



the Village Squire Restaurants



CRYSTAL LAKE + MCHENRY

thevillagesquire.com

COCKTAILS

HOUSE DRINKS

Mai Tai The Original Squire's Best, Since 1974! Made with dark & light rum, tropical fruit juices and liqueurs. The Squire cup is yours!

Rum Barrel Made with dark and light rum, pineapple and orange juices. The Squire cup is yours!

Zombie Make the dead walk and talk! Dark and light rum, Triple Sec, almond liqueur and tropical juices.

Blue Knight Light rum, blue curacao, sour lime and pineapple juices!

Squire Flight Four Tasters of Mai Tai, Rum Barrel, Zombie and Blue Knight! Try them all!

Tito's Bloody Mary

Long Island Iced Tea

MULES

Moscow Mule A classic! Absolut, Gosling's ginger beer, fresh lime

Kentucky Mule Jim Beam Kentucky Straight Bourbon Whiskey, Gosling's ginger beer, fresh lime

MARGARITAS

Agave Lime Margarita Tequila, triple sec, lime and agave sour, on the rocks with salt

Platinum Margarita Patron Silver Tequila, Cointreau, lime and agave sour, on the rocks with salt

Frozen Margarita Tequila and triple sec blended with tangy and sweet lime mix, with salt rim



APPETIZERS

SAGANAKI Flaming cheese with grilled pita & lemon. 9.99

IDAHO POTATO SKINS Cheddar Jack cheese, bacon and sour cream. 8.99

MOZZARELLA STICKS w/ marinara. 9.99

WISCONSIN CHEESE CURDS Golden fried white cheddar cheese curds, with ranch. 10.99

GOLDEN CHICKEN FINGERS BASKET Hand breaded served with honey mustard 10.99

ROASTED GARLIC Roasted garlic, feta, Kalamata olives and Greek garnish. 12.99

MINI GYROS Slices of gyro meat with pita, onion, tomato, pepperoncinis, kalamata olives, crumbled feta, and tzatziki sauce. 12.99

CALAMARI Lightly seasoned and floured, deep-fried, with cocktail sauce and lemon. 13.99

BEERS

BOTTLES

Miller Lite
Coors Light
Bud light
Budweiser
Michelob Ultra
Miller 64
MGD
PBR 16 oz can
Sam Adams Boston Lager
Heineken
Amstel Light
Corona / Corona Light
Becks

Bass Ale
Guinness 16oz can
Hacker Pschorr Weisse
Angry Orchard
White Claw

DRAFT

Miller Lite - Coors Light -
Blue Moon - Stella Artois -
Sam Adam's Seasonal

Ask about our rotating taps!

BURGERS

Juicy Angus half-pound burgers are served on a brioche bun with lettuce, tomato, onion and choice of steak fries, chips, or coleslaw. For additional charge, substitute: sweet potato fries (1.49), onion rings (1.99), fresh fruit (1.49).

CHEESEBURGER* Choice of: American, Monterey jack, Swiss, cheddar, or mozzarella. 13.99

SQUIRE BURGER* Sautéed mushrooms, grilled onions, cheddar. 14.99

BACON CHEDDAR BURGER* Crisp bacon and cheddar. 14.99

BLEU CHEESE BACON BURGER* Crumbled bleu cheese ranch with bacon. 14.99

MUSHROOM SWISS BURGER* Sautéed mushrooms and Swiss. 14.49

VILLAGE DOUBLE CHEESE BURGER Two 1/4 lb Angus patties, American, lettuce, tomato, onion, pickle, 1000 island. 14.49

VEG HEAD BURGER Chipotle bean burger with Monterey jack cheese, avocado, lettuce, tomato, onion on brioche bun. 13.99

SQUIRE PATTY MELT* Grilled onion, bacon and Swiss, on marble rye. 15.99

PUB BURGER* Monterey jack cheese, crispy onions, avocado and chipotle mayo. 15.99



SALADS

Choice of dressings: House, Ranch, French, Raspberry vinaigrette, Sweet basil vinaigrette, 1000 Island, Bleu Cheese, Caesar or a variety of F.F. dressings.

MEDITERRANEAN CHICKEN SALAD Two broiled chicken skewers on a bed of fresh mixed greens, grape tomatoes, feta, Kalamata olives, pepperoncinis, cucumbers, red onions and carrots with a pita and choice of dressing. 15.99

BERRY NUT SALAD* Mixed greens topped with strawberries, dried cranberries, roasted walnuts, avocado, and egg. Served with a pita and choice of dressing. (nut allergy) 12.99 Add Chicken 2.99

TUSCAN CRANBERRY SALAD* Romaine lettuce, roasted walnuts, granny smith apple slices, dried cranberries, red onion, crumbled bleu cheese tossed in basil vinaigrette dressing. Served with grilled pita on the side. (nut allergy) 11.99

COBB SALAD Mixed greens, with avocado, tomatoes, carrots, bacon, egg, bleu cheese, choice of dressing. 12.99

GREEK SALAD Mixed greens, tomatoes, cucumber, pepperoncinis, red onions, Kalamata olives, carrots, green peppers, feta, anchovy, and house dressing. 11.99

CAESAR SALAD Romaine lettuce, tossed with Caesar dressing, croutons, Parmesan, with toasted garlic bread rounds. 10.99

ADD-ONS Chicken (blackened or broiled) 2.99 Shrimp (sautéed or blackened) 4.99 Salmon (blackened or broiled) 5.99 Gyro slices 4.99 Grilled Pita 1.49

WRAPS

Served with choice of steak fries, chips, or coleslaw. For additional charge, substitute: sweet potato fries (1.49), onion rings (1.99), fresh fruit (1.49).

