



ISSUED: 23 OCTOBER 2017

60611

ISSUED BY ETA & LOEWS HOTELS
good only when # stamped
ADMIT ONE: DINNER SERVICE

ETA

RESTAURANT + BAR

STARTERS

- BLACK GARLIC & ARTICHOKE DIP** 11
arugula / pickled onion / spiced pita

- CRISPY CALAMARI** 16
blistered shishitos / green goddess dip

- GRILLED ARTICHOKE FLATBREAD** 16
confit garlic / pickled ramps / mozz

- DEVILED EGGS** 9
guanciale / pickled fresno / celery

- AVOCADO TOAST** 12
citrus salad / 'nduja / soft egg

- CURED MEAT BOARD** 16
saltwood ham / 'nduja / duck prosciutto

- CHEESE BOARD** 16
midwest's best / preserves / honey

- CURED MEAT & CHEESE BOARD** 24
best of both

BURGER OF THE MONTH

BURGER 15
ask your server for details
add staff's choice of bourbon & a beer 5
add fries 2



Dinner Arrivals @ 5:30pm

SOUP + SALADS + SANDWICHES

All sandwiches travel with fries or salad

- SPRING PEA + LEEK SOUP** 9
lump crab / ciabatta crisp / mint
- LOCAL GREENS** 10
shaved vegetables / sunflower seeds /
house vinaigrette
- WEDGE SALAD** 11
bacon / crispy onions / blue cheese dressing
- BRUSSELS CAESAR** 11
gem lettuce / confit tomato
- ETA BURGER** 17
double patty / gouda / crispy onions /
tomato jam

TRUFFLE MAC mornay / toasted crumb

GRILLED ASPARAGUS lemon / sarvecchio

ROASTED CARROTS goat cheese / spiced honey

FRIES malt aioli

CRISPY BRUSSELS cider glaze

MASHERS wisconsin butter / chives

CRISPY FINGERLINGS herb butter

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ALL SIDES \$8.00

..... CONSUMPTION OF RAW OR UNDERCOOKED FOOD OF ANIMAL ORIGIN
..... MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS.
..... 18% GRATUITY WILL BE ADDED TO PARTIES OF 6+.



FLUKE A LA PLANCHA 24
griddled broccolini / burnt lemon / capers

MUSHROOM BUCATINI 18
walnuts / kale / herb ricotta

M BRAISED SHORT RIB 23
whipped potatoes / natural reduction

A LOCH DUART SALMON 24
sweet & sour fennel

I BONE-IN PORK CHOP 18OZ 26
apple compote

N PRIME RIB EYE 16OZ 38
whipped horseradish

S CATALPA GROVE LAMB CHOP 16OZ 34
jus

ROASTED BIRD 24
amish half chicken / home style gravy

PRIME NEW YORK STRIP 10OZ 29
jus

DESSERTS

10 CHOCOLATE TRUFFLE CAKE GF
fenugreek ice cream / espresso sauce /
gf chocolate streusel

10 COMPRESSED MINT WATERMELON
goat's milk ice cream / toasted pistachio/
pie crust cookie/ watermelon gelee

10 CASSIS ELDERFLOWER ENTREMET GF
flourless almond cake / white chocolate mousse/
cassis sorbet/ tarragon sabayon