



MAIN MENU

waterhouse + kitchen

EXECUTIVE CHEF JUAN C. DIAZ

SHARE PLATES

- PULLED CHICKEN NACHOS** 13
pulled chicken, pico de gallo, sour cream, guacamole & roasted tomato salsa
substitute short rib \$2
- BARRA MUSSELS** 13
calamari, P.E.I. mussels, pepperoni, tomato & white wine, shallots, garlic, with crostinis
- ROCK SHRIMP & CALAMARI** 13
spicy fried rock shrimp & calamari, lobster remoulade, chili flakes, roasted red pepper
- TUNA TARTARE** ✓ 14
no. 1 ahi tuna, avocado butter & sriracha on tortilla chips
- SLIDER TRIO** 12
• buffalo chicken with pepperjack
• angus pot roast with provolone
• short rib teaser with onion strings & horseradish aioli
- CHICKEN WINGS** 10
choice of: bbq, buffalo style, or friggin hot!!!!
- FRESH GUACAMOLE** ✓ 8
tortilla chips & roasted tomato salsa

FLATBREAD PIZZAS

- RUSTIC FLATBREAD** 11
pepperoni, pepperoncinis, fresh mozzarella & fresh basil
- MARGHERITA FLATBREAD** 10
fresh mozzarella, roasted grape tomatoes & fresh basil **add prosciutto chips \$2**
- THE "COMBO" FLATBREAD** 14
italian beef, sausage, provolone, mozzarella, cello parmesan, giardiniera paste, parmesan encrusted cauliflower **no substitutes**

THE SIDES

- SPICY GREEN BEANS** ✓ 5
- BRUSSEL SPROUT SALAD** ✓ 7
shaved brussel sprouts, parmigiano-reggiano, bacon, champagne vinaigrette
- GRILLED ASPARAGUS** 5
- FRIES** 4
- SWEET POTATO FRIES** 4
- TATER TOTS** 4
- RED SKIN MASHED POTATOES** 4

KIDS MENU

KIDS ONLY 2-12 YEARS OF AGE

- GRILLED CHEESE** 5
- MAC N' CHEESE** 5
- CHEESEBURGER** 7

DESSERTS

- SIGNATURE BREAD PUDDING** 9
two layers topped with chocolate hazelnut gelato & warm caramel sauce
- INTELLIGENTSIA CAKE** 9
rich, decadent chocolate cake with an Intelligentsia coffee frosting and a crème anglaise, served with strawberries
- VANILLA PANNA COTTA** 7
homemade Madagascar vanilla bean panna cotta with champagne infused cream
- CHEF'S SELECTION**
handcrafted by Sous Chef & Pastry Connoisseur Salvador Garcia

PRIVATE PARTY ROOMS
AVAILABLE - CUSTOM FOOD &
DRINK OPTIONS AVAILABLE

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SIGNATURE FOOT LONG GRILLED CHEESE

- THE "TRIPLE CHEESE"** 12
brioche · tomato basil dip **add double smoked bacon \$3**
- THE "WOLFF"** 15
brioche · double smoked bacon · fresh jalapeños · tomato basil dip
- SHORT RIB GRILLED CHEESE** 16
brioche · mozzarella · whole milk provolone · braised short rib · sauteed pepper & onion · tomato basil dip
- CUBAN GRILLED CHEESE** 15
ham off the bone · smoked gouda · swiss · pickles · pickled jalapeños · honey mustard · jalapeño emulsion

SOUPS & SALADS

- VERA'S 'PIGSKIN' CHILI** 7
andouille sausage, bacon, steak, & chili beans. topped with cheddar, sour cream & chives
- CHICAGO CLAM CHOWDER** 7
clam, chorizo, bacon, jalapeño, mixed vegetables, potato
- THE CAESAR** 10
crisp romaine, shaved grana padano parmesan, croutons, creamy caesar dressing **add grilled chicken \$3**
add blackened shrimp \$6 add salmon \$6
- DOWN SOUTH** 13
crisp lettuce, buffalo glazed chicken, pepperjack cheese, tortilla strips, tomatoes, corn, avocado, black beans, honey-jalapeño vinaigrette. garnished with onion strings & chipotle ranch drizzle
- THE CRANBERRY WALDORF** ✓ 12
baby greens, chicken, goat cheese, candied pecans, cranberries, granny smith apples, cranberry pecan vinaigrette
- MEDITERRANEAN GRILLED CHICKEN SALAD** ✓ 14
crisp romaine, grilled chicken, roasted tomatoes, pepperoncinis, kalamata olives, marinated cucumbers, crumbled feta, red onions, red wine oregano vinaigrette
- QUINOA FARRO SALAD** 12
tricolor quinoa, farro, baby radish, red pepper, red onion, shaved fennel, kale lettuce, roasted red & yellow grape tomatoes, oregano vinaigrette **add blackened chicken \$3 add blackened shrimp \$6**