CHIPOTLE CHICKEN WRAP Broiled chicken, bacon, cheddar & monterey jack cheese, pico de gallo, shredded lettuce, chipotle mayo, in a whole wheat tortilla. 13.99

CRISPY CHICKEN CAESAR WRAP Crispy chicken fingers wrapped with Parmesan, romaine, diced tomatoes and Caesar dressing in a whole wheat tortilla. 13.99



GYROS & SOUVLAKI

Served with pita, tomatoes, onions, homemade tzatziki sauce, choice of steak fries, rice pilaf, chips or coleslaw.

GYROS PLATE* A mountain of Gyros with cut pita, tomato, onions, tzatziki sauce, choice of side. 14.99

GYROS SANDWICH Wrapped in pita, with tomato, onions, and tzatziki on the side, with choice of side 13.49

CHICKEN SOUVLAKI Two marinated and broiled skewers, with cut pita, tomatoes, onions, homemade tzatziki, and choice of side. 14.99

GYROS & SOUVLAKI COMBO Carved gyros, with cut pita, one chicken souvlaki skewer, tomatoes, onions, tzatziki, and choice of side. 17.99

UPGRADE YOUR FRIES! For an additional charge, substitute side with: Sweet Potato Fries OR Beer Battered Fries \$1.49 Greek Fries \$2.49



PASTA

Served with soup or salad.

CHICKEN LIMON PASTA Panko crusted chicken breast over a bed of linguine in white wine cream sauce with fresh lemon and broccoli. 17.99

TAVERN MAC-N-CHEESE Cavatappi pasta tossed in a creamy four cheese sauce covered with toasted garlic bread crumbs, chopped bacon, and scallions. 15.99

BLACKENED CHICKEN ALFREDO Grilled chicken breast with Cajun spices on a bed of linguine pasta tossed with creamy Alfredo sauce. 17.99

CHICKEN PARMESAN Breaded and deep fried chicken breast with melted mozzarella over linguine and marinara. 17.99

SOUPS

AVGOLEMONO SOUP Creamy chicken with rice and lemon Cup 3.99 Bowl 4.99

BAKED FRENCH ONION With Mozzarella Cup 4.99 Bowl 5.99

CHILI With cheddar jack cheese and onions Cup 4.99 Bowl 5.99

BBQ BACK RIBS

Served with soup or salad, potato choice and coleslaw.

HALF SLAB 18.99 / **FULL SLAB** 24.99

RIBS AND GOLDEN CHICKEN FINGERS Half slab of tender ribs with hand cut, beer battered, deep fried chicken strips. 20.99

Soup/Salad Upgrades: Baked French Onion add .99, Small Greek or Small Caesar Salads add 2.99.

GOLDEN CHICKEN FINGERS



Beer-battered and deep fried, with honey mustard on the side. Served with potato choice, coleslaw, and soup or salad. 16.99

SANDWICHES

Served with choice of steak fries, chips, or coleslaw. For extra, substitute: sweet potato fries (1.49), onion rings (1.99), fresh fruit (1.49).

PRIME RIB GRINDER* Thinly sliced prime rib, with grilled onions, mozzarella, on garlic French roll. 16.49

PUB CHICKEN SANDWICH Grilled or blackened chicken breast, topped with Monterey jack, crispy onion strings, avocado, lettuce, tomato and chipotle mayo on grilled pretzel bun. 15.49

FRENCH DIP Toasted garlic French roll, roast beef, sautéed mushrooms, Swiss and aus jus. 14.49

BUFFALO CHICKEN SANDWICH Fried chicken breast in buffalo sauce, with crumbled bleu cheese ranch, lettuce, tomato on toasted butter bun. 14.49

RUSTIC TURKEY CLUB Sliced turkey breast, lettuce, mayo, bacon, avocado and tomato, on toasted focaccia. 14.99

FISH TACOS [SHRIMP / COD] Three tacos with lettuce, pico de gallo, shredded cheese, avocado, chipotle mayo. Served with rice pilaf, and lime. 14.99 No Side Choice.

REUBEN Grilled corned beef, Swiss, sauerkraut, 1000 island dressing on marbled rye. 15.99

Entree Side Choices
Steak Fries, Garlic Mashed Potatoes, Rice Pilaf, Baked Potato, Coleslaw, Fresh Vegetable, Grilled Zucchini & Bell Peppers, Loaded Baked +1.49, Loaded Mashed +1.49, Sweet Potato Fries +1.49, Greek Fries + 2.49
Substitution up-charge extra \$

* Note: "The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal food reduces the risk of illness."

