



EASTER BRUNCH

AVAILABLE 10AM - 2PM

BREAKFAST SELECTIONS

HAM & CHEESE OMELET* CHEDDAR-JACK | SMOKED HAM | BREAKFAST POTATOES | WHITE OR WHEAT TOAST | 12

LOBSTER & AVOCADO OMELET* COLD WATER LOBSTER | TOMATO | SPINACH | PROVOLONE | BREAKFAST POTATOES | WHITE OR WHEAT TOAST | 20

TRADITIONAL EGGS BENEDICT* CANADIAN BACON | POACHED EGG | HOLLANDAISE | BREAKFAST POTATOES | 13

HASS AVOCADO TOAST* EGGS ANY STYLE | FRESH PRESSED GUACAMOLE | FIRE ROASTED CORN | WHOLE GRAIN CIABATTA | 14

STEAK & EGGS* 4 OZ. FILET MIGNON | TWO EGGS ANY STYLE | BREAKFAST POTATOES | WHITE OR WHEAT TOAST | 22

\$3 MIMOSA'S

\$5 BLOODY MARY'S

STARTERS

COACH'S POT ROAST NACHOS CHEDDAR-JACK | PICKLED JALAPEÑO | SOUR CREAM | TOMATO | SCALLION | SMALL 16 LARGE 19

COLOSSAL SHRIMP COCKTAIL COCKTAIL SAUCE | FRESH HORSERADISH | GF 19

FRESH FRIED CALAMARI COCKTAIL SAUCE | TARTAR SAUCE | 15

FRESH SOUP | SALADS

SOUP OF THE DAY CUP 5 BOWL 7

MIKE'S SALAD CANDIED PECAN | GOAT CHEESE | DICED GRANNY SMITH APPLE | DRIED CRANBERRY | BALSAMIC VINAIGRETTE | GF 9

ICEBERG WEDGE DANISH BLUE CHEESE CRUMBLE | BACON | RED ONION | TOMATO | CUCUMBER | BLUE CHEESE DRESSING | GF 10

CAESAR SALAD ROMAINE | PARMIGIANO REGGIANO | CROUTON | 9

ADD A PROTEIN : GRILLED CHICKEN BREAST 7 | SPICY GRILLED SHRIMP 11 | FAROE ISLAND SALMON 14

HOUSE SPECIALTIES

THE "FRIDGE" BURGER* CHEDDAR | MUSTARD | MAYO | ONION | PICKLE | LETTUCE | TOMATO | SPLIT-TOP BUN | FRIES | 17

BERKSHIRE PORK CHOP* DOUBLE CUT | APPLE CHUTNEY | CHERRY JUS | MASHED POTATOES | GF 35

ANGUS PRIME RIB* 12 OZ. CUT | BURGUNDY MUSHROOMS | HORSERADISH CREAM | AU JUS | 34

FAROE ISLAND SALMON* GREEN BEAN | ROASTED TOMATO | BASIL | LEMON BUTTER | GF 23

MARYLAND STYLE CRAB CAKE* JUMBO LUMP CRAB | BROWN RICE | COLESLAW | TARTAR SAUCE | SINGLE 22 DOUBLE 35

MAINE LOBSTER TAIL* 6 OZ. TAIL | BROWN RICE | ASPARAGUS | DRAWN BUTTER | GF 38

PREMIUM ANGUS STEAKS & CHOPS

EACH STEAK & CHOP IS ACCOMPANIED WITH ROASTED POTATOES AND GREEN BEANS

8 oz. FILET MIGNON*
CENTER CUT | GF 44

COLORADO LAMB CHOPS*
DEMI GLAZE | MINT OIL | GF 48

NEW YORK STRIP*
CENTER CUT | 16 oz. | GF 59

10 oz. FILET MIGNON*
CENTER CUT | GF 54

BONE-IN RIBEYE*
22 oz. | GF 69

HORSERADISH CRUST 4

ROASTED GARLIC CRUST 4

BLUE CHEESE CRUST 4

GREEN PEPPERCORN DEMI 4

BEARNAISE SAUCE 4

OSCAR STYLE 15

MARYLAND CRAB CAKE 17

DAY BOAT SCALLOPS 14

MAINE LOBSTER TAIL 34

SIDES \$6

CARAMELIZED BRUSSELS SPROUTS GF

MASHED POTATOES GF

MEXICAN STREET CORN "ELOTE" GF

FRESH ASPARAGUS GF

FRENCH FRIES GF

BURGUNDY MUSHROOMS GF

LOBSTER MAC & CHEESE | 20

* The Illinois department of public health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to elderly, young children under the age of 4, pregnant women & other highly susceptible individuals w/ compromised immune systems. Thorough cooking of such foods reduces the risk of illness

GF These items are prepared gluten-free to the best of our knowledge based on supplier information & recipe procedures. Normal kitchen operations involve shared cooking & preparation areas that may contain traces of gluten.