OUR HOUSE BLEND BURGERS & SANDWICHES

- SERVED WITH FRIES OR YOUR CHOICE OF SIDE. substitute grilled asparagus or spicy green beans add additional \$2, brussel sprout salad add additional \$3**
- SIGNATURE BURGER** 11
signature blend of certified angus meats ground daily. fresh tomato & lettuce on a buttery brioche bun **add cheese \$2: muenster, american, pepperjack, Swiss, bleu cheese, or cheddar; add bacon \$2**
- THE BIG SCOUT** 14
2. 1/4 lb patties, white american cheese, shredded lettuce, Scout secret sauce on a sesame bun
- THE COPY CAT** 13
1/2 lb beef patty, sharp cheddar, double smoked bacon & sunny side up egg on an artisan pretzel bun **no substitutes**
- THE TURKEY BURGER** 14
hand packed smoked ground turkey, Swiss cheese, mushrooms & dijonaise on a whole wheat & oat bun
- BLACK BEAN BURGER** 11
vegetarian black bean patty, roasted red peppers, avocado, sour cream & pepper jack cheese on a buttery brioche bun
- FIVE PEPPER STEAK & EGG SANDWICH** 16
herb marinated skirt steak, poblano, jalapeño, Anaheim and Fresno peppers, arbol pepper chili flakes, topped with grilled onions, 2 eggs over medium on a brushed poblano mayo French roll
- PRIME RIB DIP** 17
house smoked & oven roasted prime rib, caramelized onions, mushrooms, swiss cheese, sides of au jus and horseradish aioli on a rustic baguette
- "THE BEAR" BBQ CHICKEN** 14
panko crusted chicken breast, jalapeño bacon jam, smoked gouda cheese, fried green tomato on an onion roll
- THE PARM #7** 14
breaded chicken thighs, whole milk mozzarella, cello parmesan, fried sage on a New England roll, served with a side of our signature tomato basil dip
- MEATBALL SANDWICH** 16
homemade beef, pork and veal meatballs, marinara sauce, fontina, parmigiano-reggiano, topped with grilled jalapeño stuffed with goat & cream cheese on a French roll

GRILLED MAHI SANDWICH

- herb grilled mahi, romaine, tartar sauce, grape tomatoes, crisp onions on a buttery brioche bun
- THE SHRIMP PO'BOY** 14
jumbo fried shrimp, green leaf lettuce, pepper and onion sriracha mayo, gin cocktail sauce on a toasted New England roll

ENTREES

- MAC & CHEESE** 14
cavatappi noodles, caramelized onions, bacon, wild mushrooms & asparagus tossed in three cheese sauce **add blackened chicken \$3**
- SCOUT FISH & CHIPS** 16
guinness battered cod, French fries, fresh lemon & made from scratch remoulade
- CEDAR PLANK SALMON** 18
fresh Atlantic salmon grilled over a cedar plank with an apple mustard glaze, served with black lentils, kale, grape tomatoes, beurre blanc, and a Lambrusco infusion
- FISH TACOS** ✓ 15
blackened cod served on 4 corn tortillas, garnished with red cabbage & cilantro/lime yogurt, served with sautéed spicy green beans
- SHORT RIB TACOS** ✓ 16
shredded short rib served on 4 corn tortillas, garnished with pico de gallo & cholula sour cream. served with a side of our down south salad (no chicken)
- SHORT RIB & LONG GRAIN RICE** 18
braised short rib over long grain rice, with wild mushrooms, black truffle oil infusion, demi-glace & chives
- 12 HOUR POT ROAST** 15
braised black angus, red skin mashed potato, house made gravy, garnished with onion strings

✓ - MADE GLUTEN FREE.

Please Note: Consumption of raw or undercooked food may increase your risk of food borne illness

18% GRATUITY CAN BE ADDED TO PARTIES OF 6 OR MORE · NO SPLIT CHECKS · HAVE A GOOD TIME BECAUSE WE ARE!!!!!! · 2-HOUR LIMIT PER TABLE CAN BE ENFORCED