

APPETIZERS

Bavarian Pretzel Sticks – Warm Artisan Pretzel Sticks with choice of one dipping sauce 7.95
(Cheddar, Honey Mustard, Horseradish Aioli, Marinara or Chipotle,)

Bruschetta: Diced tomato, fresh basil, olive oil, garlic & Parmesan Cheese atop toasted baguettes 8.95

Stuffed mushrooms- 3 Giant Stuffed mushroom caps filled with herbed cream cheese, beer battered and fried served with Sweet chili thai sauce 9.95 (add a mushroom for 2.50)

Classic Potato Skins- Homemade skins filled with Cheese, Bacon, Green Onions and Sour Cream 8.95

Tomato Tower: Stacked tomatoes, fresh mozzarella, balsamic glaze, garlic olive oil & fresh basil. 9.95

Goat Cheese al Forno– Creamy Goat Cheese baked in marinara sauce served with baguettes, 10.95
(*GF Make it Gluten Free with Tortilla Chips)

Caprese Portabella – Marinated Portabella mushroom stuffed with cheese, basil, garlic & tomatoes topped with Balsamic vinegar glaze 11.95 **GF

“The Sheila” Sweet & Spicy Chicken Skewers- Tender chicken wrapped in applewood bacon **GF
Coated with a sweet but spicy coating. Accompanied by our secret dipping sauce 11.95

Steamed Mussels- Steamed Mussels served in a white wine reduction served with garlic bread 12.95

Spinach Artichoke Dip- Famous McGinnis Pub recipe served with tortilla chips 11.95
A favorite for all cream cheese lovers! **GF

Hummus: Roasted Red Pepper hummus, topped with feta cheese, red onions and drizzled with olive oil served with fresh cucumbers & toasted pita 11.95 (Make it Gluten Free with Tortilla chips)

Prime Rib Tacos- Three corn tortillas filled with Prime rib, chopped onion and fresh cilantro topped with Chipotle Horseradish Crema. 12.95 **GF

Tyler’s Tenderloin Sandwiches- Tender slices of filet served on French rolls, melted mozzarella served with au jus and horseradish cream sauce 12.95 **GF

Baked Brie – Delicious Baked Brie in pastry puff topped with a warm brown sugar walnut sauce with a hint of Raspberry. Served with sliced Granny Smith Apples. 12.95

LUNCH SPECIAL TUESDAY – FRIDAY 11AM-3PM

Wrap or Sandwich Special

Enjoy today’s selection & Kettle Chips for 10 dollars

Add House salad or cup of soup for \$1 extra

FLAT BREADS 10.95

Bruschetta - Parmesan Cheese, Tomato, Garlic, Basil, Fresh Mozzarella, Balsamic Glaze

Kansas City BBQ - BBQ Chicken, blue cheese, cheddar jack, red onions

Mamma Mia - Classic Marinara topped with cheese & pepperoni

Roma - Classic Marinara topped with Italian sausage, cheese, cream cheese & mushrooms

SOUPS & SALADS:

Chili or Soup of the day. Cup 3 Bowl 4

Wedge Salad: A Wedge of iceberg lettuce with tomato, purple onions, bacon crumbles, crumbled blue cheese, and creamy blue cheese dressing. This Retro salad was popular in the 60's when all we knew was iceberg. 7.95

Black & Blue Steak Salad: Tender steak grilled to perfection. Served on a bed of Romaine & Artisan lettuce and topped with tomatoes, blue cheese crumbles, and your choice of dressing. 14.95

The Greek: Tomatoes, cucumbers, peppers, red onions, olives & feta cheese on top of Romaine & Artisan Lettuce blend with Greek Vinaigrette Dressing 13.95

Asian Salmon - 4oz Grilled Salmon atop a bed of artisan lettuce, mandarin oranges, cranberries and chopped peanuts served with an Asian sesame dressing 15.95

Southwest Salad: Lettuce blend topped with grilled chicken, Cheddar cheese, black beans, corn, tomatoes, green onions & tortilla strips served with Chipotle Ranch dressing 13.95

SANDWICHES:

Each Sandwich comes with choice of two sides

Steak Sandwich: Tender Steak grilled & served open face on a nest of onion straws on French bread topped with a house blended steak butter 15.95

