

STARTERS + HANDHELDS



APPETIZERS

- BREAD AND BUTTER** | 7
Rotating compound butter, sourdough loaf
- PRIME RIB SLIDERS** | 18
Three prime rib sliders with horseradish aioli, and crispy onions
- STEAK BITES** | 21
Dredged in seasoned flour and fried, served with Cherry BBQ and Horseradish Aioli
- BEEF TARTARE** | 20
Finely chopped beef, avocado mousse, charred corn puree, egg yolk gel served with tostada
- MUSSELS** | 20
Choice of puttanesca or chili coconut broth, served with a grilled baguette

SOUP & SALADS

- FEATURE SOUP OF THE DAY** | 10
Ask your server for details
- FRENCH ONION SOUP** | 10
Slow-cooked three-onion blend, topped with a baquette crouton and melted cheese
- KALE & GRAPEFRUIT SALAD** GF V E | 18
Kale and Tuscan greens, balsamic vinaigrette, blueberries, toasted walnuts

HANDHELDS

Served With Fries, Soup, or Caesar Salad. Subsitute for Yam Fries, Smashed Potatoes, Risotto, or Mashed | 3

- COOK COUNTY BURGER** | 24
7oz Alberta beef, brioche bun, smoked tomato jam, bacon, white cheddar, lettuce, red onion, pickle, tomato, garlic aioli
- CAJUN CHICKEN SANDWICH** | 19
Seared Cajun chicken breast, ciabatta, arugula, garlic aioli, jalapeño raspberry jam, bacon, and white cheddar

- BACON-WRAPPED SCALLOPS** GF | 22
Seared scallops wrapped in bacon, smoked tomato aioli, arugula, oil, salt and pepper
- BRUSSELS SPROUTS** GF V | 14
Crispy fried and tossed in a house spice blend, served with smoked tomato aioli
- NACHOS** V | 26
Double stacked tortillas, mixed cheese, cowboy caviar, jalapenos, sour cream
||| ADD Pulled Pork \$5, Chicken- \$6, Steak \$7
- WINGS** GF | 18
Smoked wings with choice of Salt and Pepper, Franks Red Hot, Cherry BBQ, Hot Honey Dill, Cook Rub, or Our House Hot
- CHICKEN TENDERS** | 18
House-breaded chicken strips, fries, garlic aioli

- COOKS CAESAR SALAD** | 16
Classic Caesar with house-made dressing, fried capers, croutons, bacon, and shaved parmesan
///Half Size | 10
///ADD chicken \$6 steak \$7 or prawns \$13
- ORCHARD SALAD** GF V | 18
Tuscan greens, honey Dijon vinaigrette, apples, pears, pickled fennel, goat cheese

DINNER MAINS + GRILL



- LINGUINE PUTTANESCA** V VE | 20
Tomatoes, capers, tomato-chili garlic sauce, smoked butter, served with Grilled baguette
///ADD Chicken \$6 Steak \$7 or Prawns \$13
- GARLIC CHICKEN & PAPPARDELLE** | 24
Pan seared chicken, pappardelle, parmesan, brown butter

- PAN-ROASTED CHICKEN SUPREME** | 26
Served with mashed potatoes, seasonal vegetables, and supreme sauce
- MAPLE BOURBON HADDOCK** GF | 27
Cajun-dredged haddock glazed in maple bourbon, served with risotto and seasonal vegetables

FROM THE GRILL

All our steaks come with seasonal vegetables and your choice of Accompaniment.

- DENVER STEAK** | 7oz | 38
- KANSAS CITY** | 8oz | 38
- FILET MIGNON** | 7oz | 47
- NEW YORK STRIP** | 12oz | 56
- RIBEYE** | 14oz | 65
- SMOKED RIBEYE** | 14oz | 66

- COWBOY BOARD** | 190
The Best Share Platter In The City!
Includes 14oz Ribeye, 12oz Striploin, 7oz Filet, Rotational Sausage, Choice of 3 Accompaniments, and Choice of 3 Toppers - Peppercorn sauce, Demi Glace, Bearnaise or Shallot Garlic Confit.

How do you like your steak?

GRILLED TO PERFECTION

- BLUE RARE COOL, DEEP RED CENTER
- RARE COOL, RED CENTER
- MEDIUM RARE WARM, RED CENTER
- MEDIUM WARM, PINK CENTER
- MEDIUM WELL HOT, SLIGHT PINK CENTER
- WELL DONE HOT FULLY COOKED

ACCOMPANIMENTS

- Mashed Potato GF V
- Risotto GF
- Smashed Potatoes GF
- Fries GF V VE
- Sweet Potato Fries GF V VE
- Mixed Mushrooms GF V

TOPPERS / ENHANCEMENTS

- Rotating Compound Butter · Peppercorn Sauce · Wild Mushroom Jus · Red Wine Demi Glace · Shallot Garlic Confit GF V VE ·
- Classic Béarnaise GF V | 5
- Lobster Béarnaise GF | 12
- Blue Cheese GF V | 7

ADDITIONAL SIDES AND SHAREABLES

- SEASONAL VEGETABLES GF V | 7
- MIXED MUSHROOMS GF V | 10
- MASHED POTATOES GF V | 10
- SWEET POTATO FRIES GF V VE | 10
- PARMESAN FRIES GF V VE | 10
- SMASHED POTATOES GF | 12
- RISOTTO GF | 12
- CHICKEN BREAST GF | 7
- BACON-WRAPPED SCALLOP SKEWER GF | 12
- GARLIC PRAWNS GF | 13
- LOBSTER TAIL GF | 15
- FEATURED SAUSAGE | 9

LEGEND

GF GLUTEN FRIENDLY VE VEGAN V VEGETARIAN

Please let us know if you have a food allergy or sensitivity.

We use beef tallow fryers but we also have a canola fryer for vegans and vegetarians.

DESSERTS

- WARM BROWNIE AND ICE CREAM** | 12
Seasonal fruit compote, vanilla bean ice cream



- NY STYLE CHEESECAKE** | 12
Seasonal Compote

- CRÈME BRÛLÉE** | 12
White chocolate custard, crackling sugar crust

