

FRONTIER

WEST TOWN ★ CHICAGO

To Taste

Deviled Eggs \$3
House Pickles (Dill/Habanero) \$2
Charbroiled Oysters \$7

To Graze

Lollipop Wings \$9
Homemade Buffalo Sauce, Maytag Blue Cheese Dip,
Homemade Ranch, Sweet Potato Fries

Burger Sliders \$8
Dietzler Farms Beef Burgers, Smoked Gouda &
Horseradish Spread, Bibb Lettuce, Pickled Green Tomato

Duck Tacos \$10
Duck Confit, Salsa Verde, Cilantro, Red Onion, Crispy
Yucca, Queso
Fresco, Hand Pressed Corn Tortilla

Shepherd's Pie \$10
Braised Colorado Elk Roast, Baby Carrots, Fava Beans,
Whipped Yukon Potato, White Cheddar

White Bean Hummus \$7
White Bean Hummus, Pepperdaw Peppers, Herb Oil,
Grilled Flatbread

Lamb Spare Ribs \$14
Smoked Pinn Oak Ridge Farms Lamb, Duck Fat Fries,
Mint Chimichurri, Charred Radicchio & Cabbage Salad

Soups & Salads

Caesar \$8
Romaine, Herb Polenta Croutons, Cracked Black Pepper
& Asiago Dressing

Warm Goat Cheese & Beet Salad \$9
Roasted Golden & Red Beets, Pancko Breaded Goat
Cheese, Hearts of Palm, Frisee, Sherry Vinaigrette

Venison & Black Bean Chili \$8
Cilantro Sour Cream, Cotija Cheese, Cumin Crackers

Oyster & Artichoke Bisque \$9
Fried Oyster, Sweet Corn Pancake, Herb Oil

Sandwiches

Served with Hand Cut Fries

Pulled Boar Sandwich \$12
Smoked Boar Shoulder, Homemade BBQ Sauce, Apple &
Celery Slaw, Soft French Roll

Venison Cheese Steak \$13
Shaved Venison Sirloin, Cipollini Onion Jam, Grilled
Peppers, Monterey Jack, Soft French Roll

Smoked Beef Brisket Rubeen \$11
Slow Cooked Brisket, Swiss Cheese, Spicy Caraway
Cabbage, Thousand Island Sauce

To Eat

Millers Amish Roasted Chicken \$15
5-Cheese Mac, Watercress Salad, Bourbon Sauce

Fish & Frites \$21

Whole Black Bass, Malt Vinegar & Sea Salt Yucca Frites,
Remoulade Sauce

Bison Hanger Steak \$20

Free Range Bison, Yukon Potato Gratin, Grilled
Asparagus, Homemade Steak Sauce

Grilled Redfish "On the Half Shell" \$19

Copper Shoals Farmed Redfish, Shrimp & Corn Grits,
Heirloom Tomato Confit, Tarragon Butter

To Finish

Warm Rustic Apple Pie \$8

Short Crust, Golden Delicious, Frozen Nougat, Caramel
Sauce

Molten Chocolate Lava Cake \$8

Gianduja Hazelnut Brittle, Passion Fruit Sorbet

Spit-Roasted Carcass

\$70 Per Person

Serves 8-12 People

5- Day Pre-Order Required

Slagel Family Farms Pig, Pinn Oak Ridge Lamb, Kilgus Family Farms Goat & Boar

Sides: Roasted Fingerling Potatoes with Fried Herbs,
Frontier Caesar Salad, Candied Hazelnut Green Beans,
Johnny Cakes

