

APPETIZERS

FILET SLIDERS PROVOLONE ONION STRAWS THE NEST SAUCE PARMESAN GARLIC AIOLI BRICHE BUN	\$15
ANGUS BURGER SLIDERS AMERICAN GRILLED ONION BRICHOE BUN	\$12
BUFFALO CHICKEN SLIDERS BUFFALO PROVOLONE BACON RANCH PRETZEL BUN	\$12
LOUISIANA SHRIMP GULF SHRIMP SPICED LOUISIANA SEASONING SCALLIONS	\$17
POTATO SKINS CHEDDAR JACK BACON SCALLION SOUR CREAM	\$9
NACHOS CHEDDAR CHEESE SAUCE CHEDDAR JACK PICO DE GALLO JALAPENO REFRIED BEANS SOUR CREAM GUACAMOLE ADD: CHICKEN \$2 BEEF \$2 CHILI \$2 CARNITAS \$2 STEAK \$4	\$12
CHEESE QUESADILLA PICO DE GALLO SOUR CREAM SALSA GUACAMOLE ADD: CHICKEN \$2 BEEF \$2 CHILI \$2 CARNITAS \$2 STEAK \$4	\$10
TENDER BASKET W/ FRIES CHOICE OF: MILD HOT NASHVILLE HOT BBQ NEST SAUCE SWEET CHILI TERIYAKI PARMESAN GARLIC PEPPERCORN	\$12
WHITE CHEDDAR CHEESE CURDS CHOICE OF: MARINARA SALSA RANCH	\$10
SOFT PRETZEL STICKS ROASTED GARLIC OIL CHEDDAR CHEESE SAUCE	\$10

WINGS BY THE POUND

SERVED WITH CELERY & CARROTS

RANCH OR BLEU CHEESE

TRADITIONAL	\$12
BONELESS	\$12
APPLEWOOD SMOKED	\$12
SAUCES: MILD HOT NASHVILLE HOT BBQ NEST SAUCE SWEET CHILI TERIYAKI PARMESAN GARLIC PEPPERCORN	
DRY RUBS: CAJUN RANCH LEMON PEPPER CARIBBEAN JERK	

BUILD-YOUR-OWN

SERVED WITH CHIPS, FRIES OR TOTS

1/2 LB ANGUS BURGER \$13 GRILLED OR CRISPY CHICKEN \$11
TURKEY BURGER \$11 BLACK BEAN BURGER \$11
CHOICE OF UP TO 4 TOPPINGS EXTRA TOPPINGS \$0.75 EACH PRETZEL BUN \$1
AMERICAN CHEDDAR GORGONZOLA SWISS PROVOLONE MOZZARELLA PEPPER JACK FRESH MOZZARELLA BACON (\$1) AVOCADO (\$1) CHILI (\$1) GUACAMOLE (\$1) FRIED EGG (\$1) GIARDINIERA BBQ NEST SAUCE GRILLED ONION MUSHROOM SWEET PICKLE JALAPENO HERB AIOLI CHIPOTLE AIOLI ONION STRAWS CAJUN SPICE

KIDS MENU

FOR KIDS 12 AND UNDER

SERVED WITH A SOFT DRINK, FRIES AND A SCOOP OF ICE CREAM

CHEESE QUESADILLA	\$8
MAC-N-CHEESE	\$8
GRILLED CHEESE	\$8
HOT DOG	\$8
CHICKEN TENDERS	\$8
MINI BURGERS (2)	\$8
PASTA MARINARA	\$8

SOUPS

BAKED FRENCH ONION CROUTON SWISS PROVOLONE	\$6
SOUP DU JOUR	CUP \$4 BOWL \$6
CHILI	CUP \$4 BOWL \$6

SALADS

DRESSINGS

HOUSE VINAIGRETTE | RANCH | CAESAR | BLEU CHEESE
APPLE VINAIGRETTE | BALSAMIC VINAIGRETTE | ITALIAN
HONEY MUSTARD | OIL & VINAIGRETTE | FRENCH
1000 ISLAND | SWEET RED WINE VINAIGRETTE

MAYOR'S CHOPPED SALAD	\$15
CRISPY BUFFALO CHICKEN TOMATO BACON CELERY AVOCADO GORGONZOLA RANCH	

CAESAR	\$10
ROMAINE CROUTON SHAVED PARMESAN CAESAR DRESSING	
HALF SALAD \$7 CHICKEN \$5 SALMON \$8 SHRIMP \$9 FILET \$9	

WEDGE	\$9
TOMATO RED ONION BACON CANDIED PECANS CROUTON GORGONZOLA BLEU CHEESE DRESSING	
CHICKEN \$5 SALMON \$8 SHRIMP \$9 FILET \$9	

APPLE	\$12
GRANNY SMITH APPLE CANDIED PECANS DRIED CRANBERRY GORGONZOLA APPLE VINAIGRETTE	
HALF SALAD \$8 CHICKEN \$5 SALMON \$8 SHRIMP \$9 FILET \$9	

