

lunch

appetizers

Grilled Prawns and Avocado 15.00
Chipotle Dressing

Smoked Chicken and Cheese Quesadilla 9.00
Flour Tortilla Filled with Smoked Chicken, Grilled Onions and Pico de Gallo

Crab Cakes 14.00
Spicy Remoulade, Roasted Pepper

Crisp Chicken Rolls 8.00
Cilantro Buttermilk Dip

Grilled Bacon Scallops 14.00
Warm Corn Spoon Bread

soups and salad

Chicken Soup 8.00
Kreplach and Matzo Balls

Creamy Lobster Bisque with Blue Crab 8.50

Roasted Chicken Tortilla Soup 8.50
Avocado and Pico de Gallo

Mixed Greens 6.00
Dried Cranberries, Tomato, Cucumber, Sweet Onion Dressing

Iceberg Wedge 6.00
Maytag Blue Cheese, Red Onion, Chopped Tomatoes

entree salads

Traditional Cobb Salad 13.50
Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese, Tomatoes. Tossed with Lemon-Dijon Dressing

Caesar Salad 9.50
Romaine, Traditional Dressing, Fresh Parmesan, White Anchovy, Warm Garlic Crouton
Top it with Choice of Grilled:

Chicken 13.50
Shrimp 15.00

Grilled Salmon on Greens 14.50
Sweet Onion Dressing

burgers and more

Charbroiled Angus 1/2 Pound Burgers
Crisp Lettuce, Sliced Tomato, Red Onion, Kosher Pickles, Mustard Herb Dip
Choice of Fresh Cut French Fries or Cucumber Tomato Salad

Original 12.50
Choice of Cheese

Chi-town 13.50
Bacon, Cheddar and Jack Cheeses

O'h Burger 13.00
American Cheese, Grilled Onions, and o'h Barbecue Sauce

Patty Melt 13.00
Cheddar Cheese, Grilled Onions on Rye Bread

Grilled Salmon Sandwich 13.00
Arugula, Roasted Tomato, Spicy Remoulade

Reuben 12.00
Corn Beef, Sauerkraut, Swiss and Thousand Island Dressing on Rye

Chicken Sandwich 12.00
Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread. Served with a Fresh Cucumber Salad

English-Style Club Sandwich 11.00
Shaved Turkey, Smoked Bacon, Fried Egg, and Dijon Spread

Pulled Pork 10.00
House Smoked with o'h Barbecue Sauce

American Grill

oven baked sandwiches

Grilled Portabella Mushroom 12.00
Roma Tomatoes, Grilled Onions, Provolone Cheese, Pesto


Smoked Strip Loin of Beef 13.00
Sautéed Onions, Jack Cheese and Dipping Jus

Tuna Melt 10.50
Tuna Salad, Roasted Tomatoes, White Cheddar on Whole Wheat Ciabatta

Ham and Swiss 10.00
Kosher Dills and Mustard Spread

entrees

 **Grilled Salmon** 18.00
Preserved Lemon and Roasted Vegetables

 **Grilled Strip Loin Steak 5 oz.** 18.00
Asparagus, Arugula, Parmesan Reggiano Tossed with Balsamic and Extra Virgin Olive Oil, Roasted Pine Nuts

 **Whole Wheat Penne Pasta with Romano Beans** 14.00
Roma Tomato, Romano Beans, Grilled Vegetables and Crumbled Goat Cheese

Chicken Pasta 14.00
Tossed with Asparagus, Basil, Garlic, Grape Tomatoes and Virgin Olive Oil

dinner

American Grill

appetizers

Crab Cakes Spicy Remoulade, Roasted Pepper	14.00
Traditional Shrimp Cocktail	14.00
Grilled Prawns and Avocado Chipotle Dressing	15.00
Crisp Chicken Rolls Cilantro Buttermilk Dip	8.00
Smoke House Sampler Pulled Pork, Smoked Sirloin, Smoked Chicken	9.00
Grilled Bacon Scallops Warm Corn Spoon Bread	14.00
Cilantro Pork Dumpling Blistered Corn Sauce	9.00

salads

Mixed Greens Dried Cranberries, Tomato, Cucumber, Sweet Onion Dressing	6.00
Iceberg Wedge Maytag Blue Cheese, Red Onion, Chopped Tomatoes	6.00
Traditional Cobb Salad Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese, Tomatoes Tossed with Lemon-Dijon Dressing	13.50
Caesar Salad Romaine, Traditional Dressing, Fresh Parmesan, White Anchovy, Warm Garlic Crouton Top it with Choice of Grilled:	9.50
Chicken	13.50
Shrimp	15.00

soups

Creamy Lobster Bisque with Blue Crab	8.50
Chicken Soup Kreplach and Matzo Balls	8.00

house favorites

Hickory Roasted Chicken Boneless with Creamy Mushroom Potato	14.50
Maple Glazed Pork Tenderloin Spring Peas, Pearl Onions and Potato Dumplings	15.00
Stuffed Salmon Stuffed with Crab and Arugula. Served with Asparagus	28.00
Shrimp and Cavatappi Pasta. Arugula, Basil, Oven Roasted Tomatoes	18.00
Herb and Pepper Crusted Halibut Black Barley Pilaf and Heirloom Tomato Salad	24.00
 Whole Wheat Penne Pasta Roma Tomato, Romano Beans, Grilled Vegetables, Crumbled Goat Cheese	14.00
Smoked Chicken Pasta . Bacon and Mushrooms	16.00
 Grilled Strip Loin Steak 5 oz. Asparagus, Arugula, Parmesan Reggiano Tossed with Balsamic and Extra Virgin Olive Oil, Roasted Pine Nuts	18.00

grill items

Seasoning Specialties, Choice of One

- Blue Cheese Butter
- Homemade Steak Sauce
- Mushroom Sauce
- Green Peppercorn Sauce
- Herb Butter
- Smoked Sea Salt
- Creamy Horseradish
- Chicago Style Steak Seasoning

Grill Items are Served with a Choice of One Side

Filet 10 oz.	34.00
Prime Bone-In Rib Eye 16 oz.	38.00
Prime Top Sirloin Steak 12 oz.	22.00
Daily Fresh Fish	Market Price
Pork T-Bone	21.00
Prime New York Steak 12 oz.	32.00

sides

Mashed Potatoes with White Cheddar Cheese	6.00
Grilled Asparagus	7.00
Sautéed Spinach with Olive Oil and Garlic	6.00
Fresh Cut French Fries	5.00
Wisconsin Cheddar Dumplings	7.00
Smoked Mushrooms and Onions	6.00
Broccoli with Garlic Butter	5.00
Baked Potato	5.00