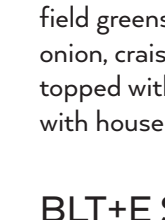




QUICK BITES

- ITALIAN ARANCINI** \$9
classic breaded & fried balls of rice stuffed with parmesan cheese & marinara sauce
- SALT & PEPPER CALAMARI** \$15
breaded & gently fried, served with tartar sauce or marinara
- THE BOSS** \$12
quesadilla stuffed with seasoned chicken, cheddar, mozzarella & provolone; served with sour cream, salsa & guacamole
ADD BACON RANCH \$1.50
- *SESAME CRUSTED AHI** \$16
flown in fresh, our seasoned ahi tuna fillet is seared, sliced thin & served with soy, wasabi & pickled ginger
- LUCKY WINGS** \$14/\$16
8 or 12 bone-in or boneless wings, served with bleu cheese or ranch dressing & crisp celery sticks | choice of bbq, mild, hot, whiplash or sweet chili thai sauce
- SPINACH ARTICHOKE DIP** \$10
perfect blend of cream cheese, artichoke hearts & spinach, served with sliced baguettes
- CORKSCREW SHRIMP** \$12
our take on the classic shrimp cocktail, butterflied and lightly fried shrimp, served with sweet chili aoli



FIELD OF GREENS

- COACH HOUSE SALAD** \$10
mixed greens, grape tomatoes, baby cucumber, red onion, shredded cheddar, craisins & house-made croutons
ADD CHICKEN OR SALMON \$5
- HAMILTON'S FINEST CHICKEN BERRY SALAD** \$15
field greens, fresh berries, candied pecans, red onion, craisins, bacon & bleu cheese crumbles, topped with blackened or grilled chicken & served with house-made honey poppyseed vinaigrette
- BLT+E SALAD** \$11
mixed greens with tomato, bacon, diced onion, cucumbers, black olives, cheddar cheese & tossed with ranch dressing, topped with a hardboiled egg
ADD CHICKEN OR SALMON \$5
- *PROHIBITION CAESAR SALAD** \$10
this salad of prohibition origins features romaine lettuce tossed with parmesan cheese, homemade croutons and caesar dressing
ADD CHICKEN OR SALMON \$5
- *HIGH ST. SALMON SALAD** \$15
fresh field greens, grape tomatoes, candied pecans, bacon, red onion, feta cheese, topped with a 4oz. blackened salmon fillet & served with balsamic vinaigrette

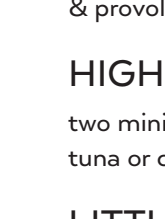
HOUSE MADE DRESSING OPTIONS
ranch, bleu cheese, balsamic vinaigrette, caesar, honey poppyseed, french, raspberry vinaigrette

CHILI

cup \$4 bowl \$7

DAILY SOUP

cup \$4 bowl \$7



SANDWICHES & WRAPS

served with potato dippers, saratoga chips, fresh fruit or onion rings
add cup of soup \$4 | add small house or caesar salad \$5

- STOCKTON CLUB** \$14
double-decker stacked with turkey, bacon, swiss, lettuce, tomato & mayonnaise
- THE DILLINGER** \$14
griddled turkey, bacon, tomato & provolone cheese sandwiched between toasted sourdough covered in fresh guacamole
- BIG CHEESE** \$10
thick sourdough loaded with cheddar, swiss & provolone cheese
- HIGH HATS** \$12
two mini croissant sandwiches, choice of tuna or chicken salad, lettuce & tomato
- LITTLE CHICAGO** \$15
top round beef slow simmered in a pepperoncini au jus, topped with provolone or swiss cheese & served in a french loaf bun with au jus
- FOUNDER'S CHICKEN** \$12
this sandwich is so good, all the chickens are volunteers - grilled or blackened chicken, choice of cheese; served atop a country roll bun with lettuce, tomato & onion
- *THE BIG JUICY** \$14
8oz. chargrilled patty cooked to your liking, choice of cheese, lettuce, tomato & onion, served on a country bun
UPGRADE YOUR BIG JUICY \$16
SMOKIN' STYLE house bbq, cheddar & bacon
CHICAGO STYLE cheddar, chili, side of sour cream
WHIPLASH STYLE signature whiplash sauce & bleu cheese crumbles
- PROHIBITION WRAP** \$12
fluffy flour tortilla filled with diced chicken, romaine, parmesan, caesar dressing & croutons
- *HIGH ST. SALMON WRAP** \$15
fluffy flour tortilla slathered with mayonnaise, spring mix, grape tomatoes, bacon, swiss cheese & grilled or blackened salmon, served with remoulade
- WHIPLASH WRAP** \$12
fluffy flour tortilla stuffed with grilled chicken, spring mix, grape tomatoes, bacon, bleu cheese & whiplash sauce, served with ranch