COBB	\$13
TOMATO BACON EGG RED ONION AVOCADO GORGONZOLA HOUSE VINAIGRETTE	
HALF SALAD \$9 CHICKEN \$5 SALMON \$8 SHRIMP \$9 FILET \$9	

THE NEST BURGER

SERVED WITH CHIPS, FRIES OR TOTS

1/2 LB ANGUS BURGER CHEDDAR ONION RING FRIED EGG NEST SAUCE PRETZEL BUN
\$15

SANDWICHES

SERVED WITH CHIPS, FRIES OR TOTS

BOLINGBROOK CLUB SMOKED TURKEY HAM BACON LETTUCE TOMATO CHEDDAR HERB AIOLI WHOLE GRAIN BREAD	\$12	SOUTHWEST TURKEY WRAP SMOKED TURKEY AVOCADO PEPPER JACK LETTUCE PICO DE GALLO CHIPOTLE AIOLI SPINACH TORTILLA	\$11
STEAK SANDWICH GRILLED STEAK PROVOLONE HORSERADISH AIOLI GRILLED ONION SOFT FOCACIA ROLL	\$17	NASHVILLE HOT CHICKEN SANDWICH CRISPY CHICKEN NASHVILLE HOT SAUCE LETTUCE TOMATO ONION PICKLE BRIOCHE BUN	\$12
CUBAN PULLED PORK HAM SWISS DILL PICKLE YELLOW MUSTARD PRESSED FRENCH BREAD	\$12	GRILLED CHEESE AMERICAN CHEESE WHITE BREAD ADD: TOMATO \$1 BACON \$1 HAM \$2 TURKEY \$2	\$9
CHICKEN CAESAR WRAP GRILLED CHICKEN ROMAINE SHAVED PARMESAN TOMATO CAESAR DRESSING SPINACH TORTILLA	\$11	CHICKEN PARMESAN BREADED CHICKEN MOZZARELLA PARMESAN MARINARA SOFT FOCACIA ROLL	\$12
CORNED BEEF REUBEN SWISS BRAISED SAUERKRAUT 1000 ISLAND MARBLE RYE	\$12	BLT BACON LETTUCE TOMATO MAYO WHITE OR WHEAT	\$10

PASTAS

SERVED WITH GARLIC BREAD

CHICKEN & SAUSAGE CAVATAPPI GRILLED CHICKEN PARMESAN ITALIAN SAUSAGE TOMATO GARLIC & HERB WHITE WINE SAUCE PARMESAN	\$18	BACON MAC N CHEESE CRUMBLER BACON THREE CHEESE SAUCE CAVATAPPI NOODLES PARMESAN BREAD CRUMBS	\$16
SHRIMP SCAMPI GULF SHRIMP GARLIC HERBS MUSHROOM TOMATO SCALLIONS WHITE WINE BUTTER SAUCE ANGEL HAIR	\$19	GRILLED CHICKEN MAC N CHEESE GRILLED CHICKEN THREE CHEESE SAUCE CAVATAPPI NOODLES PARMESAN BREAD CRUMBS	\$16
MEATBALLS WITH ANGEL HAIR HOMEMADE MEATBALLS MARINARA PARMESAN ANGEL HAIR	\$15	CHICKEN MARSALA LIGHTLY FLOURED CHICKEN GARLIC MUSHROOM MARSALA SAUCE ANGEL HAIR	\$17

ENTREES

SERVED WITH 2 SIDES | SUBSTITUTE LOADED BAKED POTATO, ONION RINGS OR RISOTTO FOR \$2

ADD THREE GULF SHRIMP \$6 | ADD THREE SCALLOPS \$9

MEDITERRANEAN CHICKEN ROASTED GARLIC LEMON MEDITERRANEAN HERBS	\$16	SCALLOPS PAN SEARED WHITE WINE BUTTER SAUCE	\$26
8 OZ FILET GRILLED CIPOLINI ONION RED WINE DEMI BLEU CHEESE CRUST \$2 PARMESAN CRUST \$2	\$29	BLACKENED MAHI MAHI PAN SEARED GRILLED LEMON CAJUN REMOULADE	\$20
STEAK DIANE THREE 2 OZ FILET MEDALLIONS GARLIC MUSHROOM ONION RED WINE DEMI	\$24	SHRIMP SKEWERS CHOICE OF: LEMON PEPPER CAJUN GULF SHRIMP LEMON BUTTER WINE SAUCE	\$20
HICKORY SMOKED BALSAMIC PORK CHOP 12 OZ BONE-IN GRILLED BOURBON APPLE CHUTNEY	\$20	CEDAR PLANK SALMON BROILED WHOLE GRAIN MUSTARD CREAM SAUCE	\$20

SIDES

FRIES	\$4	BAKED POTATO	\$4	BROCCOLI	\$4
TOTS	\$4	LOADED BAKED POTATO	\$5	VEGETABLE OF THE DAY	\$4
SWEET POTATO FRIES	\$4	GARLIC MASHED POTATOES	\$4	ONION RINGS	\$5
FRUIT	\$4	WILD RICE	\$4	THREE CHEESE RISOTTO	\$5