

STARTERS

BRUSCHETTA	5.95
HERBED BAKED GOAT CHEESE SERVED WITH OUR HOMEMADE MARINARA	6.95
SHRIMP COCKTAIL	12.95
CRISPY CALAMARI	8.95
WILD MUSHROOM & GORGONZOLA CHEESE TART	7.95
JUMBO LUMP CRAB CAKE WITH SPICY REMOULADE	9.95
OYSTERS ROCKEFELLER	11.95
BLACKENED SCALLOPS WITH GRAIN MUSTARD SAUCE	9.95
STEAMED MUSSELS WITH SHALLOTS, WHITE WINE & GARLIC	9.95
AHI TUNA TARTAR WITH PICKLED GINGER AND WASABI	11.95

SALADS

CHOPHOUSE SALADHOUSE SALAD WITH MIXED EXOTIC GREENS, TOMATO, CARROTS AND CUCUMBERS	6.95
TOMATO, RED ONION & GORGONZOLASLICES OF RIPE TOMATO AND RED ONIONS, LIGHTLY SEASONED WITH ITALIAN HERBS SPRINKLED WITH GORGONZOLA AND DRESSED WITH BALSAMIC VINAIGRETTE	7.95
HERBED BAKED GOAT CHEESE SALADMIXED GREENS, DRIED CHERRIES, APPLES, WALNUTS, WARM GOAT CHEESE MEDALLIONS AND A CHERRY VINAIGRETTE	9.95
WITH CHICKEN	13.95
BLACKENED CHICKEN BREASTMIXED GREENS, BELL PEPPERS, ENDIVE, GOAT CHEESE AND A SUN-DRIED TOMATO VINAIGRETTE	11.95
WITH BLACKENED SHRIMP	13.95
CHICKEN SALAD BOWLCHICKEN, GREEN APPLES, CANDIED WALNUTS AND BLEU CHEESE OVER BABY GREENS WITH APPLE VINAIGRETTE	12.95
KINZIE COBB (FORMERLY KNOWN AS THE CHOPPED SALAD) WITH ICEBERG LETTUCE, SMOKED TURKEY, CUCUMBERS, TOMATO, BACON AND MUSHROOMS TOSSED WITH OUR CREAMY RANCH AND CRUMBLLED BLEU CHEESE	10.95
SPINACH & BERRY SALADTENDER SPINACH WITH RED ONIONS, BERRIES, GOAT CHEESE IN A RASPBERRY VINAIGRETTE	8.95
GRILLED SHRIMP SALADMIXED GREENS, ROASTED BELL PEPPERS, ROMA TOMATO, GOAT CHEESE AND A WHOLE GRAIN MUSTARD HONEY VINAIGRETTE	14.95
NICOISE SALADMIXED GREENS WITH GREEN BEANS, KALAMATA OLIVES, RED POTATOES, PEPPERS, CUCUMBERS, TOMATO, RED ONIONS AND A VEGETABLE VINAIGRETTE	8.95
WITH CHICKEN	12.95
WITH AHI TUNA	14.95
CAESAR SALADFRESH ROMAINE TOSSED WITH A CLASSIC CAESAR DRESSING, FRESH ASIAGO AND TOASTED CROUTONS	7.95
WITH CHICKEN	9.95
WITH CALAMARI	10.95
PRIME RIB SALADMIXED GREENS, CUCUMBERS, JULIENNE CARROTS AND OUR HOUSE BALSAMIC VINAIGRETTE	14.95

PASTA

<u>STEAK RISOTTO</u>PRIME RIB, WILD MUSHROOMS & ASPARAGUS	13.95
<u>BOWTIE PASTA</u>WITH GRILLED CHICKEN, PROSCIUTTO, TOMATO, MUSHROOMS, RED PEPPERS AND A FRESH BASIL CREAM SAUCE	12.95
<u>SEAFOOD FETTUCCINI ARRABIATA</u>WITH MUSSELS, CALAMARI, SCALLOPS, ROCK SHRIMP AND FRESH BASIL IN A SLIGHTLY SPICY TOMATO SAUCE	15.95
<u>PENNE PASTA</u>WITH GRILLED CHICKEN, MUSHROOMS, RED ONIONS AND SPINACH IN A GORGONZOLA CREAM SAUCE	12.95
<u>ROCK SHRIMP RISOTTO</u>WITH ASPARAGUS, WILD MUSHROOMS AND SHELLFISH IN A WHITE WINE BROTH	14.95
<u>PORTOBELLO RAVIOLI</u>WITH ASPARAGUS, DICED TOMATO, MARSALA CREAM SAUCE AND GOAT CHEESE	12.95
<u>ANGEL HAIR PASTA</u>WITH FRESH BASIL, TOMATOES, MUSHROOMS, GARLIC AND OLIVE OIL	9.95
ADD CHICKEN	11.95
ADD SHRIMP	14.95

ENTREES

<u>SURF & TURF</u>AN 8 OZ. FILET AND A 12 OZ. LOBSTER TAIL	MARKET PRICE
<u>DIJON & HERB CRUSTED NEW ZEALAND LAMB CHOPS</u>WITH CHIPOTLE MASHED POTATOES AND A CABERNET DEMI-GLACE	30.95
<u>12 OZ. VEAL CHOP PARMESAN</u> ...WITH SPAGHETTI MARINARA	27.95
<u>GRILLED MEATLOAF</u>WITH MASHED POTATOES	11.95
<u>CHICKEN POT PIE</u>CHICKEN, PEAS, CORN, ZUCCHINI, SQUASH, PEPPERS, CARROTS, ONIONS AND A CREAMY CHICKEN SAUCE TOPPED WITH A FLAKY PUFFED PASTRY CRUST	11.95
<u>CHICKEN BREAST PARMESAN</u>WITH SPAGHETTI MARINARA	14.95
<u>HERBED CHICKEN BREAST</u>IN A LEMON, WHITE WINE AND BUTTER SAUCE SERVED WITH GREEN BELL PEPPER RISOTTO	15.95
<u>JALAPENO BARBECUED PORK TENDERLOIN</u> ...WITH A SPICY VEGETABLE SLAW	14.95
<u>SEARED AND ROASTED PORK TENDERLOIN</u> ... IN A ROSEMARY ORANGE DEMI GLACE AND SERVED WITH CREAM CHEESE POTATO TERRINE	14.95
<u>ONE POUND APPLE WOOD SMOKED PORK CHOP</u> . . .WITH AN APPLE RELISH	18.95

LUNCH SPECIALTIES

(AVAILABLE 11 A.M.-4 P.M. ONLY)

<u>KINZIE BURGER</u>HALF POUND SIRLOIN BURGER WITH YOUR CHOICE OF CHEDDAR, SWISS, MOZZARELLA OR MONTEREY JACK	9.95
<u>MEATLOAF SANDWICH</u>OUR FAMOUS HOMEMADE MEATLOAF ON OUR HOMEMADE CIABATTA WITH LETTUCE, TOMATO AND ONION	9.95
<u>PASTRAMI REUBEN</u>A SWITCH ON A CLASSIC! HOT PASTRAMI ON MARBLED RYE WITH SAUERKRAUT AND OUR REUBEN DRESSING	9.95
<u>TURKEY CLUB</u>SMOKED TURKEY, CRISPY BACON, AVOCADO, RED ONION, LETTUCE, TOMATO AND HORSERADISH MAYO ON MARBLED RYE	9.95
<u>CRAB CAKE SANDWICH</u>OUR POPULAR JUMBO LUMP CRAB CAKE SERVED ON AN ONION BUN WITH A ROASTED RED PEPPER AIOLI	10.95
<u>GRILLED CHICKEN SANDWICH</u>GRILLED CHICKEN BREAST WITH ROASTED RED & YELLOW PEPPERS & MOZZARELLA ON AN ONION BUN	9.95
<u>GRILLED VEGGIE SANDWICH</u>GRILLED EGGPLANT, ZUCCHINI, AND SQUASH ON OUR HOMEMADE CIABATTA WITH LETTUCE, TOMATO, RED ONIONS AND A ROASTED RED PEPPER AIOLI	8.95
<u>PRIME RIB SANDWICH</u>SERVED ON OUR HOMEMADE CIABATTA WITH LETTUCE, TOMATO AND RED ONIONS	10.95
	BLACKENED 11.50
	ALFORNO 12.95
<u>GRILLED QUESADILLA</u>SERVED WITH HOMEMADE GUACAMOLE, PICO DE GALLO AND SOUR CREAM. (NOT SERVED WITH FRIES)	8.95
	WITH GRILLED CHICKEN 9.95
	WITH ROCK SHRIMP 11.95

(ALL OF OUR SANDWICHES ARE SERVED WITH STEAK FRIES AND A KOSHER PICKLE)

JUST THE WAY YOU LIKE IT....ADD ANY OF THE FOLLOWING ITEMS....

BACON	1.00	SAUTÉED MUSHROOMS	1.00
CRUMBLÉD BLEU CHEESE	1.00	GRILLED ONIONS	1.00
ROASTED RED PEPPERS	1.00	AVOCADO	1.00
SUBSTITUTE ONION RINGS FOR FRIES		1.00	
SUBSTITUTE MASHED POTATOES FOR FRIES		1.00	

STEAKS

16 oz. "KINZIE CUT" (FLAT IRON STEAK)	24.95
12 oz. NY STRIP	25.95
12 oz. DRY-AGED NY STRIP	38.95
14 oz. DELMONICO	29.95
18 oz. BONE-IN DELMONICO	34.95
18 oz. KANSAS CITY	34.95
12 oz. VEAL CHOP	26.95
8 oz. FILET (SERVED WITH BÉARNAISE SAUCE)	28.95
14 oz. FILET	35.95
16 oz. BONE-IN FILET	40.95
24 oz. PORTERHOUSE	39.95
48 oz. PORTERHOUSE (SERVES UP TO FOUR PERSONS)	69.95
16 oz. PRIME RIB (AVAILABLE AFTER 5 P.M. ONLY)	25.95

ADD \$2.00 TO BLACKEN ANY STEAK
ADD \$3.00 TO PREPARE ANY STEAK ALFORNO

SIDES

RANCH CUT FRIES	4.95	GRILLED VEGETABLES	4.95
STUFFED JUMBO BAKED POTATO	5.95	CRISPY ONION RINGS	4.95
JUMBO BAKED POTATO	4.95	SAUTÉED SPINACH & MUSHROOMS	5.95
HASH BROWN POTATOES	4.95	SAUTÉED JUMBO MUSHROOMS	5.95
BACON & SCALLION SMASHED	4.95	BROCCOLI HOLLANDAISE	4.95
WILD MUSHROOM RISOTTO	5.95	CREAMED SPINACH PARMESAN	4.95
FOUR CHEESE "MAC & CHEESE"	6.95	ASPARAGUS WITH HOLLANDAISE	6.95

SEAFOOD

<u>SESAME CRUSTED AHI TUNA</u>SERVED MEDIUM RARE WITH PICKLED GINGER, JAPANESE NOODLES, WASABI & SOY BEURRE BLANC SAUCE	24.95
<u>HERB CRUSTED SALMON</u>SERVED WITH BROCCOLI AND A WHOLE GRAIN MUSTARD SAUCE	21.95
<u>PEPPERCORN HALIBUT</u>PEPPERCORN CRUSTED FRESH HALIBUT SERVED OVER WILD MUSHROOMS, WITH ASPARAGUS AND A GINGER LIME SAUCE	21.95
<u>LOBSTER TAIL</u> 12 OZ. TAIL WITH DRAWN BUTTER	MARKET PRICE