

eat.

Snacks

Chef crafted **Soup of the Moment** \$6

Creamy **Kale & Artichoke Dip**, toasted pita \$9

Caramelized **Onion Dip**, house-made chips \$7

Beer battered Wisconsin **Cheese Curds**, ranch dressing \$11



Shareable

Roasted corn and pepper **Quesadilla**, aged cheddar, mozzarella, flour tortilla \$11 add chicken \$6 add Shrimp \$9

BBQ chicken **Flatbread**, red onion, mozzarella, cilantro \$13

Margherita **Flatbread**, roasted tomatoes, mozzarella, pesto drizzle \$13

Zesty buffalo **Chicken Wings**, crisp celery & carrots, bleu cheese dressing \$14

Green onion teriyaki **Chicken Wings**, crisp celery & carrots, ranch dressing \$14

Crispy **Chicken Tenders**, french fries \$13

Bistro **Burger Sliders**, aged cheddar cheese, caramelized onions, pickles \$14

Carnitas **Street Tacos**, house made salsa, avocado \$13

Salads

Traditional **Caesar Salad**, chilled romaine, Caesar dressing, parmesan cheese & crunchy croutons \$6/\$12

Wright's house **Greek Salad** romaine, cucumber, tomato, red onion, kalamata olive, feta cheese, lemon oregano dressing \$6/\$12

Summer **Strawberry Salad**, baby greens, sliced strawberries, candied almonds, goat cheese, honey balsamic dressing \$6/\$12

add herb grilled chicken \$6 add grilled shrimp \$9 add grilled salmon \$10

Handhelds

All sandwiches are served with house made chips, sub french fries or fresh fruit \$1 or sweet potato fries \$2

West coast **Turkey Sandwich**, avocado, baby greens, tomato, baguette \$16

Cajun **Chicken Sandwich**, mozzarella cheese, garlic aioli, pickles, brioche \$15

Black angus **Burger**, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion \$16

Black 'n bleu **Burger**, bleu cheese, cajun aioli, crispy onion straws \$17

Grilled **Portobello** Sandwich, roasted red pepper, tomato, spinach, garlic aioli, brioche bun \$14

Slow smoked **Pulled Pork** sandwich, bourbon-peach bbq sauce, coleslaw, onion roll \$15

Grilled **Shrimp Wrap** shredded lettuce, tomato, mozzarella cheese, lemon aioli \$16

Grilled **Meatloaf** sandwich, cheddar cheese, roasted tomato, crispy onion, brioche bun \$15

Savor

Available until 9PM

Grilled 8oz **Filet Mignon**, asparagus, baked potato, steak butter \$40

Grilled 12 oz **Strip Steak**, asparagus, baked potato, steak butter \$36

Bourbon glazed **Salmon** fillet, parmesan risotto, green bean, candied pecan \$26

House-made, **Meatloaf**, mashed potato, green bean, tomato demi-glace \$19

Grilled **Chicken**, stewed artichokes & tomatoes, parmesan risotto \$22

Roasted tomato & pesto **Pappardelle Pasta**, American grana \$19 add chicken \$6 add Shrimp \$9

Barbeque baby back **Ribs**, bourbon peach bbq, coleslaw, French fries \$32

Crispy **Chicken Parmesan**, pappardelle pasta, pomodorina sauce, parmesan cheese \$25

Seared **Walleye pike**, mashed potato, green bean, lemon cream sauce \$28

Beer battered jumbo **Shrimp**, coleslaw, French fries \$24

Dessert

Strawberry Shortcake, vanilla sponge cake, white chocolate mousse, fresh strawberries \$9

Carrot Cake, honey pecan cream cheese, caramel sauce, pecans \$9

Warm **Chocolate Butter Cake**, vanilla ice cream, raspberry sauce \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% Service charge will be added to parties of 6 or more

Beer

drink.

