

# Globe Café & Bar Dinner

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## Start Here

Soup du Jour cup | 3.5, bowl | 5.5

French Onion Soup au gratin | 5.5

Fried Calamari calamari rings and bodies with sriracha lime aioli | 8

Grilled Halloumi grilled firm, greek cheese, sliced tomatoes and warm pita | 7

Homemade Bacon Macaroni and Cheese baked with smoked gouda and bacon | 9

Fresh Guacamole tomato salsa & crunchy tortilla chips | 9

Chili Garlic Chicken Wings bakers dozen coated with sweet and spicy chili garlic sauce | 12

Hand Cut Fries with Dip tossed with salt and pepper or fresh garlic, parmesan and oregano with chipotle aioli | 6

Fish Tacos soft corn tortillas, achiote aioli, pickled onions, guacamole and homemade salsa garnished with crunchy tortilla strips | 2 tacos 10

Mini Sliders prime mini burgers, bacon, caramelized onions and cheddar on toasted brioche, BBQ, chipotle aioli | 2 for 7 or 3 for 10.5

## Salads

While we recommend certain dressings for each salad, we also offer ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette, champagne herb vinaigrette, light italian, and caesar dressing (all dressings are gluten free)

### Salad option add ons

Chicken 3.5	Skirt Steak 7	Ahi Tuna 6
Shrimp 5.5	Portobello 3	Seared Salmon 6

### 1710 Chopped Cobb | 14

baby mixed greens, romaine, iceberg, chicken, tomatoes, cucumbers, pumpkin seeds, blue cheese, avocado, bacon, hard cooked egg, balsamic vinaigrette

### Classic Caesar | Small 7, Large 10

chopped romaine lettuce, tomato focaccia croutons, shaved parmesan cheese, classic creamy caesar dressing (anchovies on request)

### House Salad | Small 7, Large 10

baby mixed greens, cucumber, grape tomatoes, goat cheese, herbed focaccia crostini, red wine vinaigrette, ask us to chop it for you

### Chicken Iceberg Wedge | 12

grilled chicken, grape tomatoes, pepperoncini, crumbled blue cheese, croutons, bacon and champagne herb vinaigrette

# Sandwiches

*all sandwiches served with house made pickle and your choice of hand cut fries, fresh fruit, or small side house salad*

## Roasted Turkey Sandwich | 10

roasted turkey breast, cranberry chutney, boursin cheese, multigrain toast with baby arugula dressed in a light honey mustard vinaigrette (add bacon for 2)

## Pick 3 Prime Burger | 11

pick 3 of your favorite toppings: applewood smoked bacon, peppers, onions, mushrooms, swiss, cheddar, american, blue cheese, jalapeños, guacamole served on a toasted pretzel bun (each additional ingredient: .50)

## Veggie Burger | 10

house made with fresh vegetables, beans and bread crumbs seared with tomato jam, balsamic dressed baby greens, on a toasted pretzel bun

## Grilled vegetable Panini | 10

grilled zucchini and squash served on multigrain ciabatta with provolone, wilted spinach and pesto aioli

# Entrées

*order any entrée and start your meal with a half priced classic caesar or house salad (3.5)*

## Herb Marinated Chicken Breast | 19

herb and garlic marinated chicken breast over wilted spinach, brown rice topped with asian pickled veggies

## Pan Roasted Catch of the Day | Market

crispy roasted with fennel, tomato and olive relish, broccolini and fingerling potatoes

## Chicken and Shrimp Paella | 22

warm sliced garlic chicken breast and sautéed shrimp with tri-colored peppers, onions and peas over rich saffron basmati rice

## Grilled Skirt Steak with Chimichurri Sauce | 21

served with whipped yukon gold potatoes and grilled vegetables

## Seasonal Risotto | 18

ask your server about our chef's vegetarian selection of risotto

## Seared Salmon Filet | 20

over roasted potatoes, wilted arugula and tomato basil jus

## Chicken and Potato Gnocchi | 19

tossed with broccolini, grape tomatoes and fennel in a spicy tomato vodka cream sauce and shaved parmesan cheese

## Steak Frites | 20

prime top sirloin steak pan seared and sliced over baby mixed greens tossed with grape tomatoes, parmesan cheese and champagne herb vinaigrette, topped with a mound of crispy hand cut fries and drizzled with wine butter sauce

## Whole wheat Spaghetti | 12

with fresh mozzarella, spinach, roasted red peppers, garlic and crusty garlic spears

**Kids menu available at all meal periods**

## Making a Difference

It is important to bring any food allergies to our attention. In an attempt to reduce "the Globe Café & Bar's" carbon footprint, we will use as much regional product as possible and sustainable seafood either fished or farmed responsibly—Kerry Hieber, Executive Chef

*Parties of six or more will have a 18% gratuity added to the check*

the Illinois department of health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk and that thorough cooking of such foods reduces the risk of illness