Allergen Warning: All menu items may contain or come in contact with fish, shellfish, wheat/gluten, milk, eggs, peanuts, tree nuts, and soy. Please be aware that we use common fryer oil, and common ingredients in our kitchen preparation. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

MONDAY

Schnitzel hand breaded pork loin, over buttered spaetzle, with demi glaze brown sauce, and sautéed mushrooms. 14.99

[25 oz Miller Lite Draft 4 / Moscow Mule 6 / Kentucky Mule 6]

TUESDAY

AYCE Chicken Fingers hand breaded, served with steak fries, coleslaw, and honey mustard 13.99

[Corona bottles 4 / Margaritas 6]

WEDNESDAY

Greek Night!

All Greek night entrees include a FREE piece of Baklava dessert!

Gyros Plate with steak fries, tomatoes, onions, grilled pita, and tzatziki 14.99,

Chicken Souvlaki two marinated chicken kebab, with steak fries, tomatoes, onions, grilled pita and tzatziki. 14.99

Baked Greek Chicken Half chicken, marinated with garlic, Greek spices and lemon. Served over rice pilaf and grilled vegetables. 14.99

[House Wine \$1 off glass / Blue Moon 16 oz Drafts 4.5 / Blue Knight 6]

THURSDAY

BBQ Ribs Half Slab Ribs 15.99 / Full Slab Ribs 20.99 Served with fries and coleslaw

[Rum Barrel 7.99 / Heineken btl 4]

FRIDAY

AYCE Fried Ocean Perch with steak fries, coleslaw, tartar sauce. Served with soup or salad. 13.99

Beer Battered Cod Served with steak fries, coleslaw, tartar sauce, and choice of soup or salad. 16.99

[Long Islands 6 / Stella Pint 4.5]

SATURDAY & SUNDAY

Prime Rib...The Juicy Kind Served with choice of potato, fresh vegetable, choice of soup or salad.

11 oz / 14 oz

[Saturday Mai Tai 7.99 / Guinness pints 5]

[Sunday Sam Adams Seasonal Draft 4.50 / Tito's Bloody Mary 6]

Soup/Salad Upgrades: Baked French Onion add .99, Small Greek or Small Caesar Salads add 2.99.

PRIME RIB & AGED STEAKS

Served with choice of potato or rice, fresh vegetable, and soup or salad. **Soup/Salad Upgrades: Baked French Onion add .99, Small Greek or Small Caesar Salads add 2.99.**

PRIME RIB* 11oz / 14oz The juicy kind! Slow roasted overnight.

NEW YORK STRIP STEAK* 12 oz, Aged 20 days, broiled and topped with parsley garlic butter. 28.99

RIBEYE STEAK* 14 oz, Angus Ribeye, aged 20 days. Flavorful with rich marbling, topped with parsley garlic butter. 34.99

FILET BROCHETTE* Marinated filet medallions skewered with fresh vegetable and served with grilled pita and tzatziki. One side choice 23.99

FILET BROCHETTE AND SHRIMP* Squire surf & turf. One filet brochette served with three breaded fried shrimp. 28.99

DINNERS *Served with soup or salad*

CHICKEN MARSALA Sautéed chicken breast with rich Marsala wine sauce, sautéed mushrooms, grape tomatoes, zucchini, and red peppers over linguine pasta. 17.99

GRECIAN STYLE CHICKEN BREAST Marinated & lightly breaded chicken breast OR pork loin, grilled and topped with diced tomato, feta, olive oil, lemon and a touch of garlic. Served with rice pilaf and grilled vegetables. 17.99

SCHNITZEL Breaded and fried pork loin, with sautéed mushrooms and demi glaze, over buttered spaetzle. 16.99

SEAFOOD *Served with soup or salad*

LONDON FISH AND CHIPS Icelandic Cod, beer-battered and fried crisp. Served with steak fries and coleslaw. 16.99

DEEP FRIED SHRIMP Half dozen butterflied shrimp on toast served with cocktail and lemon. Served with steak fries and coleslaw. 15.99

GRECIAN STYLE SALMON* #1 FOR YEARS!!

Broiled salmon topped with diced tomato, feta, olive oil, and fresh lemon. Served with rice pilaf and grilled vegetables. 19.99



Grecian Style Salmon

Prime Rib



Entree Side Choices

Steak Fries, Garlic Mashed Potatoes, Rice Pilaf, Baked Potato, Coleslaw, Fresh Vegetable, Grilled Zucchini & Bell Peppers, Loaded Baked +1.49, Loaded Mashed +1.49, Sweet Potato Fries +1.49, Greek Fries + 2.49
Substitution up-charge extra \$

DESSERTS

ROOTBEER FLOAT

Goose Island Chicago Root beer with vanilla ice cream. 3.99

DEATH BY

CHOCOLATE 6.99

CARROT CAKE 6.99

CHEESECAKE with strawberries 6.99

TURTLE CHEESECAKE 6.99

BAKLAVA 2.99/PC

LEMON BERRY

MASCARPONE CAKE 6.99