel salami,	14	
Meatballs*	15	heirloom tomato, romaine, giardiniera		
2 house meatballs, marinara, herbed ricotta, grilled ciabatta		FNTRFFS		
Sliders	13	ENTREES	••••••	
beef patty, red onions, mayo, sriracha		Wild Mushroom Farro	18	
Calamari*	14	brown butter, oyster mushroom, sage, fresh greens		
buttermilk batter, old bay, cilantro, marinara s	auce	Shrimp Fettuccine Alfredo	28	
		alfredo cream sauce, shrimp, sub chicken		
SOUPS	• • • • • • • • • •	Herb Roasted Chicken	26	
French Onion Soup	13	chicken leg & thigh, fingerling potatoes, aspara	thigh, fingerling potatoes, asparagus	
provolone, crouton		ALK Burger*	24	
Soup of the Week served with crostini	11	6oz patty, mushroom, fried onion, house pickles, fries, choice of: cheddar or swiss sub impossible burger	5	
		Bolognese	24	
SIDES	• • • • • • • • •	pappardelle, beef ragu		
Grilled Asparagus	8	Steak Frites*	32	
Fries	8	12oz sirloin served with chimichurri and fries		
Side Salad	8			
Mac & Cheese	8			
Mashed Potatoes	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.