



## Lunch Menu

### cold bites

#### HUMMUS

with grilled pita crisps & fresh vegetables 8

#### MOZZARELLA BRUSCHETTA

roma tomatoes, olive oil, balsamic vinegar, basil and garlic on french bread 9

#### SPICY TUNA TARTAR

sashimi grade tuna with spicy aioli and homemade guacamole 11

#### SEARED AHI TUNA

sashimi grade ahi with cucumber jalapeno salad, sesame oil, ponzu dipping, & wasabi 12

### warm bites

**EDAMAME** organic steamed and salted asian soybeans 6

**GOAT CHEESE BALLS** topped with honey and cayenne pepper 8

**TIGER SHRIMP** sautéed and topped with feta-tomato cheese and white wine butter sauce 9

**BAKED BRIE** served with raspberry sauce, grapes, apples, and toasted crostini 9

**BAKED GOAT CHEESE** served with marinara sauce, fresh basil and toasted crostini 9

**SPINACH AND ARTICHOKE DIP** topped with melted parmesan, served with baked crostini 9

**FRIED CALAMARI** served with classic cocktail sauce and southwest chipotle 9

**BACON WRAPPED DATES** a perfect combination of dates & bacon topped with a spicy maple syrup served with honey orange vinaigrette and field greens 7

### savory sides

**SALAD OR SOUP** 3

**HOME MADE**

**FEATURED VEGETABLE** 5

**SEASONED CHIPS** 3

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PRIVATE PARTIES/CATERING

\*Some items contain undercooked ingredients. The IL Department of Public Health advises that the eating of raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to elderly, young children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

## rabbit food

**CAESAR** crisp lettuce tossed with parmesan cheese and garlic croutons 7

**MAKE MINE WITH MEAT ADD CHICKEN** 3

**THE BITES** chicken, roasted corn, eggs and baby greens in a champagne vinaigrette 8

**TRUE BLUE** chicken, red onions, cucumbers, and tomatoes with mixed greens tossed in house blue dressing with fresh blue crumbles 9

**CAPRESE** mozzarella, beefsteak tomatoes, topped with basil & balsamic vinaigrette 8

## lunch bites

*GOT \$6?  
BITE INTO OUR  
DAILY FEATURE!*

**SERVED WITH OUR SEASONED HOME MADE POTATO CHIPS**

### STEAK SAMMY

a grilled 6 ounce steak topped with deglazed onions and a balsamic glaze with smoked moody blue cheese, served on grilled garlic crustini 10

### PORK TACOS

braised pork topped with guacamole, queso fresco and hot sriracha sauce 8

### BAJA FISH TACOS

white fish, pico de gallo, guacamole and fresco 8

### PULLED PORK SANDWICH

braised pulled pork on a sourdough bun topped with BBQ sauce 7

### CHICKEN PARMESAN

breaded chicken, with home made marinara sauce & melted mozzarella served on toasted french bread 9

### REALITY CLUB

toasted bread piled with turkey, ham, apple wood bacon, provolone & tomatoes, with basil mayonnaise 9

### NAKED CHICKEN

you got it! a plain marinated grilled chicken, served with a grilled crostini and sautéed vegetables 7

### VEGETABLE PANINI

melted goat cheese with roasted peppers and onions 7

### BITES BURGER

an 8 oz. lettuce and onions, with a side of seasoned home made potato chips 9

### DOWNTOWN PANINI

melted gourmet cheeses, ham, apple wood bacon, crisp apples, onions and bistro sauce 9

### PAGANO PRETZEL

turkey, avocado, apple wood bacon, provolone, lettuce, and tomato on a pretzel roll with stone ground mustard aioli 9