MAIN EVENTS available after 4 p.m.

add cup of soup \$4 | add small house or caesar salad \$5

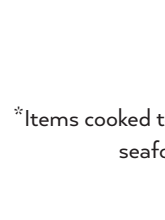
- *SIMPLY SALMON** \$24
fresh 6oz. atlantic salmon prepared blackened, pan seared, or grilled, served atop a bed of garlic mashed potatoes adorned with a lemon and white wine cream, served with sauteed asparagus
- *PASTA PRIMAVERA DIABLO** \$15
fresh vegetables sautéed in white wine, garlic, fresh parsley, butter, & cayenne pepper with linguine, olive oil & parmesan
ADD CHICKEN OR SHRIMP \$5
- *CHEF PHIL'S FILET** \$32
tender 6oz. beef tenderloin grilled to your liking, served with garlic mashed potatoes & vegetable du jour; accompanied by choice of red wine demi glaze or béarnaise
- *HOUSE FAVORITE RIB EYE** \$30
choice 12oz. rib eye steak grilled to your liking, served with mini baked potatoes and vegetable du jour
- CAPONE'S POT PIE** \$16
hearty combination of chicken, carrots, celery, onion & green peas in a rich béchamel topped with a flaky puff pastry crust
- *GATSBY STEAK CAESAR** \$22
beef tenderloin morsels, onions, peppers, tomatoes & pasta sauteed with a soy butter glaze, served atop a large caesar salad
- LITTLE CHICAGO MEATLOAF** \$18
blend of ground beef, onions, peppers, celery & house-made seasoning, napped with demi-glaze, served with garlic mashed potatoes & vegetable du jour
- CHICKEN MILANESE** \$20
tender chicken cutlets coated in seasoned breadcrumbs & parmesan cheese, topped with a lemon butter sauce, served with asparagus & mashed potatoes
- *KING OF CHOPS** \$18
9oz. bone-in french-styled chop grilled to your liking, served with garlic mashed potatoes & vegetable du jour, whiplash bbq on side



KIDS MENU age 10 years & under

served with choice of potato dippers, saratoga chips, fresh fruit or onion rings

- *HAMBURGER/CHEESEBURGER** \$8
- GRILLED CHEESE** \$8
- CHICKEN FINGERS** \$8
- MINI CHICKEN CORN DOGS** \$8
- SPAGHETTI & MEATBALLS** \$8
- BUTTERED PASTA** \$8
- HOT DOG** \$8



SWEETS

- PECAN CRUSTED "GIGGLE JUICE" CAKE** \$7
rum-infused cake topped with candied pecans & whipped cream
- PEANUT BUTTER CREAM PIE** \$7
peanut butter, cream cheese & folded whipped cream topped with chocolate ganache
- CRÈME BRÛLÉE (seasonal flavors)** \$9
creamy baked custard topped with caramelized sugar
- NONNA'S CAKE** \$8
crushed pineapple, pecans & dulce de leche caramel glaze
- AMY'S HOUSE MADE CHEESECAKE (seasonal flavors)** \$9

*Items cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness.