
the Village
Squire



DRINKS

BEERS

ON TAP

16 oz/25 oz

Miller Lite
Blue Moon
Sam Adams Seasonal
Leinenkugel's Seasonal
Stella Artois
Guinness

BOTTLES

Domestic

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Miller Highlife
MGD
MGD 64
Redbridge (GF)
Sam Adams Boston Lager

Imported

St. Paulie's Girl (NA)
Amstel Light
Bass Ale
Becks
Corona
Corona Light
Heineken
Hacker Pschorr Weisse

SPIRITS

VODKA

Absolut
Absolut Peppar
Absolut Vanilla
Absolut Citron
Absolut Mandrin
Absolut Rasberi
Tito's
Grey Goose
Belvedere
Kettle one
Kettle One Citroen
Smirnoff
Stolichnaya
Effen
Effen Cucumber

HOUSE DRINKS

Mai Tai A squire favorite! 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.

Long Island Iced Tea Vodka, gin, rum, tequila, with a splash of Triple Sec, sour and coke.

Pina Colada The original beach cocktail! With Malibu Coconut Rum.

Daiquiris [Strawberry, Raspberry, Banana] Smooth and refreshing frozen cocktail with rum and your choice of blended flavor. Topped with whipped cream and lime.

Frozen Lemonade [Lemon, Strawberry, Raspberry] This stuff has kick! A combination of vodka, Island Oasis Lemonade and fresh lemon, blended just right!

Mudslide Vanilla ice cream, Kahlua, vodka, and Bailey's Irish Cream, blended smooth until thick, poured into a glass drizzled with chocolate and topped with whipped cream.

Moscow Mule Absolut, ginger beer, fresh lime, served in a copper mug.

Kentucky Mule Bourbon, ginger beer, fresh lime, served in a copper mug.

MARTINIS

Cosmopolitan Absolut Citron, Cointreau, cranberry and lime

Green Apple Effen vodka, Sour Apple Pucker

Lemon Drop Absolut Citron, Sour, lemon, sugared rim

French Martini Absolut Vanilla, Chambord, pineapple

Pomegranate Martini Absolut Citron, pomegranate liqueur, cranberry

MARGARITAS

All Margaritas are shaken with lime juice on the rocks with salt.

Classic Margarita Tequila and Triple Sec

Patron Perfecto Margarita Patron Silver and Grand Marnier

Golden Margarita Jose Cuervo Gold and Triple Sec

WHISKEY & RYE

Jack Daniels
Jameson
Seagrams 7
Seagrams VO
Canadian Club
Crown Royal
Early Times
Knob Creek Rye
Koval Rye

SCOTCH WHISKEY

Dewar's White Label
Johnny Walker Red
Johnny Walker Black
Glenlivet 12 yr
Glenmorangie 10 yr
Chivas Regal 12 yr
Glenfiddich 12 yr

BOURBON

Woodford Reserve
Basil Hayden
Koval
Angels Envy
Makers Mark
Makers Mark 46
Jim Beam
Bulleit
Buffalo Trace
Knob Creek
Wild Turkey

TEQUILA

Jose Cuervo Gold
Don Julio Reposado
Patron Silver

COGNAC / BRANDY

Courvoisier
Hennessy VS
J. Bavet

GIN

Beefeater
Bombay Sapphire
Tanqueray
Hendrick's

RUM

Bacardi
Bacardi Limon
Trader Vic's Dark Rum
Myer's Dark Rum
Malibu
Malibu Mango
Captain Morgan
Captain Morgan Private

SPIRIT-FREE

Coca-Cola Beverages Coke, Diet Coke, Sprite, Fanta Orange, Mr. Pibb, Sprite Zero
Pink Lemonade, Raspberry Iced Tea, Hot Tea, Coffee (regular and decaf)



MAI TAI &
RUM BARREL

APPETIZERS

SAGANAKI

Flaming cheese, with grilled pita and lemon. 7.49

ROASTED GARLIC

Roasted garlic, feta, Kalamata olives and Greek garnish. 9.49

GREEK FRIES

Crispy beer-battered fries with crumbled feta, oregano, coarse salt, fresh lemon. 7.99

SPINACH DIP

Rich and buttery with garlic and cheeses. Topped with diced tomato and served with pita chips. 8.99

CALAMARI

Lightly seasoned and floured, deep-fried, with cocktail sauce and lemon. 9.49



CAJUN SHRIMP

On a bed of mixed greens with balsamic reduction and olive oil, roasted red pepper sauce and pita chips. 9.49

CHICKEN FINGERS

Beer battered and deep fried chicken strips with honey mustard. 8.99

Make it Buffalo! Served with bleu cheese dressing and celery.

MINI GYROS

Slices of gyro meat with pita, onion, tomato, pepperoncinis, kalamata olives, crumbled feta, and tzatziki sauce. 8.99

SQUIRE FAVORITES

Chicken Fingers, Mozzarella Sticks, Onion Rings, Potato Skins and Zesty Wings served with honey mustard, marinara, ranch and sour cream. 12.99

LOADED POTATO SKINS

Melted cheddar & Monterrey Jack cheese, bacon and sour cream. 7.99

MOZZARELLA STICKS

Golden brown, deep fried and served with marinara on the side. 8.99

ZESTY CHICKEN WINGS

Served with bleu cheese and celery. *Make it Buffalo! Served with bleu cheese dressing and celery.* 8.49

ONION RINGS

Gourmet fried onion rings served with ranch dressing on the side. 7.99

NACHOS

Blend of melted cheese, shredded lettuce, tomato, scallions, pico de gallo, sour cream, and salsa. 9.99
Add Chili or Chicken for 2.00.

HALF GRANDE

BBQ ribs, chicken fingers, gyro slices, zesty wings, mozzarella sticks, onion rings and pita. Served with honey mustard, tzatziki, marinara and ranch. *No substitutions please.* 16.99

FLATBREADS

Oven-baked flat breads made with fresh ingredients [4" X 14"]. Great for an entrée or appetizer to share!

BBQ CHICKEN FLATBREAD

Broiled chicken, mozzarella, bacon, BBQ sauce, pineapple and cilantro. 9.99

GYRO FLATBREAD

Feta, red onion, tomato, gyros with tzatziki sauce. 9.99

GOAT CHEESE FLATBREAD

Olive oil, goat cheese, pesto, tomato and caramelized onions. 9.99

ROASTED GARLIC FLATBREAD

Garlic, tomatoes, red onion, feta, olive oil and dark balsamic reduction. 9.99

FRESH SALADS

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



BERRY NUT SALAD

Mixed greens topped with strawberries, dried cranberries, roasted walnuts, avocado, and egg. Served with a pita and choice of dressing. 10.49

MEDITERRANEAN CHICKEN SALAD

Two grilled 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. 11.99

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. 10.49

CAPRESE SALAD

Roma tomatoes, fresh mozzarella, basil, spring greens, balsamic reduction and olive oil. 9.99

COBB SALAD

Mixed greens, with avocado, tomatoes, carrots, mushrooms, bacon, egg, bleu cheese, and choice of dressing. 10.49

GREEK SALAD

Mixed greens, tomatoes, cucumber, pepperoncinis, red onions, Kalamata olives, carrots, green peppers, feta, anchovy, and house dressing. 9.99

BBQ CHICKEN SALAD

Romaine lettuce, broiled chicken breast, tomatoes, black beans, roasted corn, avocado, bacon, cucumbers, crispy onion strings, tossed with BBQ ranch. 11.99

NEW! SPINACH SALAD

Baby spinach, toasted walnuts, strawberries, granny smith apples, dried cranberries, bacon, goat cheese, with raspberry vinaigrette. 10.49

TACO SALAD [CHILI OR CHICKEN]

