

THE WIGWAM

STARTERS

COLOSSAL SHRIMP COCKTAIL ^{GF, DF} 11 | 14
By the Piece, Cocktail Sauce, Lemon

JUMBO LUMP CRAB CAKE 20 | 22
Grilled Lemon, Green Goddess

LOBSTER BISQUE en CROUTE 11 | 14
Brandy, Lobster, Pastry

CHEF'S SEASONAL SOUP

SALADS

WIGWAM CAESAR 12 | 14
Romaine, Parmesan Crisp, Confit Tomato

MARKET GREENS ^{GF} 11 | 13
Garden Greens, Crisp Vegetables, Fresh Mozzarella,
Crispy Capers, Red Wine

ROASTED CHICKEN WALDORF 14 | 16
Petite Greens, Melon, Croissant

SPINACH ^{GF, DF, N} 11 | 13
Spinach, Arugula, Shaved Mushrooms, Hazelnuts,
Castelvetrano Olives, Balsamic

GREEK ^{GF} 11 | 13
Feta, Kalamata Olives, Tomato, Cucumber,
Smoked Tomato Vinaigrette

MAINS

SLAGEL FARMS CHICKEN ^{GF} 20 | 24
Roasted Baby Carrots, Fingerling Potatoes, Chicken Jus

CHEF'S DAILY FISH SELECTION ^{GF} 18 | 22
Roasted Vegetables, Choice of Lemon Butter Sauce,
Smoked Tomato Vinaigrette or Tartar Sauce

CHICKEN MILANESE 19 | 22
Parmesan Breaded, Arugula, Parmesan, Tomatoes,
Lemon Vinaigrette

POTATO GNOCCHI 16 | 18
Sweet Corn, Roasted Pepper Coulis, Basil

SIDES 7 | 9

HERB WHIPPED POTATOES ^{GF}

FRITES & ONION STRAWS

SAUTEED SPINACH ^{GF, DF}

ASPARAGUS PARMIGIANO ^{GF}

FRESH FRUIT ^{GF, DF}

HOMEMADE CHIPS ^{GF, DF}

ROASTED VEGETABLES ^{GF, DF}

SANDWICHES

Served with Homemade Chips, French Fries or House Salad

SMOKED SALMON BLT 16 | 18
Thick Cut Bacon, Dill Marinated Cucumber,
Caper Aioli, Multigrain

ULCC BURGER* 18 | 20
8oz Prime Blend, L.T.O., Choice of Swiss,
Cheddar or Blue Cheese, Brioche Bun

GRILLED CHICKEN SANDWICH 15 | 17
Heirloom Tomato, Arugula, Smoked Gouda,
Pickled Vegetable Aioli, Sourdough

HOUSE SMOKED TURKEY 16 | 18
Avocado, Thick Cut Bacon, Lettuce,
Roasted Pepper Smear, Sourdough

REUBEN 15 | 17
Homemade Corned Beef, Sauerkraut,
1,000 Island, Swiss, Dark Rye

GRILLED RIBEYE 18 | 20
Cured Tomato, Roasted Garlic Marrow Butter,
Baguette

LOBSTER ROLL 19 | 22
Maine Lobster, Fennel, Citrus Aioli,
Toasted New England Roll

CENTER CUTS ^{GF, DF}

FILET MIGNON 5 oz * 36 | 39

FILET MIGNON 8 oz * 44 | 48

NEW YORK STRIP 12 oz * 48 | 51

SLAGEL FARMS LAMB CHOPS 16 oz * 42 | 46

*Steaks served with Choice of Horseradish Cream, Cabernet Sauce,
or Roasted Garlic Marrow Butter*

Our prime cattle ranchers are carefully selected and specialize
in sustainable practices. All steaks are hand cut, gluten, dairy,
antibiotic and hormone free

MEMBER PRICING | NON-MEMBER PRICING

^vVegetarian ^{GF}Gluten Free ^NContains Nuts ^{DF}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.