

# TRIVOLI TAVERN

CHICAGO



Chicago's tavern serving strong drinks, coal-fired seafood, fresh oysters, charred butcher's cuts and chops. Located down the cobblestone steps of 114 north green street's historic courtyard. Look for the royal red storefront and listen for the warm sounds of frivolity.

## Starters

<b>Skillet Cornbread</b> ..... 10 <sup>.95</sup> <i>wildflower honey &amp; grass fed butter</i>	<b>Pigs In A Blanket</b> ..... 10 <sup>.95</sup> <i>vienna link, puff pastry, grain mustard</i>
<b>Slow Roasted Meatballs</b> ..... 15 <sup>.95</sup> <i>red sauce &amp; parmesan</i>	<b>Baby Artichoke Gratin</b> ..... 17 <sup>.95</sup> <i>goat cheese, spinach &amp; garlic bread</i>
<b>Shrimp Cocktail</b> ..... 19 <sup>.95</sup> <i>cocktail sauce, dijonnaise</i>	<b>Fried Calamari</b> ..... 15 <sup>.95</sup> <i>crispy fried potatoes, lemon, cherry peppers &amp; remoulade</i>


## Oysters On The Halfshell

selection of pristine, sweet oysters in their  
ice cold ocean brine...21<sup>.00</sup> ½ dz

## Salads

<b>House Salad</b> ..... 15 <sup>.95</sup> <i>baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette</i>
<b>Tavern Wedge Salad</b> ..... 17 <sup>.95</sup> <i>egg, bacon, gorgonzola, ranch</i>
<b>Smoked Salmon Caesar</b> ..... 17 <sup>.95</sup> <i>crispy potatoes, classic caesar dressing</i>

## Handmade Pasta

<b>Spicy Orecchiette</b> ..... 17 <sup>.95</sup> <i>pork sausage, espelette pepper &amp; rapini</i>	
<b>Truffle Bucatini</b> ..... 22 <sup>.95</sup> <i>black truffle, pecorino</i>	
<b>Spaghetti Bolognese</b> ..... 19 <sup>.95</sup> <i>handmade meatballs, red sauce &amp; parmesan</i>	
<b>Vodka Rigatoni</b> ..... 17 <sup>.95</sup> <i>vodka sauce, rigatoni, basil</i>	

## Seafood and Shellfish

<b>Whole Branzino</b> ..... 38 <sup>.95</sup> <i>premium olive oil &amp; lemon juice</i>	<b>Cedar Planked Ora King Salmon</b> ..... 39 <sup>.95</sup> <i>white wine glaze, remoulade</i>
<b>Sizzling Shrimp Scampi</b> ..... 23 <sup>.95</sup> <i>garlic bread, chilies &amp; parsley</i>	<b>Baked Crab Cake</b> ..... 25 <sup>.95</sup> <i>blue crab, preserved lemon &amp; remoulade</i>



Entrees

<b>Tavern Dry Aged Burger</b> .....	<b>19<sup>.95</sup></b>
<i>mild cheddar &amp; tavern sauce</i>	
<b>Crispy Fried Chicken</b> .....	<b>26<sup>.95</sup></b>
<i>coleslaw &amp; silky whipped potatoes</i>	
<b>Coal Roasted Chicken</b> ☉ .....	<b>26<sup>.95</sup></b>
<i>steak fries, chicken jus &amp; herbs</i>	
<b>Pike Fish &amp; Chips</b> .....	<b>26<sup>.95</sup></b>
<i>malt vinegar salt &amp; remoulade</i>	
<b>Smoked Pork Ribs</b> ☉ .....	<b>26<sup>.95</sup></b>
<i>sweet bbq glaze &amp; coleslaw</i>	
<b>Chicken Pot Pie</b> .....	<b>19<sup>.95</sup></b>
<i>flaky pie crust, sweet peas, carrots &amp; mushrooms</i>	