Crisp flour tortilla shell with mixed greens, choice of chili or chicken. Monterey jack, cheddar, tomatoes and sour cream. Guacamole and mild salsa on the side. 9.49

CAESAR SALAD

Romaine lettuce, tossed with Caesar dressing, homemade croutons and Parmesan. 8.99

ADD-ONS

Chicken (*blackened or broiled*) 2.19
Shrimp (*sautéed or blackened*) 3.99
Salmon (*blackened or broiled*) 4.99
Gyro slices 2.99
Grilled Pita .99

SOUPS

SOUP OF THE DAY

Cup 2.99 Bowl 3.99

BAKED FRENCH ONION

Cup 3.49 Bowl 4.49

CHILI

Topped with shredded cheese and diced onions, tortilla chips. | Cup 3.99 Bowl 4.99

VILLAGE BURGERS

Juicy Angus half-pound burgers are served on a butter bun with lettuce, tomato, onion and choice of steak fries or coleslaw. For additional charge, substitute: sweet potato fries (1.39), onion rings (1.39), fresh fruit (.99).

HAMBURGER

Half pound hamburger. 8.99
Add American, monterey jack, Swiss, cheddar, pepper jack or mozzarella. \$.99

SQUIRE BURGER

Sautéed mushrooms, grilled onions, cheddar. 10.29

BACON CHEDDAR BURGER

Crisp bacon and cheddar. 10.79

BLEU CHEESE BACON BURGER

Crumbled bleu cheese ranch with bacon. 10.79

MUSHROOM SWISS BURGER

Sautéed mushrooms and Swiss. 10.29

SMOKEHOUSE BURGER

Pepper jack cheese, bacon, fire roasted red pepper sauce. 10.79

VEG HEAD BURGER

Homemade, with grilled zucchini, red peppers, grilled onions, crumbled feta cheese and pesto mayo on a toasted bun. 9.99

ROYAL BURGER

Crisp bacon, American cheese and a fried egg. 10.99

PUB BURGER

monterey jack cheese, crispy onions, avocado and chipotle mayo. 10.99

HICKORY BURGER

BBQ sauce, grilled onions, bacon and cheddar. 10.99

SQUIRE MELT

Grilled onion, bacon and Swiss, on marble rye. 10.99

UPGRADE YOUR FRIES!

for an additional charge, substitute side with:

Sweet Potato Fries \$1.39

Beer Battered Fries \$.79

Greek Fries \$1.79

ADD-ONS

add on any of these toppings for an additional .99/each.

Bacon • Sautéed Mushrooms • Avocado • Fried Egg
Sautéed Onions • Crispy Fried Onions • Cheddar
American • Bleu Cheese • Pepper Jack Cheese
Monterey Jack • Mozzarella • Swiss Cheese
Jalapenos • Try any burger on a pretzel bun for \$.75

VILLAGE CHICKEN SANDWICHES

All sandwiches are served with choice of steak fries or coleslaw. For additional charge, substitute: sweet potato fries (1.39), onion rings (1.39), fresh fruit (.99).

PUB SANDWICH

Grilled or blackened chicken breast, topped with monterey jack, crispy onion strings, avocado, lettuce, tomato and chipotle mayo on a grilled pretzel bun. 10.99

BUFFALO CHICKEN SANDWICH

Fried chicken breast in buffalo sauce, topped with crumbled bleu cheese ranch on a toasted butter bun. 10.49

SQUIRE CHICKEN MELT

Grilled chicken with sautéed onion, bacon and Swiss, on marble rye. 10.99

SPECIALTY CHICKEN SANDWICHES

Same as our burger preparations above, but with grilled or blackened chicken for \$10.99

Bacon Cheddar Chicken Sandwich

Mushroom Swiss Chicken Sandwich

Hickory Chicken Sandwich

SANDWICHES

All sandwiches are served with choice of steak fries or coleslaw. For additional charge, substitute: sweet potato fries (1.39), onion rings (1.39), fresh fruit (.99).

