



# dinner

## snacks & apps

Castelvetrano Olives  
*nocellara del belice – sicily*

Chef's Flatbread  
*seasonal selection of fresh ingredients*

Grass Fed Steak Tartare  
*green onion, cornichons, dijon mustard, topped with egg yolk and served with toast points*

Lobster Mac & Cheese  
*butter poached Maine lobster, gruyere and aged cheddar*

Glazed Chicken Wings  
*house buffalo sauce, chives and chili flakes, served with bleu cheese*

Lamb Meatballs  
*green bean and corn succotash, asparagus, calabrese chili aioli, mint and micro scallions*

## salads

Kale Salad  
*strawberries, pomegranate, sunflower seeds, English peas, red onions and bleu cheese, with balsamic vinaigrette*

Watermelon Salad  
*seedless watermelon, arugula, red onion, heirloom tomatoes, feta cheese and mint, with aged balsamic*

Panzanella Salad  
*grilled sourdough, arugula, green beans, asparagus, radish and red onions, with sherry vinaigrette*

Dinner Salad  
*mixed greens, carrots, grape tomatoes, red onion and croutons, with aged balsamic*

## steaks, chops & ribs

*\* Our beef is grass fed and organic grain finished, pasture raised, antibiotic and hormone free. All steaks and chops are grilled and basted with olive oil, worcestershire, garlic and thyme.*

8oz Hanger Steak

14oz NY Strip

14oz Ribeye

Bone-In Berkshire Pork Chops

Babyback Ribs ( ½ slab | full slab )

*glazed with house bbq sauce*

## fish, fowl & pasta

Whole Fish of the Day

*ask server for daily preparation*

Irish Organic Salmon

*served with grilled lemon, olive oil and thyme*

Marinated Shrimp Skewers

*garlic, herbs and lemon, with mango salsa*

Half Amish Chicken

*glazed with house bbq sauce or plain*

Fresh Herb Pesto Gnocchi

*house parmesan gnocchi, mixed herb and pistachio pesto*

## sandwiches

Unite Burger

*cheddar cheese, grilled onion on brioche bun, served with fries – add bacon or avocado*

The Montreal

*house corned beef, pastrami, swiss cheese, sauerkraut and Russian dressing on marble rye, served with fries*

Salmon BLT

*honey-cured thick cut bacon, mixed greens, vine ripened tomatoes, spicy aioli on grilled sourdough, served with fries*

Unite Veggie Burger

*spicy aioli on brioche bun, served with arugula salad – add bacon or avocado*

## vegetable sides

Roasted Vegetable Farro

*cremini mushrooms, carrots, tomatoes, cauliflower, red onion and fontina cheese*

Seasonal Wild Mushrooms

*roasted with garlic and herbs*

Grilled Cauliflower

*house romesco, herb oil and toasted pistachio*

Caramelized Brussels Sprouts

*basil and pistachio pesto*

Wild Mushroom Risotto

*shallots, garlic and parmesan*

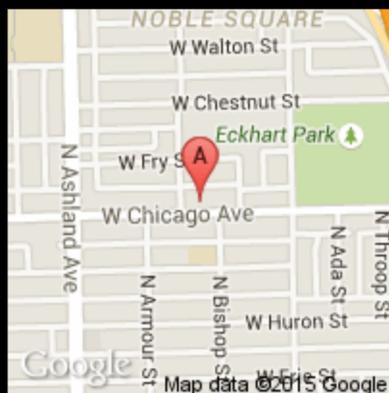
Hand-Cut French Fries

*sea salt and pepper*

## hours

monday: closed  
tuesday: 5:30p-10p  
wednesday: 5:30p-10p  
thursday: 5:30p-10p  
friday: 5:30p-11p  
saturday: 5:30p-11p  
sunday: 10a-2p & 5:30p-9p

## location



1450 west chicago avenue  
chicago, il 60642  
312.455.8900

## newsletter sign up

email address:

## Take The Tour