

APPETIZERS

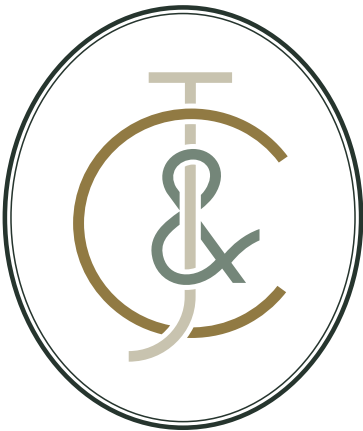
Warm Dinner Rolls	
<i>whipped butter</i>	7
Burrata & Strawberries	
<i>black walnut crumble, sesame sourdough.</i>	18
Ahi Tuna Tartare*	
<i>avocado, crispy shallot, macadamia nut, wasabi ponzu</i>	23
Spinach & Artichoke Dip	
<i>feta, warm tortilla chips</i>	15
Lobster & Shrimp Ceviche	
<i>golden tomato, sweet chili</i>	26
Belgian Style Mussels	
<i>ȳCO kolsch, shallots, herbs, buttered toast</i>	18
Peekytoe Crab Cake	
<i>preserved meyer lemon aioli, fennel & apple salad.</i>	26
Wisconsin Cheese Curds	
<i>buttermilk ranch</i>	12

SALADS

Little Gem Green Goddess	
<i>milk bread croutons, manchego</i>	13
Baby Iceberg Wedge	
<i>bacon, egg, buttermilk ranch, stilton snow</i>	15
Heirloom Tomato	
<i>garlic breadcrumbs, roasted corn, sweet basil, whipped feta</i>	15
Super Green	
<i>kale, avocado, broccoli, asparagus, pepperoncini, olive, pistachio, lemon vinaigrette, parmesan</i>	17
ADD CHICKEN +7 SALMON +14 FILET MEDALLION +11 SHRIMP +12	



- GLENVIEW, IL -



Glenview’s very own
neighborhood American bistro.
Good food. Good drinks.
Good company.

DAILY SPECIALS

MAIN EVENT

Lake Superior White Fish	
<i>crispy capers, cucumber, lemon-dill butter</i>	32
Ahi Tuna Tataki*	
<i>crispy sushi rice, togarashi, mango, avocado</i>	39
Atlantic Salmon	
<i>toasted sesame, quinoa tabbouleh, tahini</i>	34
Beer Battered Fish & Chips	
<i>dill tartar sauce</i>	28
Lemon Garlic 1/2 Chicken	
<i>grilled broccolini, natural jus</i>	31
Blackened Pork Tenderloin	
<i>roasted corn & poblano pepper succotash, tomatillo salsa, lime crema</i> .	32
Jack’s Double Smash Burger*	
<i>new school american, griddled onions, pickles, special sauce.</i> . . .	21
Filet Mignon Sliders*	
<i>stilton crust, griddled onions, garlic aioli, french fries</i>	24
Prime Steak Frites*	
<i>10oz flat iron, french fries, herb butter</i>	48

SIDES

Frites	
<i>garlic aioli</i>	10
Brussels Sprouts	
<i>cider glaze, labneh & crispy bits</i>	13
Grilled Broccolini	
<i>crispy shallots, crumbled feta, toasted sesame</i>	13
Brown Sugar Cornbread	
<i>jalapeño butter</i>	12

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Chef’s Special Flatbread <i>seasonal toppings</i> 18	Flaky Chicken Pot Pie <i>spring peas, carrots</i> 24	Pork Schnitzel* <i>spätzle, tarragon mustard sauce</i> 33	Short Rib & Sea Scallops* <i>summer corn purée, chimichurri rojo</i> 42	Maine Lobster Risotto <i>fennel confit, tarragon</i> 46	Beef Wellington* <i>whipped potatoes, watercress, red wine sauce</i> 62	Fried Chicken* <i>brown sugar cornbread, creamy coleslaw</i> 28

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

COCKTAILS

A Modern Cure
gin, mallorca melon, lemon, soda
12

Peachy Heat Marg
tequila blanco, sotol, peach, lime, habanero
16

Rose-Colored Glasses
vodka, curacao, white cranberry, lime, hibiscus
14

WHISKEY

New York Sour
bourbon, cardamaro, lemon, angostura, cab sauv float
18

Jackman Old Fashioned
bourbon, demerara, coffee, orange bitters
15

SPIRIT FREE

Mallorca Mule
mallorca melon, lime, ginger beer
10

BEER

DRAFT

Harp European Lager; 4.5% 8

Allagash White Belgian White; 5.2% 8

Maplewood Son of Juice IPA; 6.3% 8

Guinness Irish Stout; 4.2% 10

PACKAGED

Miller High Life Light Lager; 4.6% 6

Stella Artois Lager; 5.0%. 7

Half Acre Daisy Cutter Pale Ale; 5.2% 9

Go! Brewing Pilsner; 0.5% 5

Jackman X Middle Brow
House Brew 8
Kolsch-Style; 4%



WINES BY THE GLASS

BUBBLES & BLUSH

Tiamo Prosecco 12
Prosecco NV || Veneto, IT || Charmat in style

Chateau Gassier ‘Esprit Gassier’ Rosé 14
Cinsault 2024 || Provence, FR || Garrigue & orange blossom

WHITES

Abbazia di Novacella 14
Pinot Grigio 2023 || Alto Adige, Italy || Monks knows best

Montes 14
Sauv Blanc 2022 || Aconcagua, CL || World’s best vineyard

Aveleda 12
Alvarinho 2023 || Vinho Verde, PT || Cool kids’ sancerre

Sonoma Cutrer ‘Russian River Ranches’ 16
Chardonnay 2023 || Sonoma, CA || Oak bombs

REDS

Domaine SC ‘La Galoche’ 17
Gamay Noir 2023 || Beaujolais, FR || Crunchy & bright

Leyda 15
Pinot Noir 2022 || Leyda Valley, CL || Cool. Coastal. Chilean.

BonAnno Wines 20
Cab Sauv 2022 || Alexander Valley, CA || Wilmette’s own

Raul Perez ‘Ultreia St. Jacques’ 16
Garnacha 2022 || Bierzo, SP || Ultimate food pairer

Ballyhoo Blend 15
Red Blend 2024 || Central Coast, CA || Pour of the house

Prices shown are for 6oz pours,
full bottles also available.