GYROS

A mountain of Gyros with tomato, onions, tzatziki sauce. Sandwich wrapped in a pita—Plate served open-faced.

[SANDWICH 9.49 / PLATE 10.99]

RUSTIC TURKEY CLUB

Sliced turkey breast, lettuce, mayo, bacon, avocado and tomato, on toasted focaccia. 10.49

FRENCH DIP

Served on a toasted French roll with roast beef, sautéed mushrooms, Swiss and au jus. 10.49

REUBEN

Grilled corned beef, Swiss, sauerkraut and 1000 island dressing on marbled rye. 10.99
Turkey Reuben also available.

FISH TACOS [SHRIMP / COD]

Three tacos with lettuce, pico de gallo, shredded cheese, avocado, chipotle mayo. Served with rice pilaf, and lime. 11.99

No Side Choice.

PHILLY STEAK SANDWICH

Broiled flank steak sliced with sautéed onions and peppers, monterey jack cheese, on garlic French bread. 13.99



PRIME RIB GRINDER

Thinly sliced prime rib, with grilled onions and mozzarella, on a toasted French roll. 13.99 *When Available*

FILET MIGNON SANDWICH

6 oz. medallions, broiled, topped with grilled onions served open-faced on garlic French bread. 15.99 *Add monterey jack cheese. \$.99*

PRIME SANDWICH

Carved prime rib over toasted garlic focaccia, with grilled onions. Served open-faced. 15.99

WRAPS & PANINIS

All wraps and paninis are served with choice of steak fries or coleslaw. For additional charge, substitute: sweet potato fries (1.39), onion rings (1.39), fresh fruit (.99).

CHIPOTLE CHICKEN WRAP

Broiled chicken, bacon, cheddar & monterey jack cheese, pico de gallo, shredded lettuce, chipotle mayo, in a whole wheat tortilla. 9.99

CRISPY CHICKEN CAESAR WRAP

Crispy chicken fingers wrapped with Parmesan, romaine, diced tomatoes and caesar dressing in a whole wheat tortilla. 9.49

BBQ CHICKEN WRAP

Romaine lettuce, broiled chicken breast, tomatoes, roasted corn, avocado, bacon, cucumbers, crispy onion strings, with BBQ ranch in a whole wheat tortilla. 9.99

MEDITERRANEAN VEGGIE PANINI

Marinated grilled zucchini, red peppers, onions, mozzarella, crumbled feta, and balsamic reduction on toasted panini bread. 9.99

CALIFORNIA TURKEY PANINI

Turkey, Swiss, baby spinach, sliced Granny Smith apples and honey mustard on toasted wheat. 9.99

SMOKEHOUSE CHICKEN PANINI

Grilled chicken, bacon, pepper jack cheese, fire-roasted red pepper sauce, on toasted panini bread. 9.99

DINNERS

All dinners include choice of cup of soup or salad, choice of potato (steak fries, garlic mashed potatoes, baked potato or rice pilaf) and fresh vegetable. For additional 1.39, substitute: sweet potato fries, loaded baked potato, loaded mashed potato, or baked sweet potato. Soup/Salad Upgrades: Baked French Onion add .75, Small Greek or Small Caesar Salads add 2.99.

BBQ BACK RIBS

A full slab (1 1/2 lb.) tender baby back ribs baked until the meat falls off the bone.
[FULL SLAB 21.99 / HALF SLAB 15.99]

RIBS AND CHICKEN FINGERS

Half slab of tender ribs with hand cut, beer battered, deep fried chicken strips. 17.99

GRILLED COMBO

One filet brochette and one chicken brochette marinated and broiled. 20.99
We recommend this dinner to be served over rice pilaf.