EASTER DINNER

AVAILABLE 3PM - 8PM

STARTERS

COACH'S POT ROAST NACHOS CHEDDAR-JACK | PICKLED JALAPEÑO | SOUR CREAM | TOMATO | SCALLION | SMALL 16 LARGE 19

COLOSSAL SHRIMP COCKTAIL COCKTAIL SAUCE | FRESH HORSERADISH | GF 19

FRESH FRIED CALAMARI COCKTAIL SAUCE | TARTAR SAUCE | 15

COCONUT SHRIMP BANG BANG DIPPING SAUCE | BASIL OIL | 15

FRESH SOUPS | SALADS | PROTEIN BOWLS

SOUP OF THE DAY CUP 5 BOWL 7

BAKED FRENCH ONION CUP 7 BOWL 9

CLASSIC CAESAR ROMAINE | PARMIGIANO REGGIANO | CROUTON | 9

MIKE'S CANDIED PECAN | GOAT CHEESE | DICED GRANNY SMITH APPLE | DRIED CRANBERRY | BALSAMIC VINAIGRETTE | GF 9

ICEBERG WEDGE DANISH BLUE CHEESE CRUMBLE | BACON | RED ONION | TOMATO | CUCUMBER | BLUE CHEESE DRESSING | GF 10

HOUSE SPECIALTIES

THE "FRIDGE" BURGER* CHEDDAR | MUSTARD | MAYO | ONION | PICKLE | LETTUCE | TOMATO | FRENCH FRIES | 16

FRIED HALF CHICKEN MASHED POTATOES | COLESLAW | HONEY-CHIPOTLE DIPPING SAUCE | 23

SMOKED BABY BACK RIBS BBQ SAUCE | COLESLAW | FRENCH FRIES | 27

ANGUS PRIME RIB* 12 OZ. CUT | BURGUNDY MUSHROOMS | HORSERADISH CREAM | AU JUS | 34

BERKSHIRE PORK CHOP* APPLE CHUTNEY | CHERRY JUS | MASHED POTATOES | GF SINGLE 22 DOUBLE 35

PREMIUM ANGUS STEAKS

EACH STEAK & CHOP IS ACCOMPANIED WITH ROASTED POTATOES AND GREEN BEANS

8 oz. FILET MIGNON*
CENTER CUT | GF 44

COLORADO LAMB CHOPS*
DEMI GLAZE | MINT OIL | GF 48

NEW YORK STRIP*
CENTER CUT | 16 oz. | GF 59

10 oz. FILET MIGNON*
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BONE-IN RIBEYE*
22 oz. | GF 69

HORSERADISH CRUST 4

ROASTED GARLIC CRUST 4

BLUE CHEESE CRUST 4

GREEN PEPPERCORN DEMI 4

BEARNAISE SAUCE 4

OSCAR STYLE 15

MARYLAND CRAB CAKE 17

DAY BOAT SCALLOPS 14

MAINE LOBSTER TAIL 34

FRESH FISH AND SEAFOOD

DAY BOAT SCALLOPS* LOBSTER RISOTTO | SWEET CORN CREAM | GF 35

FAROE ISLAND SALMON* GREEN BEAN | ROASTED TOMATO | BASIL | LEMON BUTTER | GF 26

CHILEAN SEABASS BROWN RICE | LEMON BASIL BUTTER | SALSA FRESCA | GF 39

MAINE LOBSTER TAIL* 6 oz. TAIL | BROWN RICE | ASPARAGUS | DRAWN BUTTER | GF SINGLE 38 DOUBLE 68

MARYLAND STYLE CRAB CAKE* JUMBO LUMP CRAB | BROWN RICE | COLESLAW | TARTAR SAUCE | SINGLE 22 DOUBLE 35

SIDES \$6

CARAMELIZED BRUSSELS SPROUTS GF

MASHED POTATOES GF

MEXICAN STREET CORN "ELOTE" GF

FRESH ASPARAGUS GF

BAKED POTATO GF

BURGUNDY MUSHROOMS GF

FRENCH FRIES

LOBSTER MAC & CHEESE | 20

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