Famous Prime Rib

**Trivoli Cut**<sup>\*</sup> ☉ - **49<sup>.95</sup>**  
*10oz thin slice, horseradish cream*

**Shaved Prime Rib Sandwich**<sup>\*</sup> - **26<sup>.95</sup>**  
*cherry peppers, swiss cheese, italian bread*

Steaks and Chops

<b>Steak Frites</b> <sup>*</sup> ☉ .....	<b>39<sup>.95</sup></b>
<i>10oz ribeye &amp; hand cut fries</i>	
<b>Classic Ribeye</b> <sup>*</sup> ☉ .....	<b>69<sup>.95</sup></b>
<i>16oz chicago cut, steak salt</i>	
<b>Filet Mignon</b> <sup>*</sup> ☉ .....	<b>69<sup>.95</sup></b>
<i>10oz filet, steak salt</i>	
<b>Greek Style Lamb Chops</b> <sup>*</sup> ☉ .....	<b>44<sup>.95</sup></b>
<i>rosemary, garlic &amp; a few olives</i>	

Vegetables and Sides

<b>Mushroom Casserole</b> .....	<b>11<sup>.95</sup></b>
<b>Gorgonzola Creamed Spinach</b> .....	<b>12<sup>.95</sup></b>
<b>Truffle Mac &amp; Cheese</b> .....	<b>14<sup>.95</sup></b>
<b>Rapini &amp; Broccolini</b> ☉ .....	<b>12<sup>.95</sup></b>
<b>Creamed Sweet Corn</b> ☉ .....	<b>10<sup>.95</sup></b>
<b>Steamed Jumbo Asparagus</b> ☉ .....	<b>12<sup>.95</sup></b>
<b>Thick-Cut Bacon</b> ☉ .....	<b>12<sup>.95</sup></b>

Potatoes

<b>French Fries</b> ☉ .....	<b>8<sup>.95</sup></b>
<b>Buttery Mashed Potatoes</b> ☉ .....	<b>10<sup>.95</sup></b>
<b>Au Gratin Potatoes</b> ☉ .....	<b>10<sup>.95</sup></b>

☉ *gluten free options available*

<sup>\*</sup>Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.  
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.



# House Cocktails

- Gold Rush..... 12<sup>.00</sup>

evan williams bourbon, honey, lemon
- Bella Punch..... 14<sup>.50</sup>

nuit blanche vodka, cocchi rosa, st germain
- Airmail ..... 12<sup>.00</sup>

matusalem clasico rum, prosecco, honey
- Bitter Old Pal..... 13<sup>.00</sup>

wild turkey rye, dry vermouth, campari
- 100 Year Old Cigar ..... 18<sup>.00</sup>

ron zacapa 23 yr rum, cynar, benedictine
- Hemingway Daiquiri..... 13<sup>.00</sup>

flor de cana rum, grapefruit, lime
- Bees Knees ..... 12<sup>.00</sup>

hendrick's gin, honey, lemon

A little  
"Hare"  
of the dog,  
perhaps?



## Manhattans

- Rye - 14<sup>.00</sup>

high west double rye, carpano antica, bitters
- Rum - 18<sup>.00</sup>

jm rhum vsop, carpano antica, averna, allspice
- Harvard - 14<sup>.00</sup>

hardy vs cognac, carpano antica, bitters

## Tavern Gimlets

- Vodka - 12<sup>.00</sup>

nuit blanche vodka, powdered sugar, lime
- Club - 16<sup>.00</sup>

casamigos reposado, powdered sugar, lime
- Gin - 12<sup>.00</sup>

prairie gin, powdered sugar, lime

## Martinis

- Sweet Crimson..... 13<sup>.00</sup>

nuit blanche vodka, st george raspberry liqueur, vanilla
- Dirty..... 13<sup>.00</sup>

nuit blanche vodka, olive brine, classic or blue cheese olives
- Golden ..... 18<sup>.00</sup>

old raj gin, apologue saffron liqueur, dry vermouth

## Highballs

- Suntory & Soda ..... 12<sup>.00</sup>

toki whisky, q soda, lemon
- Roku & Tonic ..... 12<sup>.00</sup>

roku gin, q tonic, lime
- Corazón & Soda ..... 12<sup>.00</sup>

corazón blanco tequila, q soda, lime

## Old Fashioneds

- Rum - 13<sup>.00</sup>

matusalem clasico, smith & cross, bitters
- Rye - 13<sup>.00</sup>

wild turkey, demerara, bitters
- Bourbon - 14<sup>.00</sup>

elijah craig small batch, demerara, bitters

## Spirit Free

- Cucumber Collins - 8<sup>.00</sup>

seedlip garden, cucumber, elderflower tonic
- Mint Mule - 8<sup>.00</sup>

mint, gingerbeer, lime
- Pineapple Caipirinha - 8<sup>.00</sup>

pineapple, lime, lemon