

TAKE AWAY

APPETIZERS

HUMMUS Riced Cauliflower, Sun Dried Tomato, Grilled Naan \$12
OVEN ROASTED WINGS Lime, Ginger, Chile, Cilantro 6 FOR \$8 / 12 FOR \$14

SALADS

*Add Protein Salmon \$9 Chicken \$7 Skirt Steak \$11

KALE SALAD Apple, Carrot, Scallion, Currants, Pine Nuts, Parmesan, Lemon Vinaigrette \$10
BEEF SALAD Endive, Ricotta Salata, Mint, Walnut Vinaigrette \$10
GARDEN SALAD Mixed Greens, Cucumber, Roasted Tomato, Radish, Red Onion, Herb Crouton \$10
Choice of Dressings - Lemon Vinaigrette, Balsamic, Ranch

WOOD FIRED PIZZA

FAMILY STYLE SICILIAN PAN Serves 3-4 People \$24

Choice of

RED Signature Tomato Sauce, Whole Milk Mozzarella, EVOO
WHITE Garlic Cream, Aged Parmesan, EVOO
VEGAN Signature Tomato Sauce, EVOO

Toppings

\$1 Onion, Spinach, Basil, Fresh Garlic
\$2 Broccoli, Roasted Tomato, Mushroom, Cherry Peppers
\$3 Pepperoni, Bacon, Sausage, Crushed Olive, Aged Parmesan

ENTRÉES

GRILLED SALMON Chile Roasted Broccoli, Roasted Potatoes, Lemon, EVOO \$22
STEAK FRITES Skirt Steak, Chimichurri, Hand Cut Fries, Chili Aioli \$25
TAGLIATELLE Housemade Pasta, Spring Peas, Mint, Lemon, Pecorino \$16
ROASTED CHICKEN BREAST Curry Braised Carrots, Mashed Potatoes \$16
PRIME BEEF BURGER Choice of Cheese, Lettuce, Tomato, Onion, Brioche Bun, Hand Cut Fries \$15
FISH AND CHIPS Hand Cut Fries, Coleslaw, Tartar Sauce, Lemon \$18

FOR THE FAMILY

MAKE IT A MEAL Serves 4 People

Choice of

OVEN ROASTED SALMON \$64
WHOLE ROTISSERIE CHICKEN \$48
HERB MARINATED CENTRE CUT PORK LOIN \$62

Includes a Garden Salad. Choice of Dressings - Lemon Vinaigrette, Balsamic, Ranch. Choice of 2 Sides and *Publican Quality Bread*.

SIDES \$6 each

ROASTED CARROTS
GRILLED BROCCOLI
BUTTERED SNAP PEAS
CURRIED CAULIFLOWER
MASHED POTATOES
ROASTED HERB POTATOES
MAC AND CHEESE

FOR THE KIDS \$6 each

Choice of Fries or Carrot & Celery Sticks
MAC AND CHEESE
CHICKEN FINGERS
GRILLED CHEESE
KIDS FISH
KIDS BURGER
Choice of Cheese

*Please alert us if you have dietary restrictions or food allergies.

**Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

03/20/2020

BEER

VANDERMILL, TOTALLY ROASTED Spring Lake, Michigan 6.8%. 12oz can \$7
TEMPERANCE, GATECRASHER Evanston, Illinois 6.6% 12oz can \$5
BOHEMIA Toluca, Mexico, Pilsner 4.7% \$5
NEW HOLLAND, DRAGON'S MILK Holland, Michigan, Bourbon Barrel-Aged Stout 11% \$8
BECKS Bremen, Germany, Pilsner 5% \$4

WINE

WHITE

2018 DOMAINE TROTIGNON, LES SILEX Loire Valley, France (sauvignon blanc) \$38
2018 SOLENA Willamette Valley, Oregon (pinot gris) \$41
2016 DOMAINE CHANSON Burgundy, France (chardonnay) \$47
2017 MATCHBOOK Dunnigan Hills, California (chardonnay) \$44

RED

2015 BRASSFIELD ESTATE, "ERUPTION" Volcano Ridge Vineyard, California (malbec, syrah, mourvedre, petite syrah) \$44
2017 BLACK PINE Sonoma Coast, California (pinot noir) \$47
2018 CRU MONPLAISIR Bordeaux Superieur, France (merlot, cabernet sauvignon, cabernet franc) \$50
2017 JUGGERNAUT North Coast, California (cabernet sauvignon) \$44



Take away available daily from **3–8 PM.**

Starting at **10 AM**, place your order and arrange for a time to pick-up curbside.
Some menu items are subject to change.



Upon arrival, please call **(847) 835-8100** and we will bring your order to your car.
Credit card payment will be taken over the phone, no signature required.



We are here to serve our community.
Thank you for your love of Guildhall and our Team.