

Navy Pier

Raw Bar

OYSTERS	6 east coast oysters, champagne mignonette, classic cocktail sauce	21
CLAMS	6 Connecticut littlenecks, classic cocktail sauce, lemon	18
MUSSELS	8 New Zealand mussels Escabeche style, steamed & chilled, pickled peppers, paprika, toasted garlic	18
SHRIMP	5 jumbo shrimp, classic cocktail sauce, lemon	21
TARTARE	yellowfin tuna, cucumber, granny smith apple, Meyer lemon, chives	21
CEVICHE	market fish, jalapeño, mixed citrus, red onion	21
PETIT PLATEAU	6 oysters, 6 clams, 5 shrimp, 8 mussels	72
GRAND PLATEAU	12 oysters, 12 clams, 10 shrimp, 8 mussels, tuna tartare, ceviche	175

Oysters & Champagne...the perfect pairing

Enjoy exclusive pricing on select sparkling wines with any raw bar plateau

Schramsberg Blanc de Blancs • 60 Gosset Grande Reserve Champagne • 75 Veuve Cliquot Yellow Label Brut Champagne • 86

Beginnings

BIBB	Boston bibb lettuce, radishes, green peppercorn buttermilk vinaigrette	17
ARUGULA	baby arugula, goat cheese, candied walnuts, prosecco vinaigrette	17
BURRATA	local burrata, Martins pretzel crumble, green apple, honey, black truffle vinaigrette	19
FRENCH ONION SOUP	classic five onion preparation, 24 hour veal stock, gruyere gratiné	18
CROQUETTES	roasted organic chicken, bechamel, Marsala, mushrooms, chives	19

Flatbreads

COOKED IN OUR WOOD BURNING OVEN

TOMATO & MOZZ	slow roasted Jersey tomato, local bocconcini, basil	20
MUSHROOM & ONION	grilled portobello, black truffle crema, balsamic cippolini, arugula, fresh thyme	24
CLAM & GARLIC	mixed briny clams, roasted garlic, parsley, oregano, chili bomba, lemon	26
PEPPERONI & POTATO	spicy pepperoni, potato, smoked mozzarella, roasted pear, habanero honey, orange zest	23
GOAT CHEESE & BACON	goat cheese, Nueske's bacon, pickled onion, frisée, rosemary	23

Mains

COOKED ON LIVE FIRE

THE BURGER	10 oz dry aged blend, caramelized onion, tomato jam, American cheese, hand cut fries (add Nueske's Bacon +4)	22
MARKET FISH	sauce sobise, crispy leeks, pickled ginger, fingerling potatoes, pomegranate	30
YELLOWFIN TUNA	grilled local tuna, broccolini, clementine chutney, spiced almonds, lemon zest	33
CHICKEN PAILLARD	citrus brined organic chicken breast, fennel, radicchio, celery & orange salad, olive relish	26
BERKSHIRE PORK	grilled berkshire pork cutlet, bacon braised cabbage, butternut squash slaw, chorizo vinaigrette	29
STEAK FRITES	10 oz hanger steak, roasted garlic, balsamic cippolini, hand cut fries	42
WHOLE CHICKEN FOR TWO	citrus brined organic chicken, apricot glaze, salsa verde, mashed potatoes	49

On The Side

HAND CUT FRIES	9
CLASSIC MASHED POTATOES	9
ROASTED BROCCOLINI	12
ARUGULA, MEYER LEMON, PECORINO	12

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Sweet Endings

RICOTTA BOMBOLONI · 15

house made ricotta donuts,
chocolate Grand Marnier sauce

APPLE TART · 15

Hudson Valley apples, salted caramel, vanilla whipped cream

14 LAYER CHOCOLATE CAKE FOR TWO · 22

alternating layers of Valrhona dark chocolate cake,
& chocolate ganache, chocolate glaze, vanilla whipped cream

COCONUT CAKE FOR TWO · 21

lemon chiffon cake, coconut filling, cream cheese icing,
toasted coconut, vanilla whipped cream

AMPLE HILLS CREAMERY ICE CREAM · 10

Just Vanilla Please, Chocolate Milk & Cookies,
Ooey Goey Butter Cake, Peanut Butter Wins The Cup

Coffee

REGULAR · 4

ESPRESSO · 4

DOUBLE · 6

MACCHIATO · 5

CAPPUCINO · 6

LATTE · 6

COLD BREW · 6