

LUNCH

SNACKS

YUZU GUACAMOLE	7
Corn nut crunch, jalapeño powder, tortilla chips	
CHICAGO ONION DIP	7
Spring veggies, gaufrette potato chips	
TEMPURA ASPARAGUS	7
Thai spice rack sauce	
FISHERMAN’S FRIES	6
Shrimp butter, ocean spice, parmesan, smoky tomato dipping sauce	

RAW BAR

MINI POKE TACOS	15
Ahi tuna, fennel, cucumber, chili vinaigrette, grapefruit chips	
OYSTERS ON THE HALF SHELL	½ DZ 18
Smoky cocktail sauce, mignonette, house made hot sauces	
Q’S OYSTERS	½ DZ 22
Oysters on the half shell, caviar, lemon crème fraiche, red onion, hard boiled eggs	
SHRIMP COCKTAIL	½ DZ 13
Poached shrimp, smoky cocktail sauce	

APPETIZERS

CAULIFLOWER CROQUETTES	9
Marinated olives, hibiscus, Heray saffron aioli	
PEPPERONI MEATBALL SLIDERS	10
Calabrian chili, tomato sauce, fresh mozzarella	
AL PASTOR SKEWER	9
Marinated pork, pineapple, crispy tortilla, jalapeño, scallion	
TANDOORI CHICKEN SKEWERS	8
Mango chutney, spiced yogurt	
SHRIMP DUMPLINGS	12
Coconut kaffir lime sauce, cucumbers, radish, scallions, chilies	
SURF & TURF SASHIMI	15
Wagyu beef, Himalayan salt, horseradish crema, yuzu crab salad, crostini	

FLATBREADS

FOUR CHEESE	11
Fresh mozzarella, parmesan, provolone, Hickory Kidd	
CREAMY SEXY MUSHROOM	11
Mushroom duxelles, fresh thyme, shaved cremini	
ANTIPASTI	11
Nduja, green olives, peperoncini	
WHITE CLAM PIE	12
Littlenecks, garlic, bacon, fresh oregano	
PULLED PORK	12
Aged cheddar, hoisin sauce, chilies, cilantro, cucumber	
SUPER PIE	11
White sauce, roasted kale, sunflower seeds, almonds, dried cherries	

SOUPS, SALADS & ENTRÉES

SOUP OF THE DAY	7
LOBSTER & SHRIMP CHOWDER	11
Corn, potatoes, tasso ham	
LUNCH COMBO	14
Your choice of cup of soup of the day and ½ salad	
KALE & QUINOA	12
Toasted coconut, avocado, macadamia, citrus dressing, Thai basil, cilantro	
CHOPPED VEGGIES	11
Snap peas, radishes, beets, red onion, cucumber, sunflower seeds, leafy greens, creamy sexy blue cheese & honey clove vinaigrette	
CAESAR	10
Romaine, croutons, parmesan cheese, homemade caesar dressing	
Add shrimp	6
Add beef filet chop	8
KUNG PAO LETTUCE WRAPS	11
Gluten free fried cauliflower, Szechuan pepper, bibb lettuce, sesame candied peanuts	
RICK’S REUBEN	13
Smoked corned beef, spicy pickles, Polish dressing, kraut, Swiss cheese, marbled rye, french fries	
FC PRIME DOUBLE BURGER	13
Linz Heritage beef, creamy sexy mushroom cheese, red onion marmalade, french fries	
BABY BEEF FILET CHOPS	19
Harissa, fava beans, sweet corn, preserved lemon	

WHITE WINE

	GLASS	BOTTLE
LUSTAU “LOS ACROS” Amontillado Sherry, Spain	11	41
TWIN ISLANDS Sauvignon Blanc, New Zealand	8	29
AVELEDA LOUREIRO-ALVARINHO Vinho Verde, Portugal	8	29
STANDT KREMS Gruner Veltliner, Austria	12	44
FELICETTE “SPACE CAT” Grenache Blanc, France	8	29
MENADE Verdejo, Spain	11	41
RAEBURN Chardonnay, Russian River, California	13	49
GAUTIER Chenin Blanc Demi-Sec, Vouvray, France	12	44

