

STARTERS

FRESH BAKED BREAD homemade baguette with garlic herb butter.....	6
SPINACH & ARTICHOKE DIP roasted tomato salsa, sour cream & tortilla chips	19
MUSSELS & CLAMS (GF) fine herbs, crushed red pepper, white wine broth & grilled sourdough.....	26
SMOKED CARROTS (GF) agave brown sugar glaze, garlic toum sauce, pepitas, beets	15
JUMBO LUMP CRAB CAKE louie dressing, lemon, fine herbs	30
CALIFORNIA GRILLED ARTICHOKE (GF) (limited availability) remoulade	22

SUSHI

SIGNATURE ROLL* (GF) no. 1 ahi tuna, yellowtail, salmon, mango, cucumber & avocado.....	25
RED DRAGON ROLL* shrimp tempura, spicy crab, spicy tuna, jalapeño, avocado, cucumber & eel sauce.....	25
'OSAKA STYLE' PRESSED SUSHI* sashimi style no. 1 ahi tuna, stacked with avocado & spicy tuna.....	24
MAG MILE ROLL* no. 1 ahi tuna, yellowtail, salmon, avocado, sweet potato, crunchy garlic & chili oil.....	27
VOLCANO ROLL* maine lobster, chili oil, cucumber, avocado, sweet chili mayo & tempura battered red peppers.....	29
SHRIMP RANGOON ROLL* spicy shrimp, chili sauce, cucumber, cream cheese & scallions	24
VEGI MAKI ROLL* (GF) cucumber, avocado, red pepper & mango	18
CRISPY JALAPEÑO & HAMACHI ROLL* yellowtail, no. 1 ahi tuna, unagi sauce & sweet chili mayo	25
SPICY TUNA ROLL* no. 1 ahi tuna, cucumber & tobanjan sauce.....	20
NIGIRI or SASHIMI* (GF) (per piece) salmon.....6 ahi tuna.....7.5 yellowtail.....7.5	

SALADS

<i>additions:</i> grilled amish chicken.....	6	pan seared salmon	8	4 oz usda prime strip steak	12
THE EVIE SALAD marcona almonds, dates, corn, tomatoes, cornbread croutons, goat cheese, pepitas & maple sherry vinaigrette..	24				
BABY GEM CAESAR SALAD parmigiano reggiano breadcrumbs.....	21				
THAI SALAD fresh mango, tomatoes, avocado, bok choy, roasted peanuts, thai noodles & spicy thai dressing.....	24				
PETITE WEDGE SALAD (GF) buttermilk dressing, blue cheese, knife and fork bacon, tomato, hard boiled egg.....	23				
GREEK TAVERN SALAD (GF) tomatoes, cucumbers, red onion, kalamata olives, imported feta cheese & greek evoo	23				

BURGERS & SANDWICHES *served with handcut fries • sub gluten free bun.....3*

EVIE CLASSIC BURGER* lettuce, tomato, red onion, pickle, evie sauce & cheddar <i>house made sesame brioche</i>	26
<i>additions:</i> fork & knife bacon.....	6
VEGGIE BURGER teriyaki glaze, brown rice, beets, spicy aioli, monterey jack, asian slaw, peanut dressing, <i>sesame brioche</i>	23
CRISPY FRESH FISH SANDWICH gulf coast grouper, cabbage slaw, red onion & dill pickles <i>house made sesame brioche</i>	32
BUTTER POACHED LOBSTER ROLL maine lobster & old bay seasoning <i>house made brioche</i>	MP
CRISPY CHICKEN SANDWICH cabbage & kale slaw, tomato & swiss cheese <i>house made sesame brioche</i>	24
AMERICAN WAGYU CHICAGO STYLE HOT DOG fully dressed <i>house made poppyseed brioche</i>	18
SIGNATURE PRIME RIB DIP slowly roasted & piled high on a house made baguette with mayo & au jus <i>limited availability</i>	35

SIGNATURE ENTRÉES

CHILI HONEY GLAZED SALMON* (GF) faroe island salmon, bok choy & sticky rice.....	42
RUBY RED TROUT (GF) seasoned & grilled, creamy coleslaw & cherry tomatoes.....	40
LAKE SUPERIOR WHITE FISH lemon caper butter, roasted garlic & herb crust, choice of side	38
HERB ROASTED HALF CHICKEN (GF) pomme purée.....	38
8OZ PRIME FILET MIGNON* (GF) barrel cut, garlic herb butter & pomme purée.....	65
16OZ BONE-IN KC STRIP (GF) garlic herb butter, spicy broccolini.....	68
STEAK FRITES* (GF) prime skirt steak, garlic herb butter & house cut fries.....	52
12OZ RIBEYE (GF) bordelaise, sautéed mushrooms	62

We do not guarantee steaks ordered medium well and above.

VEGETABLE & SIDES

Hand Cut Fries (GF) <i>with dipping sauce</i>	8	Garden Salad (GF) <i>red wine vinaigrette</i>	9	Spicy Broccolini (GF)	9
Pomme Purée (GF)	8	Side Caesar Salad.....	9	Sautéed Mushrooms (GF)	8
Cornbread <i>with hot honey butter</i>	11	Kale Salad (GF) <i>peanut vinaigrette</i>	9	Smoked Carrots (GF)	8

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! (GF) = gluten free with out bread served on the side.

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.

For your convenience 20% gratuity will be added to all groups 5 and up.

Service Charge - As a way to offset rising food & employee related costs, we have added a 3.5% charge that you may request to have taken off your check.