



## WINES BY THE GLASS

### Sparkling

McBride Sisters, Hawkes Bay, Brut Rose, NZ | 14/56

Avissi Prosecco, Italy | 11/44

Nicolas Feuillate, Reserve Exclusive Brut, France | 22/90

### Whites

A to Z Wineworks Pinot Gris, Oregon | 14/56

Wairau River Sauvignon Blanc, Marlborough | 12/48

Eroica Riesling, Columbia Valley | 14/56

J. Lohr Chardonnay, October Night, Monterey | 15/60

### Rose

Chateau La Gondonne, Provence | 12/48

### Reds

Banshee Cabernet Sauvignon, Sonoma | 15/60

Mer Soleil Pinot Noir, Monterey | 16/64

Portillo Malbec, Mendoza | 12/48

M. Chapoutier, Belleruche, Cote du Rhone | 13/52

## CRAFT COCKTAILS

### The MAC Signature Cocktail | 16

old fashioned made with in-house barrel aged angel's envy bourbon

### No, No, Honey Don't! | 15

dewars white label, honey-ginger syrup, lemon juice, laphroaig float

### Buenos Tardis | 15

patron blanco, hibiscus-ginger simple syrup, lemon juice, viola garnish

### Flying Cowboys | 14

wyoming bourbon, aperol, amaro nonino, lemon juice

### To The Bitter Deep End | 15

deep eddy grapefruit vodka, malort, st. germaine, simple syrup, angostura, dehydrated blood orange

### Naked & Famous | 15

del maguey mezcal, yellow chartruese, aperol, muddled cucumber, lime juice

### Autumn Spritz | 14

lillet, apple cider, ginger beer, avissi prosecco, apple slice, sage leaf

## BEERS, CIDERS & SELTZERS

### DRAFT

Blue Moon, Belgian White, 5.4% | 7

Goose Island Lost Palate Hazy IPA, Chicago, 6.3% | 8

Solemn Oath. Lu, Kolsch, Naperville, IL 4.7% | 8

Revolution Brewing Oktoberfest, Lager, Chicago, IL 5.7% | 7

Revolution Anti-Hero IPA, Chicago, IL 6.7% | 8

New Belgium Fat Tire, Amber Ale, CO, 5.2% | 7

Cigar City Jai Alai, IPA, FL 7.5% | 7

Founder's KBS Espresso Ale, MI, 12%, Brewed w/ Coffee and Chocolate, Oak Aged | 10

Miller Lite, Milwaukee, WI 4.2% | 5

### BOTTLES & CANS

Coors Light, Lager, CO 4.2% | 5

Founder's Solid Gold Amber, MI 4.4% | 6

Lagunitas Little Sumpin' Sumpin' Ale, Chicago, IL 7.5% | 7

Lagunitas IPA, India Pale Ale, Chicago, IL 6.2% | 7

Goose Island 312 Urban Wheat Ale, Chicago, IL 4.2% | 7

New Belgium Voodoo Ranger Juicy Haze IPA, CO 7.5% | 7

Sam Adams Boston Lager, Boston, MA 5.0% | 6

Corona Extra Pale Ale, Mexico 4.6% | 6

Founder's All Day IPA, Session Ale, MI, 4.7% | 6

Moody Tongue, Juiced Lychee IPA, Chicago, IL, 7% | 8

Heineken, Pilsner, Amsterdam, NLD 5.0% | 7

Guinness Draught, Stout, Ireland 5.0% | 7

Stella Artois, Pilsner, Belgium 5.2% | 7

Moody Tongue, Aperitif Pils, Chicago, IL 5% | 8

Off Color Brewing, Apex Predator, Pilsner, Chicago, IL 6.5% | 8

Bud Light, Lager, St. Louis, MO 4.2% | 5

Amstel Light, Lager, Amsterdam 4.0% | 7

Blake's Hard Cider Co., Flannel Mouth, MI, 6.5% | 6

Magner's Irish Cider, Original, Ireland, 4.5% | 6

White Claw Seltzer, Hard Seltzer, MO 5.0% | 6

Heineken 0.0, Non Alcoholic Pilsner, Amsterdam, NLD 0.0% | 5

## PREMIUM WINE SELECTIONS

### *Napa Technology Wine Preservation System*

### PREMIUM // 3oz & 6oz

#### **2015 Burgess Cabernet Sauvignon, Napa 19 // 35**

gorgeous black fruit, gravel, violets, black cherry, anise, juicy palate with nice structure & velvety tannins along with chocolate flavors & an elegant bittersweet tannins finish

#### **2018 Chappellet Pinot Noir, Russian River 16 // 30**

black cherry, currant, anise, clove, toasty french oak with long finishing hints of tarragon, thyme, espresso & dark chocolate

#### **2016 Saviah Reserve Cabernet, Walla Walla 19 // 36**

notes of black currant, freshly cut green pepper, coffee with sumptuous coffee & cherry flavors

#### **2017 Bydand Pinot Noir, Sonoma 21 // 39**

earthy in black tea, forest floor & clove with sublime texture, balanced weight & lasting heat

