

# THE WIGWAM

## STARTERS

### CRISPY MUSHROOMS 12 | 14

Flash Fried, Parmigiano, Black Truffle Aioli

### MICHAEL'S MEATBALL 13 | 15

Marinara, Jersey Ricotta

### COLOSSAL SHRIMP COCKTAIL <sup>GF, DF</sup> 14 | 18

By the Piece, Cocktail Sauce, Lemon

### CLAMS DEJONGHE 16 | 18

Half Dozen Baked Middleneck Clams,  
Roasted Garlic DeJonghe Stuffing

### JUMBO LUMP CRAB CAKE 20 | 22

Grilled Lemon, Green Goddess

### WAGYU STEAK TARTARE <sup>DF</sup> \* 16 | 18

Capers, Shallots, Burnt Onion Mustard

## SOUPS AND SALADS

### LOBSTER BISQUE en CROUTE 11 | 14

Brandy, Lobster, Pastry

### WIGWAM CAESAR <sup>GF</sup> 12 | 14

Romaine, Parmesean Crisp, Confit Tomato

### APPLE BIBB <sup>GF, N</sup> 12 | 14

Bibb Lettuce, Shaved Apples, Smoked Blue Cheese,  
Walnuts, Prosciutto, Balsamic

### WINTER KALE <sup>GF</sup> 11 | 13

Cucumber, Parsley, Red Onion, Crispy Garbanzos,  
Creamy Lemon Dressing

## CENTER CUTS <sup>GF, DF</sup>

Served with Red Wine Demi Glace

### FILET MIGNON 5 oz \* 36 | 39

### FILET MIGNON 8 oz \* 44 | 48

### NEW YORK STRIP 12 oz \* 48 | 51

### COWGIRL CUT RIBEYE \* 16 oz 60 | 64

### CAP STEAK 12 oz \* 56 | 60

### PORTERHOUSE 36 oz \* 95 | 105

### SLAGEL FARMS LAMB CHOPS 16 oz \* 42 | 46

Our prime cattle ranchers are carefully selected  
and specialize in sustainable practices.

All steaks are hand cut, and antibiotic and hormone free.

## TOPPINGS

### BLUE CHEESE <sup>GF</sup> 4

### AU POIVRE <sup>GF</sup> 4

### BERNAISE <sup>GF</sup> 4

## SEASONAL MENU PRESENTED FOR WINTER 2023

### MEMBER PRICING | NON-MEMBER PRICING

Receipt Available Upon Request

<sup>v</sup>Vegetarian <sup>GF</sup>Gluten Free <sup>N</sup>Contains Nuts <sup>DF</sup>Dairy Free \* These items are served raw or undercooked or may contain raw or undercooked ingredients.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

## ENTRÉES

### BUCATINI 21 | 24

Guanciale, Fried Sage, Parmigiano, Served Tableside

### GOAT CHEESE RAVIOLI <sup>N</sup> 18 | 20

Butternut Squash, Shaved Brussels, Hazelnuts, Brown Butter

### KING SALMON <sup>GF</sup> 32 | 36

Saffron Risotto, Apple Salad

### DOVER SOLE <sup>GF</sup> 46 | 49

Vegetable Medley, Lemon Butter Sauce

### TROUT ALMONDINE <sup>GF, N</sup> 27 | 30

Almond Crust, Braised Swiss Chard, Gigante Beans, Shallot Cream

### ROASTED CHICKEN <sup>GF</sup> 24 | 27

Roasted Brussels, Mashed Sweet Potatoes, Sage Jus

### BEEF CHEEKS <sup>GF</sup> 33 | 36

Cabernet Braised, Carrot Puree, Fingerling Potatoes,  
Horseradish Gremolata

### UNION LEAGUE BURGER \* 18 | 20

Cheddar, Dijon, Tomato, Bacon, Bibb,  
Brioche, Onion Straws and Frites

## SIDES 7

### BAKED IDAHO POTATO <sup>GF</sup>

### SAUTÉED SPINACH <sup>GF, DF</sup>

### HERB WHIPPED POTATOES <sup>GF</sup>

### ASPARAGUS PARMIGIANO <sup>GF</sup>

### FRITES AND ONION STRAWS

### GARLIC BROCCOLINI <sup>GF, DF</sup>

### CREAMED SPINACH