FISH AND CHIPS

Icelandic Cod, beer-battered and fried crisp. 13.99

FILET AND SHRIMP

Tender 6 oz. filet medallions broiled, served with three breaded butterflied fried shrimp. 19.99

CHICKEN FINGERS

Beer-battered by hand and deep fried, served with honey mustard sauce on the side. 13.99

SPINACH BLEU CHICKEN

Marinated & lightly breaded, sautéed and topped with bleu cheese cream sauce and sautéed spinach. 13.99

GRECIAN STYLE CHICKEN

Marinated & lightly breaded chicken breast, sautéed and topped with diced tomato, feta, olive oil, lemon and a touch of garlic. Served with grilled vegetables. 13.99

DEEP FRIED SHRIMP

Half dozen butterflied shrimp on toast served with cocktail and lemon. 13.99



FILET BROCHETTES

[CHICKEN 13.99 / FILET 17.99]

Marinated filet medallions skewered with fresh vegetable and broiled to perfection.

Chicken brochettes served with lemon cream sauce.

FRESH FISH [SEE DAILY SPECIALS]

Prepared: Broiled, blackened, Parmesan crusted, Grecian style or with spinach and bleu cheese.

SIZZLING FAJITAS [CHICKEN / STEAK]

Marinated chicken or flank steak broiled with peppers and onions. Served on a sizzling platter with pico de gallo, rice pilaf, shredded cheese, guacamole, sour cream, salsa with four soft flour tortillas on the side.

Chicken 13.99 | Steak 16.99 | Combo 18.99

No Side Choice.

CHICKEN FLORENTINE

Sautéed chicken breast with baby spinach, fresh tomato, and lemon butter cream sauce. 13.99



GRECIAN STYLE SALMON

Broiled salmon topped with diced tomato, feta, olive oil, and fresh lemon. Served with grilled vegetables. 17.99

PRIME RIB

the juicy kind



**IT'S REALLY,
REALLY, REALLY
JUICY!**

STEAKS & CHOPS

All steaks and chops include choice of cup of soup or salad, choice of potato (steak fries, garlic mashed potatoes, baked potato or rice pilaf) and fresh vegetable. For additional 1.39, substitute: sweet potato fries, loaded baked potato, loaded mashed potato, or baked sweet potato. Soup/Salad Upgrades: Baked French Onion add .75, Small Greek or Small Caesar Salads add 2.99.

PRIME RIB [11oz. / 14oz.]

Mouth watering prime rib, slow cooked all day.

PORTERHOUSE PORK CHOP

14 oz. Pork chop broiled slowly until juicy. Prepared: broiled, blackened, Grecian Style, or BBQ. 14.99

NEW YORK STRIP STEAK

12 oz Angus New York broiled to perfection, topped with parsley garlic butter. America's Favorite. 22.99

ANGUS RIBEYE

14 oz Angus Ribeye. Flavorful and Tender with rich marbling, topped with parsley garlic butter. 25.99

PASTA

All pastas are served with choice of cup of soup or salad. No side choice. Soup/Salad Upgrades: Baked French Onion add .75, Small Greek or Small Caesar Salads add 2.99.

NEW! CHICKEN LIMON PASTA

Sauteed chicken breast over a bed of linguini in white wine cream sauce with fresh lemon and broccoli. 14.49

BLACKENED CHICKEN ALFREDO

Sautéed chicken breast with cajun spices, grilled bell peppers and onions, on a bed of linguini pasta tossed with creamy alfredo sauce. 14.49

NEW! TAVERN MAC-N-CHEESE

Cavatappi pasta tossed in a creamy four cheese sauce covered with toasted garlic bread crumbs, chopped bacon, scallions and sour cream. 12.99

CHICKEN PARMESAN

Sautéed chicken breast with melted mozzarella over linguini and marinara. 14.49

SIDES

Steak Fries 2.99

Sweet Potato Fries 3.99

Baked Sweet Potato 3.99

Loaded Baked Potato 3.49

Coleslaw 2.49

Fresh Vegetable 2.49

Cottage Cheese 2.49

Fresh Fruit 2.99

Onion Rings 3.99

Feta & Greek garnish 3.99

Garden, Caesar, or Greek

Side Salad 3.99

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".