



SEASONAL CHEF RECOMMENDATIONS

Available daily 11:00 a.m. until 3:30 p.m.

Not available at our Esquire Chicago location.

APPETIZER

Three Cheese & Italian Sausage

Arancini 12.99

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING *Pinot Gris* 8.00

ENTRÉE

Sartori Parmesan Chicken 15.99

Tomato Braised Kale, Crispy Fingerlings,
White Wine Tomato Broth

WINE PAIRING *Pinot Noir* 9.25

DESSERT

Blackberry Apple Cobbler Pie 9.99

White Chocolate & Marcona Almond Crumble,
Vanilla Bean Ice Cream, Balsamic Berries

WINE PAIRING *Almond Sparkling* 7.50

TRY OUR OCTOBER WINE OF THE MONTH

16th Anniversary Magnum 12.00

This luscious red blend with well-rounded, smooth tannins has a finish that is loaded with dark fruit and spice flavors.

This special blend was crafted to honor 16 years of our Wine Club Community. Raise a glass and celebrate with us!

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

Not available at our Esquire Chicago location.

APPETIZER

Three Cheese & Italian Sausage

Arancini 12.99

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING *Pinot Gris* 8.00

ENTRÉE

Roasted Squash Ravioli with

Lobster, Shrimp & Scallops 29.99

Butternut Squash, Tomato, Tarragon,

Parmesan, Lobster Sauce

WINE PAIRING *Viognier* 8.00

DESSERT

Blackberry Apple Cobbler Pie 9.99

White Chocolate & Marcona Almond Crumble,

Vanilla Bean Ice Cream, Balsamic Berries

WINE PAIRING *Almond Sparkling* 7.50

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16th Anniversary Magnum 12.00

This luscious red blend with well-rounded, smooth tannins has a finish that is loaded with dark fruit and spice flavors.

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DINNER