

## **STARTERS**

Shrimp Cocktail	Chilled Gulf Shrimp, Cocktail Sauce*	16	
Salt & Pepper Calamari	Breaded Tender Fried Squid, Freshly Ground Pepper, Sea Salt, Marinara Sauce		
Bison Blue Corn Biscuits			
Brewhouse Pretzels			
Sweet Potato Fries	Waffle Cut, Chipotle Cherry Ketchup	7	
KG Nachos	Crisp Tortilla Chips, Beans, Pico De Gallo, Jalapeños, Aged White Cheddar Sauce, Green Onions, Sour Cream, Guacamole <sup>†</sup> Available as a Plant-Based Option <sup>†</sup> 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	
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	
	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, Tasso Ham, Garlic Toast Available as a Plant-Based Option <sup>†</sup> Add Chicken for 6, Shrimp or Sirloin Steak for 8	15	
BBQ Ribs	Baby Back Ribs, Sweet and Tangy BBQ Sauce, Artisan White Bread, Parmesan Truffle Fries*	28	
Mmm Meatloaf	Grandma's Blend of Beef, Pork and Seasonings, Country Mashed Potatoes, Seasonal Vegetable	20	
Fried Bluegill Platter	Hand Breaded Bluegill, Signature Sriracha Slaw, Parmesan Truffle Fries, Roasted Garlic Citrus Tartar Sauce	24	
Grilled Salmon	Atlantic Salmon, Cilantro Lime Glaze*	27	
Bison Ribeye	Chargrilled, Sautéed Mushrooms, Wild Rice, Chef's Choice of Vegetable	32	
Filet Mignon	Chargrilled, Garlic Herb Butter, Mashed Potatoes, Chef's Choice of Vegetable	30	
The Boss Hog	House Smoked Pulled Pork, Fresh Dill Pickles, Fried Onions, Brioche Bun, Signature Sriracha Slaw*	19	
The Burger	Half Pound All Beef Patty, Cheddar Cheese, Tomato, Lettuce, Onion, House Made Pickles, Brioche Bun* Beyond Meat Burger available upon request.	18	
Fire Black & Bleu Burger	r Half Pound All Beef Patty, Locally Sourced J2K Bleu Cheese, Nueske's Bacon, Caramelized Onions, Tomato, Lettuce, Pickles, Bliss Hot Sauce, Brioche Bun*		
Wild Mushroom Wrap	Locally Foraged Wild Mushrooms, Marinated Tomato, Roasted Olives, Plant Based Mozzarella, Balsamic Glaze	16	

\*Available as a Gluten Friendly Option †Available as a Plant-Based Option



## **SIDES**

Parmesan Truffle Fries

Mashed Potatoes

Bison Blue Corn Biscuit

Sriracha Slaw	<ul><li>Vegetable of the Day</li><li>Mac 'n' Cheese</li></ul>	<ul><li>5 Loaded Fries</li><li>6</li></ul>	8
	DESSERTS		
Cheesecake	Philadelphia Style Cheesecake, Strawber	ry 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		
Gelato and Sorbetto	Made Daily in our Pastry Shop		6