

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 herbs30

CALIFORNIA GRILLED ARTICHOKEs (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 king crab.....15

SALADS

additions: grilled amish chicken 6 pan seared salmon 8 4 oz usda prime strip steak12

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 egg23

WATERMELON SALAD (GF) fresh mint, goat cheese, red onion, jalapeno & pistachios 23

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

EVIE CLASSIC BURGER* lettuce, tomato, red onion, pickle, evie sauce & cheddar house made sesame brioche..... 26

additions: fork & knife bacon.....6

VEGGIE BURGER teriyaki glaze, brown rice, beets, spicy aioli, monterey jack, asian slaw, peanut dressing, sesame brioche..... 23

CRISPY FRESH FISH SANDWICH gulf coast grouper, cabbage slaw, red onion & dill pickles house made sesame brioche 32

BUTTER POACHED LOBSTER ROLL maine lobster & old bay seasoning house made brioche..... MP

CRISPY CHICKEN SANDWICH cabbage & kale slaw, tomato & swiss cheese house made sesame brioche..... 24

AMERICAN WAGYU CHICAGO STYLE HOT DOG fully dressed house made poppyseed brioche..... 18

SIGNATURE PRIME RIB DIP slowly roasted & piled high on a house made baguette with mayo & au jus limited availability..... 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 side38

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, sauteed mushrooms 62

We do not guarantee steaks ordered medium well and above.

VEGETABLE & SIDES

Hand Cut Fries (GF) with dipping sauce..... 8	Garden Salad (GF) red wine vinaigrette9	Spicy Broccolini (GF) 9
Pomme Purée (GF) 8	Side Caesar Salad..... 9	Sautéed Mushrooms (GF) 8
Cornbread with hot honey butter 11	Kale Salad (GF) peanut vinaigrette 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.