Fritzicuffs, Buckledown Brewing-Pilsner
 Fist City, Revolution Brewing-Chicago Pale Ale
 Daisy Cutter-Pale Ale
 312, Goose Island Brewing-Urban Wheat Ale
 Hacker-Pschorr, Weissbier
 Goose Island IPA
 Irie, Tighthead Brewing IPA
 Angry Orchard
 Two Fools Rose Cider
 Ciderboys Seasonal Cider
 Ebelsweiss-Two Brothers Brewing, Weiss Beer
 Hefeweizen, Dovetail Brewing
 Here Gose Nothin'-Gose
 Beer for Lounging, Off Color -American Pale Ale
 Beer for Tacos, Off Color-Gose
 Burning River, Great Lakes-Pale Ale

Draught:

Hazy Hero-Revolution Brewing, Chicago IL, Hazy IPA
 Gumballhead-3 Floyd's Brewing, Munster IN, American Wheat Ale
 Lagunitas IPA-Lagunitas Brewing, Chicago IL, IPA
 Domaine Dupage-Two Brothers Brewing, Warrenville IL, French Country Ale
 Apex Predator-Off Color Brewing, Chicago IL, Farmhouse Ale
 Working for the Weekend-Spiteful Brewing Company, Chicago IL, Double IPA
 Speakerswagon-Haymarket Brewing, Chicago IL, Pilsner
 Krankshaft, Metropolitan Brewing, Chicago IL, German Style Kolsch
 Le Jus-Alarmist Brewing, Chicago, IL, New England Style IPA
 Bumble Bear Lakefront Brewing, Milwaukee, WI, Honey Brown Ale
 90 Schilling, O'Dell Brewing, Ft. Collins, CO, Red Ale
 Edmund Fitzgerald, Great Lakes Brewing, Cleveland, OH, Porter
 Samuel Adams, Boston, MA, Lager

Five Eyes-Tighthead Brewing, Mundelein IL, Honey Cream Ale

Five Eyes is brewed exclusively for the Marriott Lincolnshire Resort by our friends at Tighthead using honey from chef's on site apiary

COCKTAILS

Half Day Lemonade | \$11

Our own Half Day whiskey, curacao, fresh squeezed lemonade

Bee's Knees | \$12

North Shore Distillery Gin No. 9, honey from our hives, fresh squeezed lemon juice

Devil Wears Tequila | \$13

Corazon reposado, simple syrup, fresh squeezed lime juice, egg white, cabernet

Ginger Snap | \$9

New Amsterdam gin, agave nectar, fresh squeezed lime, Q ginger ale

Brent's Banana Bonanza | \$12

coconut & banana rums, curacao, strawberry puree

Citrus Flower Sour | \$13

Ketel one citroen, orgeat, elderflower, fresh squeezed lemon, egg white

Pomegranate Cosmo | \$12

Pearl pomegranate vodka, fresh squeezed lime, curacao, cranberry juice

Bourbon Violette | \$12

Cody Road bourbon, honey from our hives, lemon, crème de violette

Pixie Dust | \$11

New Amsterdam Pink Whitney, blue curacao, grenadine, lemonade, glitter

Black Manhattan | \$14

Jack Daniels Bonded, Averna amaro, sweet vermouth

Paper Plane | \$13

Cody Road Bourbon, Aperol, amaro, fresh squeezed lemon juice

Honey Old Fashioned | \$12

Cody Road honey bourbon, honey from our hives, orange bitters

Pink Dragon | \$13

Corazon reposado, fresh squeezed lime juice, dragon fruit, agave, smoke, salt & pepper rim

Smoked Old Fashioned | \$12

Heavens Door Double Barreled Bourbon, angostura, simple, smoke

Frozen Porn Star Martini | \$12

Vanilla Vodka, Passoã Passionfruit liqueur, lime juice, simple

Rosada | \$13

Wheatly Vodka, fresh basil, strawberry, fresh squeezed limeade

WINE

Fruity & Sweet

	Glass	Bottle
Riesling, <i>Nine Hats, Colombia Valley</i>	10	33
White Zinfandel, <i>Canyon Road, California</i>	9	30
Pinot Grigio, <i>Sterling Vintner's Collection, California</i>	10	35
Moscato, <i>Oliver, Indiana</i>	9	30
Riesling, <i>Caramel Road, Monterey, 2013</i>		38
Gewürztraminer, <i>Round Barn, Michigan</i>		48
Albarino, <i>Broken Earth, Paso Robles, 2018</i>		51

Light & Crisp

Serenity Blend, Brassfield Estate, Lake County CA	13	49
Sauvignon Blanc, <i>Matua, New Zealand</i>	10	37
Sauvignon Blanc, <i>Beckman Vineyards, Paso Robles</i>	12	40
Sauvignon Blanc, <i>Adobe Road, Knight's Valley</i>		69
Sauvignon Blanc, <i>Orin Swift Blank Stare, Russian River</i>		98
Rose, <i>Rabble, California</i>	11	37
Gewürztraminer, <i>Gundlach Bundschu, Sonoma</i>	12	44

Sparkling Rose, Adobe Road, Sonoma

Prosecco, <i>Lamarca, Italy</i>	10	37
Champagne, <i>Moet Chandan Imperial</i>		99
Chenin Blanc & Viognier Blend, <i>Terra D' Oro, California</i>		34

Full & Smooth

Chardonnay, <i>Sonoma Cutrer, Russian River Valley 375ml</i>	13	25
Chardonnay, <i>Sterling Vintner's Reserve, California</i>	9	30
Chardonnay, <i>Mer Soleil Reserve, Santa Lucia Highlands</i>	14	49
Chardonnay, <i>Nickel and Nickel, Oakville</i>		150
Chardonnay, <i>Cakebread, Napa Valley, 2016</i>		120
Chardonnay, <i>Ramey, Russian River Valley, 2015</i>		86
Gruner Veltliner, <i>Zocker, Edna Valley</i>	12	44

Smooth & Fruity

	Glass	Bottle
Pinot Noir, Sea Sun, California	9	30
Pinot Noir, <i>Roco Gravel Road, Willamette Valley</i>	15	55
Pinot Noir, <i>Chalk Hill, Sonoma Coast</i>		69

Soft Berry Flavors

Merlot, <i>Sterling Vintner's Reserve, California</i>	9	30
Sasyr Super Tuscan, Rocca delle Macie, Tuscany	13	45
Barbera, <i>McManis, Lodi</i>		32
GSM Small Lot, <i>Wente, Livermore</i>		96
Mourvedre, <i>Cline Ancient Vines, Contra Cosa County</i>	11	37
Merlot, <i>Luke, Wahluke Slope</i>	15	55
California Red Blend, <i>Locations, California</i>	14	51
Petite Sirah, <i>Spellbound, California</i>	10	35
Tempranillo, <i>Tinto Rey, Dunnigan hills</i>	10	35

Robust & Rich

Cabernet Sauvignon, Storypoint, Sonoma	11	37
Eruption Red Blend, <i>Brassfield Estate, Lake County, CA</i>	13	45
Cabernet Sauvignon, <i>Sterling Vintner's Reserve, California</i>	9	30
<i>Cabernet Blend, Redline, Adobe Road, Sonoma & Napa</i>		85
Cabernet Sauvignon, <i>Decoy LTD, Alexander Valley</i>	18	69
Cabernet Sauvignon, <i>Hess Maverick Ranches, Paso Robles</i>	15	55
Zinfandel, <i>Earthquake, Lodi</i>		55
<i>Malbec, Nine Hats, Colombia Valley</i>	16	53
Red Blend, <i>Eshcol by Trefethan, Napa Valley</i>	14	51
Cabernet- Shiraz Blend, <i>Penfolds Bin 600, California</i>		74
Sangiovese, <i>Casa Smith, Wahluke Slope</i>	13	49
Cabernet Sauvignon, <i>Caymus, Napa Valley</i>		186