

◆ DAILY SPECIALS ◆

Our chef creates unique dishes each day, highlighting seasonal ingredients and bold flavors. Ask your server about today's feature.

Appetizers

LOBSTER BISQUE | 14 bowl | 6 cup ^{gfm}
sweet cold-water lobster | cognac crème fraîche

FRENCH ONION SOUP | 14 bowl | 6 cup
caramelized onions | comté | fines herbs | pecorino romano | crostini

GOAT CHEESE CURDS | 16
beer battered laclare farms goat cheese curds |
hot pepper jelly | miso ranch

FRIED DEVEILED EGGS | 12
egg yolk mousse | nueske bacon | chives

BOURBON BACON SLAB | 18
hand-cut nueske bacon | bourbon bacon sauce

CHARRED SHISHITO PEPPERS | 12
citrus sea salt | srirachi aoli

**DECONSTRUCTED CRAB
RANGOON | 18**
fried wontons | jumbo lump crabmeat | gouda cheese |
sweet & sour sauce | green onion

SHRIMP COCKTAIL | 20*
jumbo shrimp | cocktail sauce | atomic horseradish | lemons

Entree Salads

GRILLED CHICKEN CAESAR | 16
chopped kale | aged parmigiano-reggiano |
toasted brioche crumble | caesar dressing

SALMON BERRY ◆ | 20 ^{gfm}
grilled salmon | seasonal berries | arugula | goat cheese |
spiced pecans | balsamic vinaigrette

SESAME SEARED AHI-TUNA ◆ | 20
greens | avocado | mandarin oranges | carrots |
cucumber | sesame ginger vinaigrette | fried wontons

STEAK & ROASTED BEET SALAD ◆ | 20 ^{gfm}
ny strip | roasted beets | baby arugula | gorgonzola |
toasted walnuts | horseradish vinaigrette

SHRIMP & CRAB LOUIE | 18 ^{gfm}
chilled shrimp | sweet crab meat | crisp romaine | capers
grape tomatoes | avocado | cucumber | louie dressing

WINTER CITRUS & BURRATA | 18
mixed baby greens | cara cara oranges | blood oranges | grapefruit |
pomegranate seeds | almonds | citrus-honey vinaigrette

Lunch Entrees

all entrees served with choice of house salad or cup of soup

FILET MEDALLIONS ◆ | 32
wild mushroom mix | bordelaise sauce | crumbled
blue cheese | vegetable of the day

SALMON ◆ | 27
korean bbq glazed salmon | asian slaw |
sesame vinaigrette | vegetable of the day

ZABUTON ◆ | 36
6 oz. snake river farms wagyu “japanese pillow” |
pinot noir infused salt | vegetable of the day

FRESH CATCH OF THE DAY | 30
chef's daily selection, prepared with
seasonal accompaniment

CHICKEN PARMIGIANA | 28
chef's grandmother's sunday sauce | muenster cheese |
parmigiano-reggiano | vegetable of the day

SCALLOPS & SHRIMP | 29
u-10 scallops | basil | garlic | cherry tomato |
asparagus | shiitake mushrooms | cavatappi pasta

Hand Helds

all sandwiches & burgers served with choice of hand-cut french fries | house made chips | coleslaw | \$3 side salad | \$4 cup soup
impossible burger substitute | \$2

CLASSIC CHEESEBURGER ◆ | 17
choice of cheese | lettuce | tomato | onion |
house-made bun

FATTY MELT BURGER ◆ | 19
thousand island | sautéed onions |
gruyere | american | marble rye

BUN-LESS BURGER ◆ | 19 ^{gfm}
asparagus | mushrooms | avocado | swiss cheese |
lettuce | tomato | onion | balsamic drizzle

ALL AMERICAN ◆ | 19
shredded iceberg | chopped onion | pickles |
thousand island dressing | house-made bun

WAGYU BURGER ◆ | 23
snake river farms wagyu | bourbon bacon jam |
arugula | oven-dried tomato | horseradish cheddar

TJHS FRIED CHICKEN | 17
buttermilk fried chicken | hot sauce | coleslaw |
pickles | pepper jack | house-made bun

LOBSTER BLT ROLL | 21
butter poached lobster | lettuce | bacon | avocado |
cherry tomato | mayo | new england hot dog bun

“BIG DON” CRAB CAKE | 21
maryland jumbo lump crabcake | coleslaw |
old bay tartar sauce | house-made bun

CHICAGO ITALIAN BEEF | 18
hot roast beef | au jus | sport pepper |
giardiniera | crusty italian roll

B.L.A.T. | 16
pile of bacon | beefsteak tomato | avocado |
multi-grain toast | everything seasoning | mayo

“THE WOODY” WRAP | 16
grilled chicken | avocado smash | bacon | lettuce |
tomato | onion | sriracha aioli

CHICAGO DOG | 13
grilled hot dog | sweet relish | onion | tomato | pickles |
sport pepper | mustard | celery salt

THE RACHEL | 16
smoked turkey | sauerkraut | swiss cheese |
russian dressing | marble rye

PHILLY CHEESESTEAK | 18
shaved dry aged ribeye | caramelized onions |
sharp provolone | crusty italian roll

OCC COUNTRY CLUB | 16
roast beef | ham | turkey | bacon | lettuce |
tomato | multi grain bread | mayo

^{gfm} - gluten free

Consumption of raw or uncooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodbourne illness.