Caprese Chicken: Grilled marinated chicken breast on a French roll topped with fresh mozzarella cheese, tomato, garlic infused olive oil, fresh basil and balsamic glaze. 12.95

Pot Roast Sandwich: Tender Pot Roast topped with mozzarella cheese, caramelized onions. Side of Au Jus 13.95

Mi' Italiano : Genoa Salami, swiss cheese, fresh tomato, garlic, basil on sourdough 13.95

Portabella Mushroom Focaccia: Grilled Portabella Mushroom, topped with sautéed spinach, melted swiss cheese on a Tomato Focaccia Bun with Red Pepper Aioli 13.95

ENTREES

Ribeye Steak: 14oz 21 Day Aged USDA Certified Black Angus Beef, accompanied by two sides 26.95 **GF

Filet 8oz 21 Day Aged USDA Certified Black Angus Beef, accompanied by two sides 32.95 **GF

Chicken Madeira: Slow Cooked Chicken Breast topped with fresh Mushroom Madeira Sauce and served with Mashed Potatoes and vegetable of the day 18.95

Maple Planked Chicken : Marinated breast of chicken grilled on maple plank with maple glaze accompanied by two sides 18.95 **GF

Down Home Pot Roast Dinner: This comfort food includes Tender pot roast drizzled with a rich brown gravy, accompanied by two sides 16.95

Spinach Artichoke Penne: Penne Pasta tossed in a garlic cream sauce with fried artichokes 15.95
Add Chicken \$3

Baked Spaghetti & Meatballs: Fresh marinara, pasta & beef meatballs topped with cheese and baked to perfection 12.95

Cavatelli Especial: Fresh marinara, cavatelli pasta, Italian sausage, fresh broccoli 16.95

Chicken Pot Pie: Chicken & Vegetables baked in a Puff Pastry dough 16.95

Salmon Dijon: 8 oz Salmon Filet baked to perfection topped with a caramelized Dijon mustard glaze, accompanied by two sides 19.95 **GF

Fish & Chips Fresh cod, battered with housemade Beer Stout Batter and fried to perfection. Accompanied by two sides 19.95

Signature Sides:

Parmesan Steak Fries
Garlic Potato Wedges
Baked Sweet Potato (after 4pm)
Garlic Mashed Potato

Crunchy Coleslaw
Vegetable of the Day
Baked Potato (after 4pm)
Cavatelli con Funghi

Special Sides: (\$1 dollar upcharge)

Spicy Glazed Brussel Sprouts
Cup of Soup

House Salad
Twice Baked Sweet Potato (after 4pm)

Extra Individual sides \$3 each

GOURMET STUFFED BURGERS:

"why have toppings on top when they could be inside? "

We purchase ½ lb ground chuck burgers fresh from Tischler's Market here in Plainfield

*We then hand stuff each burger with gourmet toppings Each Burger comes with choice of two sides
Lettuce, tomato, pickle & onion only upon request*

I am so Blue Burger- Stuffed with blue cheese and garlic 11.95

Bacon Cheeseburger- Stuffed with Applewood smoked bacon and cheddar cheese 11.95

Pizza Burger - Stuffed with pepperoni & topped with mozzarella, marinara served on a tomato focaccia bun 11.95

Jalapeno Popper- Stuffed with cream cheese and sliced jalapenos 11.95

Peanut Butter & Jelly- Stuffed with Applewood smoked bacon & cheddar cheese, topped with crunchy peanut butter, jelly, siracha and crunchy bacon bits 12.95

Al Capone -Stuffed with salami, pepperoncini peppers & oregano Topped with mozzarella 12.95

The Elvis Burger: Stuffed with peanut butter and bacon topped with glazed bananas 12.95

Just a Burger- ½ lb ground chuck burger 11.95 add cheese .50

BEVERAGES

Soft Drinks: \$2.50 Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew,

Sobe Lifewater Yumberry Pomegranate, Lemonade

Fresh brewed Ice Tea \$2.50 Bottled Root Beer \$3

We proudly serve Fresh Ground Illy Coffee \$3

Thank you for supporting our small family business. We have been blessed to live in a community that has allowed us to meet many great friends and support other local family run businesses. We purchase from Peter Rubi's Fresh Produce Market and Tischler's Market & Deli both located in the Plainfield Plaza on Route 59.

By purchasing local it allows us to use the freshest ingredients and don't use frozen meat which offers you a tasteful experience.



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