

THE BARREL CLUB

Due to the risks to our staffs health during the COVID -19 crisis, an 18% gratuity is included in your bill which goes directly to your server



STARTERS

PIEROGIES v \$11

yukon potato, chihuahua cheese, chive crème fraîche

NEW ENGLAND LOBSTER ROLL \$17

Maine lobster, duke's mayo, tarragon, celery, brioche roll, malt vinegar kettle chips

BURRATA TOAST v \$10

whipped burrata cheese, crispy brussels sprouts, honey orange vinaigrette, apple balsamic

BARREL NUGGETS \$9

½ pound of crispy chicken, hot & mild sauce

FRIED MUSHROOMS \$11

herb cream cheese, cotija cheese, horseradish cream

SALADS & SOUP

SOUP DU JOUR \$4 cup \$7 bowl

Seasonal ingredients

FRENCH ONION SOUP \$5 cup \$7 bowl

swiss & parmesan cheese, herb focaccia

CHOPPED SALAD GF \$8 half \$14 full

Iceberg lettuce, artichokes, fontina cheese, calabria salami, olives, tomatoes, giardiniera, cucumbers, egg, Italian vinaigrette

KALE & AVOCADO v \$8 half \$14 full

baby kale, avocado, tomatoes, radish, parmigiano reggiano, focaccia crumb, house ranch

SOUTHWEST ENSALADA \$8 half \$14 full

iceberg lettuce, grilled corn, tomato, radish, crispy tortillas, avocado, queso fresco lime & jalapeno ranch

ADD CHICKEN \$6, SHRIMP \$10, SALMON \$8

SIDES

BACON MAC & CHEESE \$8

orecchiette pasta, bacon cheese sauce

WHIPPED POTATOES GF \$7

butter, Hawaiian sea salt

GRILLED ASPARAGUS GF \$8

tajin, grilled lemon

LOADED WHIPPED POTATOES GF \$9

bacon, cheese, sour cream

CRISPY BRUSSELS SPROUTS GF \$8

honey orange vinaigrette

BROCCOLINI \$7

soy & garlic glaze

CALABRIAN POTATOES \$7

Italian chilies, lemon, parmesan cheese

ELOTE (STREET CORN) \$8

adobo & tajin spice, cotija cheese, crema mix

STEAKS & CHOPS

Choice of soup or salad. Choice of one side
No substitutions

8OZ FILET GF \$42

bordelaise sauce

16OZ PRIME BONELESS RIBEYE GF \$48

bordelaise sauce

22OZ CHICAGO CUT GF \$56

bone-in prime ribeye, bordelaise sauce

16OZ PORK CHOP GF \$27

bone-in chop, sweet maple corn bread, bourbon chili sauce

12OZ VEGAS STRIP STEAK & SHRIMP GF

\$40

herb butter, Argentinian red shrimp, bordelaise sauce

HOUSE SPECIALTIES

SHORT RIB \$25

six hour braised short rib, whipped potatoes, carrots, brown gravy

STEAK FRITES GF \$28

12oz Vegas strip steak, house fries, herb butter, bordelaise sauce

ADD SHRIMP \$10

ROASTED AMISH CHICKEN GF \$34

24 hour brined chicken, carrots, crispy potatoes, chicken au jus

BARREL BURGER \$16

½ pound of our burger blend, American cheese, bacon aioli, brioche sesame seed bun

ADD MUSHROOMS, BACON OR EGG \$2

SEAFOOD

FAROE ISLAND SALMON GF \$27

cajun rubbed, creamy stone ground grits, asparagus, lemon au jus

DIVER SCALLOPS GF \$32

Four (4) U-10 scallops, whipped potatoes, wild mushroom duxelles, bordelaise sauce

PASTAS

RIGATONI & SAUSAGE \$22

Fennel sausage, wild mushrooms, tomato ragu

GARGANELLI & SHRIMP \$24

Argentinian red shrimp, spinach, sundried tomatoes, garlic cream sauce

ORECCHIETTE AL FORNO v \$20

baked pasta, tomato ragu, fontina, parmesan, & burrata cheese

We take pride in preparing our food from scratch. Some items will have limited availability and we respectfully cannot guarantee steaks prepared medium well or above. If you have allergies, please alert us as not all ingredients are listed. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Due to the Illinois Phase 4 Restrictions, we ask that you limit your dining experience to a ninety (90) minute time frame.