### ULTRA PREMIUM // 1oz // 3oz // 6oz

#### **2016 Ancient Oak 'Alcman' Pinot Noir, RRV 11 // 29 // 55**

seductive black cherries, wild blueberries, pomegranate notes with hints of lilacs, black pepper & baking spices

#### **2013 Justin Isosceles Reserve, Paso Robles 10 // 28 // 58**

ripe black-cherry flavor meets with licorice, vanilla & fudge on the palate, where polished tannins provide ample structure

#### **2016 San Guido "Sassicaia", Bolgheri 14 // 40 // 78**

one of italy's most iconic wines. black cherry, cassis, licorice & a hint of wild herb

#### **2017 Opus One, Napa Valley 20 // 55 // 100**

baked black cherries, mulberries, black raspberries, warm cassis & blackberry pie with nuances of spice cake, yeast extract, tapenade, licorice & dusty soil with a waft of wild sage

## Start

### BURRATA & PROSCIUTTO | 14 VG

grille pqb bread multigrain / pesto / tomato confit / 25yr old balsamic

### TABLESIDE GUACAMOLE | 15 VG

warm blue corn chips / cotija / arbol salsa  
+ CRISPY PORK BELLY | 9 + KING CRAB | 12

### BANG BANG SHRIMP | 16

sweet chili glaze / crispy won tons / thai basil

## Next

### MAC SHREDDED | 12 GF

iceberg / ba ba blue / heirloom tomatoes / bacon / herb buttermilk

### FIELD GREENS | 11 VG GF

roasted kabocha / windy city 'shrooms / caramelized shallots /  
spiced pepitas / champagne vinaigrette

### CLASSIC CAESAR | 10

romaine / garlic croutons / parmesan

### ILLINOIS ELOTE CORN CHOWDER | 9 VG

cojita cheese / chili lime popcorn / sliced jalapenos

### PUBLICAN QUALITY BREADS | 3 VG

selection of 2 feated PQB breads / whipped butter with black lava  
salt sprinkle / roasted garlic emulsion / sliced and served tableside

## Share

### MARKET FRESH ROASTED VEGGIES | 8 VG

### ROASTED BABY CARROTS | 9 VG GF

### BRUSSELS SPROUTS | 9 VG

### ROASTED PEE WEE POTATOES | 8 VG

### TRUFFLE FRIES | 9 VG GF



# THE STANDARD

## The Stockyard

### FEATURING CDK ANGUS

Located in Lena, IL the cattle are pasture raised without added hormones or unnecessary antibiotics, are grass-fed & grain finished to add beautiful marbling beef.

All Stockyard items, sauces & accoutrements are Gluten Free.

### BEEF TENDERLOIN 8OZ | 68

### SIRLOIN 16OZ | 64

### FLAT IRON 8OZ | 48

### SURF AND TURF | 112 8oz filet / 12oz coldwater lobster tail

### MAC FLIGHT | 169

8oz tenderloin, 16oz sirloin and 8oz flat iron  
presented on butcher block sliced to share  
served with seasonal sauces & sea salts

## Sauces & Accoutrements

### BÉARNAISE | 11

### BLUE CHEESE FONDUE | 13 VG

### AU POIVRE | 10 VG

### DEMI GLACE | 9

### CARAMELIZED SHALLOTS | 9 VG

### SAUTEED WILD MUSHROOMS | 8 VG

*The Midwest has some of the best produce & meats in the country*

*We proudly buy local whenever possible*

## Main

### SEARED SEA BASS | 42 GF

blue corn grits / charred tomato / greens / miso gastrique



### MILLER'S FARM PAN ROASTED CHICKEN | 37 GF

brown sugar molasses glaze / roasted baby carrots / cider jus

### HOUSE MADE RAVIOLI | 26 VG

reggiano parmesan / ricotta / spinach / pomodoro / evoo

### BOUILLABASE | 55

lobster / shrimp / scallops / mussels / clams /  
saffron tomato fennel broth / tuscan crostini

### COLD WATER LOBSTER TAIL | 71

### COLOSSAL DAY BOAT SCALLOPS | 44

kobocho puree / braised kale

### BUTTERNUT AGNOLOTTI | 24 VG

baby spinach / wild mushrooms / garlic cream  
+ROASTED CHICKEN | 6

### ROASTED SEAFOOD TOWER | 155

king crab / blue prawns / octopus / scallops /  
clams / mussels / cold water lobster /  
garlic butter / spicy oil

## MAC & Cheese

### LOBSTER AND BABY LEEKS | 16 / 28

roth butterkase

### BRAISED BEEF SHORT RIB | 12 / 22

pleasant ridge reserve

### TRIPLE CHEESE | 11 / 19 VG

flory's trukkle / jeff's select / hook's cheddar

### CHEESY FLIGHT | 32

small portion of 3 of the above mac's



GLUTEN FREE



VEGETARIAN



LOCALLY SOURCED

\*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. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS information