

Open 7 Days
 11 am to Midnight
 Lunch 11-5, Dinner 5-10
 Happy Hour Mon-Fri 3:30-6:30
 2 for 1 Wells & Domestic
 LIVE MUSIC DAILY



610 Greene Street
 305-741-7891
 CHICAGOSKW.COM

Appetizers

- BBQ Bacon Wrapped Shrimp** **\$12.5**
 Large Shrimp wrapped in smoked bacon, served with sweet BBQ dipping sauce
- Buffalo Shrimp** **\$12.5**
- Conch Fritters** **\$10**
 Traditional Bahamian recipe of ground conch, bell peppers, celery, onions & our secret seasoning, fried to perfection, served with aioli or tartar sauce.
- Calamari with Banana Peppers** **\$8**
 Fried to perfection & served w/Thai chili glaze, marinara or tartar sauce
- Shrimp Cocktail** **\$10**
 Chilled Jumbo shrimp, served with our signature cocktail sauce
- Crab Cakes** **\$15**
 Jumbo Lump crab cakes, served w/arugula greens & homemade aioli
- Shrimp DeJonghe** **\$15**
 A specialty of Chicago, a casserole of whole peeled shrimp blanketed in soft, garlicky sherry-laced bread crumbs
- Rib Tips** **\$8.5**
 Succulent St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory smoked & finished on the grill
- Catfish Bites** **\$8**
 Crunchy catfish bites, served with signature aioli or tartar sauce
- Rosemary Cornbread** **\$5**
 Freshly baked cornbread, infused with Rosemary & Olive Oil, served in a cast iron skillet
- Frog Legs** **\$15.5**
 One of the better-known delicacies in the Chicago area, lightly crusted and fried golden brown
- Windy City Wings** **\$10**
 Wings naked or breaded, choice of BBQ, Buffalo or Thai

Soups

Available in a bread bowl for \$4 extra

- Smoked Tomato Soup** **\$5**
 Vine-ripened pear tomatoes pureed w/ fresh cream for a velvety smooth flavor accented by hints of red pepper & oregano & asiago cheese
- Gumbo** **\$10.5**
 Seafood creole-style blend of okra, celery, onions, tomatoes & gumbo seasoning

Salads

- The Chicago Green Line Salad (the Wedge)** **\$8**
 Classic iceberg lettuce, cherry tomatoes, green onions, crumbled blue cheese
- The Wrigley Field Salad** **\$8**
 Mixed greens, spinach, cherry tomatoes, cucumbers, onions, homemade croutons, and your choice of dressing
- Chicago Comiskey Salad** **\$10**
 Garden Salad w/cherry tomatoes, boiled egg, crisp bacon, avocado
- Spinach Salad w/Grilled Chicken Breast** **\$14**
 Spinach tossed in warm bacon-mustard dressing w/almonds, egg & strips of grilled chicken breast
- Strawberry Walnut Fried Chicken Salad** **\$15**
 Mixed greens, red onion, roasted walnuts, crumbled bleu cheese, strawberries, strips of fried chicken with strawberry vinaigrette
- Caesar Salad** **\$10**
 Add: Yard Bird \$5 extra, Shrimp/Stock Yard Beef/Catch of the Day for \$8, Yellowtail for \$11 extra

Dinner By Land:

- The Monster of the Midway 20 oz Bone in Rib Eye** **\$50**
 Char Grilled to perfection with signature seasoning
- The Magnificent Mile 8 oz Fillet** **\$45**
 Hand carved & seared to perfection
- The Chicago Chop, 2" bone-in Pork Chop** **\$28**
 Grilled to perfection
- The South Shore Ribs** **\$24**
 Juicy and tangy ribs glazed with our signature BBQ sauce
- Chicago Greek Town Chicken Breast** **\$24**
 Stuffed with Feta cheese, spinach, garlic & bacon
- Rosemary Half Yard Bird Chicken** **\$23**
 Half of chicken smoked with hickory and infused with rosemary olive oil

By Sea:

- The Chicago Shrimp House** **\$23**
 Grilled/Blackened/Signature Breaded/Bufalo. Bacon wrapped for \$2 more.
- Shrimp Dejon Platter** **\$25**
 A specialty of Chicago, a casserole of whole peeled shrimp blanketed in soft, garlicky sherry-laced bread crumbs
- Crab Cake Dinner** **\$25**
 Jumbo Lump crab cakes with arugula salad & mashed potato
- Mahi Mahi Dinner** **\$27**
 Grilled/Blackened/Signature Breaded with lemon butter sauce
- Pan Seared local Yellowtail** **\$32**
 Served with asparagus and mashed potato

By Lake:

- Catfish Fillet** **\$19**
 Grilled/Blackened/Signature Breaded with tartar or lemon butter sauce
- 8 oz Salmon Fillet** **\$23**
 Grilled with lemon butter caper sauce
- Lake Perch** **\$21**
 Lightly breaded Yellow Perch fillet with lemon clarified butter

Sides:

Grilled Vegetables, Mac & Cheese, Collard Greens, Home Cut Fries, Home Cut Sweet Potato Fries, Rosemary Cornbread, Baked Potato, Garlic Mashed, Sweet Potato Mashed, Potato Salad, Pasta Salad

Pasta:

- Meat Lasagna with our famous red sauce** **\$24**
 Our secret ingredients with Italian Sausage, ricotta & mozzarella cheese
- Ben's favorite Alfredo Fettuccini** **\$19**
 Fettuccini with homemade alfredo sauce
 Add Chicken for \$5, Shrimp for \$8
- Ben's Vegetarian Pasta** **\$19**
 White wine garlic sauce/red signature sauce/Alfredo
- New York Style Pizza 16" with 2 toppings** **\$18**
- Famous Deep Dish Chicago Pizza 16"** **\$25**
 with 2 toppings.
 Every additional topping \$1.50
 Pepperoni, sausage, chicken, ground beef, bacon, mushrooms