

The Kankakee River begins it's journey in South Bend, IN. The Potawatomi people used the Kankakee's rich environment for food, shelter, medicines and clothing. The Kankakee Grille honors the Kankakee River and the ancestors of the Pokagon Band of Potawatomi Indians.

STARTERS

Shrimp Cocktail	Chilled Gulf Shrimp, Cocktail Sauce*	16
Brewhouse Pretzel	The Size of the Kankakee River Valley, Bavarian Mustard, Horseradish Cheddar Sauce	8
Salt & Pepper Calamari	Breaded Tender Fried Squid, Freshly Ground Pepper, Sea Salt, Marinara Sauce	15
Bison Blue Corn Biscuits	Large Fluffy Baked Blue Corn Biscuits, Whipped Butter, Marmalade	7
Crab Cakes	Sweet Roasted Corn Sauce, Butter Melted Leeks	14
Bacon Jalapeño Dip	Nueske's Bacon, Warm Cream Cheese, Roasted Jalapeños, Pita Chips	8
Sweet Potato Fries	Waffle Cut, Chipotle Cherry Ketchup	7
Chicken Wings	Golden Fried, BBQ, Buffalo, Bleu Cheese or Ranch, Carrot and Celery Sticks	20
KG Nachos	Crisp Tortilla Chips, Beans, Pico De Gallo, Jalapeños, Aged White Cheddar Sauce, Green Onions, Sour Cream, Guacamole [†] Available as a Plant-Based Option Add Chicken or Pulled Pork for 6, Sirloin Steak for 8	12

SOUPS & SALADS

	Add Chicken for 6, Sirloin Steak, Shrimp, or Salmon for 8 to our Salads	
Caesar Salad	Hearts of Romaine, Roasted Olives, Crispy Bacon Bits, White Anchovies, Parmesan Cheese, Frico Crisp, Garlic Croutons, Caesar Dressing*	10
Mediterranean Salad	Hearts of Romaine, Pickled Beets, Marinated Yellow and Red Tomatoes, Roasted Olives, Feta Cheese, Balsamic Glaze and Olive Oil	10
3 Sisters Cobb Salad	Hearts of Romaine, Cucumber, Red Onion, Sweet Potato, Tomato, Beans, Squash, Corn, Blue Corn Tortilla Strips, Choice of Dressing	10
Kankakee House Salad	Romaine, Cucumbers, Tomatoes, Red Onions, Choice of Dressing*	8
Soup of the Day	Chef's Daily Selection	5
Loaded Potato Soup	Baked Potatoes, Cheddar Cheese, Nueske's Bacon, Onions, Buttery Pastry Crust	5
Chili	Beef, Beans and Vegetables, Sour Cream, Green Onions, Choice of Hot Sauce	6

HEARTH BAKED PIZZA

Pepperoni	Thick Cut Pepperoni, Marinara, Mozzarella	15
Margherita Style	Marinara, Fresh Basil, Mozzarella, Olive Oil	13

*Available as a Gluten Friendly Option ⁺Available as a Plant-Based Option

20% gratuity will be added to parties of 6 or more. Daily specials not valid on holidays or special events.

Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Vegetarian, vegan and gluten friendly items may come in contact with meat products during the cooking process.

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KANKAKEE HOMETOWN FAVORITES All Sandwiches Served with Parmesan Truffle Fries. Add Bacon to Your Burger for 4, Loaded Fries for 3

Bison Ragu Ravioli Mushroom Stuffed Ravioli, Slow Cooked Bison Ragu, Garlic Toast 19 Mac and Cheese Cavatappi, Aged White Cheddar Sauce, Tasso Ham, Garlic Toast 15 Available as a Plant-Based Option Add Chicken for 6, Shrimp or Sirloin Steak for 8 **BBQ** Ribs Baby Back Ribs, Sweet and Tangy BBQ Sauce, Artisan White Bread, Parmesan 28 Truffle Fries*

	frunce fries					
Mmm Meatloaf	Grandma's Blend of Beef, Pork and Seasonings, Seasonal Vegetable	Country Mashed Potatoes,	20			
Grilled Sweet Potato	Grilled Sweet Potato, Wild Rice, Three Sister Medle	ey	16			
Blue Corn Fried Chicken	Blue Corn Breaded Fried Chicken drizzled with Signature Sriracha Slaw, served with Bison Blue		25			
Fried Bluegill Platter	uegill Platter Hand Breaded Bluegill, Signature Sriracha Slaw, Parmesan Truffle Fries, Roasted Garlic Citrus Tartar Sauce					
Grilled Salmon	Atlantic Salmon, Cilantro Lime Glaze*		27			
Shrimp & Grits	Shrimp, Creamy Grits, Tasso Ham, Leeks, Red F	Peppers, Spinach, Lobster Cream Sauce	26			
New York Strip	Chargrilled, Peppercorn Cream Sauce, Mashed	Potatoes, Chef's Choice of Vegetable	30			
Bison Ribeye	Chef's Choice of Vegetable	32				
Filet Mignon Chargrilled, Garlic Herb Butter, Mashed Potatoes, Chef's Choice of Vegetable						
Lobster Roll	New England Style Lobster Salad, Soft Buttery Roll, Sriracha Slaw					
The Boss Hog	House Smoked Pulled Pork, Fresh Dill Pickles, Fried Onions, Brioche Bun, Signature Sriracha Slaw					
Fire Black & Bleu Burger	Burger Half Pound All Beef Patty, Locally Sourced J2K Bleu Cheese, Nueske's Bacon, Caramelized Onions, Tomato, Lettuce, Pickle, Bliss Hot Sauce, Brioche Bun*					
The Burger Half Pound All Beef Patty, Cheddar Cheese, Tomato, Lettuce, Onion, House Made Pickles, Brioche Bun*						
Olive Burger	r Half Pound All Beef Patty, Olive Feta Spread, Lettuce, Pickle, Tomato, Brioche Bun*					
Grilled Chicken Sandwich	rich Marinate Chicken Breast, Bacon, Pepper Jack Cheese, Pickles, Lettuce, Tomato, Chipotle Ranch					
Wild Mushroom Wrap Locally Foraged Mushrooms, Marinated Tomatoes, Roasted Olives, Romaine Lettuce, Plant-Based Mozzerella, Balsamic Glaze						
SIDES						
Bison Blue Corn Biscuit	3 Mashed Potatoes	5 Parmesan Truffle Fries	7			

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Sriracha Slaw	3	Vegetable of the Day	5	Loaded Fries	8
Wild Rice	6	Mac 'n' Cheese	6		

DESSERTS

Cheesecake	Philadelphia Style Cheesecake, Strawberry Sauce, Seasonal Berries	7
Carrot Cake	Cream Cheese Icing and Pineapple Marmalade, Lightly Spiced Carrot Cake	7
Chocolate Cake	Chocolate Cake, Espresso Syrup, Decadent Chocolate Cream, Silky Chocolate Glaze	7
Bread Pudding	Cinnamon Swirl Bread, Egg Custard, Rum Caramel Sauce	7
Gelato and Sorbetto	Made Daily in our Pastry Shop	6

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