

oh!

For the Love of Food (630) 407-7083

Hot Luncheons

Coastal

Includes red pepper cornbread and a choice of two [side dishes](#)

With one entree: \$17

With two entrees: \$23

Jerk Marinated Chicken Tenders

Garnished with citrus salsa

Shrimp and Corn Boil

Shrimp, fresh corn cobbettes, onions and lemons simmered in a
'[Lynfred](#)' white wine

Roast Beef Po'Boy

Sliced roast beef in a '[Goose Island](#)' Winter Ale au jus served with
French baguette and giardiniera

Taco Bar

*Accompanied with cheese, lime wedges, pickled slaw, fresh roasted salsa and [El Milagro](#) tortillas,
plus a choice of two [side dishes](#)*

With a choice of two tacos per person: \$15

With all three tacos per person: \$21

Barbacoa

Tender beef in a chipotle tomato broth

Michelada Braised Chicken

Chicken braised in house-made roasted salsa and '[Two Brothers](#)' Cane and Ebel Red Rye Ale

Pan Roasted Vegetable Medley

Seasoned carrots, peppers, onions, and cactus

Roman

Includes baguette and a choice of one [salad](#)

With one entree: \$12

With two entrees: \$18

Braised Vegetables

Hearty seasonal veggies roasted in a rich tomato sauce

Chicken with Fennel and Cannellini Beans

Simmered with herbs, vegetables, '[Lynfred](#)' white wine and cream

Sausage & Peppers

Sweet Italian sausage with peppers and onions over roasted red potatoes

Pacific Rim

Includes flat bread and a choice of two side dishes

With one entree: \$16

With two entrees: \$22

'[Goose Island](#)' Root Beer BBQ Chicken Tenders

Garnished with grilled pineapple

Glazed Pork Belly

With a '[Goose Island](#)' Spicy Ginger soda glaze

Coconut Encrusted Whitefish

Fresh Great Lakes whitefish topped with toasted coconut and panko

Side Dishes

Autumn Salad

Spiced walnuts, crumbled Bleu cheese and dried cranberries served on a bed of mixed greens with our house vinaigrette

TCB Salad

Fresh cut tomato, sliced cucumbers and broccoli florets tossed in a creamy dill dressing

Kale Chopped Salad

Red Pepper, feta, cucumber, white beans and olives on a bed of kale blend with our house dressing

Caprese Spinach Salad

Fresh mozzarella, tomatoes and basil layered in fresh spinach with balsamic vinaigrette

Saffron Brown & Wild Rice Pilaf

Baked Pasta

Our garden tomato sauce infused with 'Lynfred' red wine, served over whole wheat pasta with Parmesan cheese baked to a golden brown

Spiced Honey Roasted Sweet Potatoes

Charro Beans

Pinto beans simmered with onion, tomato and bacon

Brussel Sprout & Horseradish Cheddar Gratin

Sweet Apple Cole Slaw & Dijon Potato Salad

Optional add ons

Seasonal Fresh Fruit Display

\$4.00 per person

Assorted Cookies

Snickerdoodle & Almond apricot butter cookies

\$2.25 per person