Executive Chef Brian Jupiter

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Beer

Draft

- Amstel Premium Light Lager, Holland (3.8%) \$5
- Bells Winter White, Kalamazoo, MI (5.0%) \$5
- Big Bison Belgian Double Ale, Genevieve, MO (7.2%) \$5
- Blue Moon Belgian White, Golden, CO (5.4%) \$5
- Crispin Cider, England (5%) \$6
- Delirium Tremens Pale Ale, Belgium (8.5%) \$8
- Firestone Walker Porter, Paso Robles, CA (5.9%) \$7
- Goose Island Green Line Pale Ale, Chicago, IL (5%) \$5
- Guinness Stout, Ireland (4.2%) \$5
- Half Acre Daisy Cutter, Chicago, IL (5.2%) \$5
- Miller Lite American Pilsner, Milwaukee, WI (4.2%) \$4
- New Belgium Sahti, Fort Collins, CO (7.2%) \$7
- Newcastle Brown Ale, England (4.7%) \$5
- Ommegang, Abbey Ale, Cooperstown, NY (8.5%) \$6
- Victory Golden Monkey, Belgium (9.5%) \$7
- Weihenstephaner Hefe Weiss, Germany (5.4%) \$5

Bottles to Share

- Unita CockEyed Cooper Barley Wine, Salt Lake City, UT (11.1%) \$24
- Firestone Walker Double IPA Jack, Paso Robles, CA (9.5%) \$15
- Southern Tier Unearthy IPA, Lakewood, NY(6.9%) \$17
- Goose Island Sophie Belgian Ale, Chicago, IL (6.5%) \$16
- Stillwater State Side, Baltimore, MD (6.8%) \$20

Wine

- Bollini** pinot grigio, italy \$8 / \$32
- Pighin** pinot grigio, italy \$11 / \$42
- Brancott Estate** sauvignon blanc, new zealand \$8 / \$32
- Kim Crawford** sauvignon blanc, new zealand \$11 / \$42
- Provenance** sauvignon blanc, california bottle \$36
- Mendocino** chardonnay, california \$9 / \$34
- Sonoma Cutrer** chardonnay, california \$12 / \$45
- Kim Crawford** chardonnay, new zealand bottle \$42
- Mumm, Chef de Cave** brut, california \$10 / \$38
- Tattinger, Cuvee Prestige** brut, france \$XX / \$XX
- Mionetto** prosecco, italy \$8 / \$32

- Mumm** pinot noir, california \$8 / \$32
- Fire Steed** pinot noir, oregon bottle \$27
- 181** merlot, california \$8 / \$32
- Provenance** merlot, california bottle \$54
- Cadet** cabernet sauvignon, france \$7 / \$26
- Estancia** cabernet sauvignon, california \$10 / \$38
- Uppercut** cabernet sauvignon, california bottle \$32
- B. R. Cohn** cabernet sauvignon, california bottle \$38
- Franciscan** cabernet sauvignon, california bottle \$62
- Terra d'Oro** zinfandel, california \$8 / \$32
- Wyndham** shiraz, australia \$6 / \$22
- Tintara** shiraz, australia bottle \$36
- Gascon** malbec, argentina \$8 / \$32
- Garffinga** malbec, puerto rico bottle \$33

Cocktails

Ginger Martini \$8

Grey Goose Vodka • Koval • Fresh Ginger • Fresh Lemon Juice

Tumbleweed \$8

Buffalo Trace Bourbon • Fresh Lemon Juice • Ginger Beer

High Noon \$8

Plymouth Gin • Crème de Cassis • Sparkling Wine

Veev 6 Shooter \$8

Veev • Absolut Citron Vodka • Soda • Fresh Lime Juice • Fresh Blueberries

Margarita \$8

Maestro Dobel Tequila • Orange Agave Syrup • Housemade Sour Mix • Rimmed with Black Smoked Salt • Garnished with a Pepper

Nutmeg Manhattan \$8

Maker's Mark Bourbon • Brown Sugar & Nutmeg Simple Syrup • Dash of Bitters

Basil Gimlet \$8

Hendrick's Gin • Basil Simple Syrup • Fresh Lime Juice

Classic Martini \$8

Vodka or Gin • Served Up or Over Ice • Garnished with Olive of Choice

Bloody Mary \$8 • Served 3 Ways:

OK Corral – Mild
Dodge City – with a Kick
Tombstone – Big Time Spicy

Mimosa \$8

Served with Orange Juice or Other Seasonal Fruit Juices