RED WINE

	GLASS	BOTTLE
KIR-YIANNI “PARANGA” Merlot / Syrah, Greece	11	41
CALISTA Pinot Noir, Costal Range, California	13	49
ST. COSME Syrah, Cotes du Rhone, France	12	44
PADRILLOS Malbec, Mendoza, Argentina	9	32
VINA DE CENIT Tempranillo, Castilla y Leon, Spain	12	44
CULT Cabernet Sauvignon, Central Coast, California	14	52
MONASTRELL Syrah, Murcia, Spain	14	52
SOUTHERN BELLE “PAPPY VAN WINKLE BARREL AGED” Red Blend	14	52

COCKTAILS

THE BUTTERFLY Citrus vodka, orange blossom honey, Americano liqueurs, lime, San Pellegrino blood orange soda	12
THE FEATHERED SERPENT Mezcal, Cachaça, Crème de Cocoa, coffee liqueur, raspberry, Mexican chocolate	12
THE TAURUS Apple brandy, saffron gin, pomegranate scented green tea, grenadine, lime juice, egg white	12
THE WHITE TIGER Rum, coconut liqueur, Arrack, curried coconut cream, lime, clove	12
THE IGUANA A blend of Jamaican rums, ginger, hibiscus liqueur, allspice, gingerbread rooibos tea, lime	12
THE ROYAL LION Gunpowder green tea infused gin, English Breakfast tea, thyme, East India sherry, lemon	12
THE UNICORN Cardoon thistle amaro, artichoke liqueur, scotch, aquavit, Crème de Mure, salt	12
THE KRAKEN Gin, fennel liqueur, vermouth blanc, lemon, seltzer water	12

DRAFT BEERS

ANGRY ORCHARD Crisp Apple, Cider - New York, NY	6
BOULEVARD American Kolsch, Golden Ale - Kansas City, MO	6
DOVETAIL Lager - Chicago, IL	6
MOODY TONGUE Peeled Grapefruit, Pilsner - Chicago, IL	7
REVOLUTION Seasonal - Chicago, IL	6
ALLAGASH White, Belgian Wheat - Portland, ME	7
URBAN CHESTNUT Schnickelfritz, Bavarian Weissbier - St. Louis, MO	6
SPITEFUL Spiteful, IPA - Chicago, IL	6
ALE ASYLUM Ambergedden, Amber Ale - Madison, WI	7
AROUND THE BEND Puffing Billy, Brown Ale - Chicago IL	6
AVERY Coconut Porter, Porter - Boulder, CO	10

CRAFT BOTTLES AND CANS

TIGER Tiger, Lager - Singapore, ROS	5
METROPOLITAN Dynamo, Copper Lager - Chicago, IL	7
PENROSE Session Sour, Sour - Chicago, IL	8
LAGUNITAS Little Sumpin’ Sumpin, Wheat - Chicago, IL	7
BOULEVARD Tank 7, Farmhouse - Kansas City, MO	8
OFF COLOR Troublesome, Gose - Chicago, IL	6
SKETCHBOOK Orange Door, IPA - Evanston, IL	9
ODELL 90 Schilling, Scotch Ale - Ft. Collins, CO	6

BOTANICAL BREWS

GOLDEN ROAD Tart Mango Cart, Mango Wheat - Los Angeles, CA	6
FOUNDERS Rubaeus, Raspberry - Grand Rapids, MI	6
SAMUEL SMITH Perry, Organic Pear Cider - Yorkshire, UK	10
TRULY Colima Lime, Spiked Sparkling Water - Boston, MA	6
FORBIDDEN ROOT Seasonal - Chicago, IL	7
VIRTUE Michigan Cherry, Cider - Fennville MI	6
PERENNIAL 750ML Saison De Lis, Belgian-Style Saison - St. Louis, MO	20
FIRESTONE Seasonal - Paso Robles CA	10

