DINNER IN THE SPEAKEASY
$130 / guest
Includes Two Hour Speakeasy Premium Bar Package

HORS D’OEUVRES

SEARED TENDERLOIN OF BEEF
Horseradish Cream, Watercress, Crostini

SLOW COOKED MEATBALL
Tomato Sauce, Parmigiano-Reggiano, Basil

TOASTED RAVIOLI
Marinara Sauce

JUMBO LUMP CRAB CAKES
Mustard Horseradish Aioli

SALAD
Includes bakery fresh rolls with whipped butter.

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE
Guest choice.

14oz USDA Prime, Wet Aged New York Strip Steak
12oz Filet Mignon with Red Wine Demi-Glace
Lemon Sole with Parmesan Crust, Grape Tomatoes, Olives, Basil, Lemon Butter
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

ACCOMPANIMENTS

Truffled Crispy Potatoes
Garlicky Kale

DESSERT
Includes freshly brewed colectivo coffee and gourmet hot tea selections.

Bootlegger Cheesecake
Eli’s Cheesecake with George Remus Bourbon Caramel Sauce

Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change.
SPEAKEASY PREMIUM BAR PACKAGE

SIGNATURE COCKTAILS

THE ENFORCER
George Remus Bourbon, Sweet Vermouth, Cherry Heering Liqueur, Absinthe, Orange Twist
Long before this building housed one of Chicago’s most famous steakhouses, it was home to Frank Nitti, the notorious Enforcer of the Al Capone gang. He lived in an apartment on the fourth floor with his wife Annette, who’s family owned the building. This was a convenient hideout for him as the courthouse building was clearly visible from the apartment. This twist on the Old Fashioned is made with George Remus Bourbon. Remus, a Chicago lawyer, was known as the King of Bootleggers during Prohibition.

THE BLACK WIDOW
Tanqueray Gin, Lemon Juice, Honey, Blackberry Preserves, Lemon Twist
Max Allan Collins, author of Road to Perdition, dubbed Annette Caravetta Nitti “The Black Widow” because of her connection to many mysterious deaths, including Al Capone’s lawyer, Edward O’Hare. This cocktail is based on the popular Prohibition drink, the Bee’s Knees. In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin. Made with Tanqueray it’s a delicious slow sipper.

THE BACARDI COCKTAIL
Bacardi White Rum, Lime Juice, Grenadine, Maraschino Cherry
Rum was another popular Prohibition tipple, with huge amounts smuggled into the country from Caribbean nations via small boats captained by “rumrunners.” Bacardi was by far the most prevalent rum at the time and its name was often used to describe the entire category. Not surprisingly, The Bacardi Cocktail was one of the most popular Prohibition drinks. In fact, after Prohibition was over, the New York Supreme Court ruled that an authentic Bacardi Cocktail had to be made with Bacardi Rum.

SPIRITS
Bulleit Bourbon
George Remus Bourbon
Maker’s Mark Bourbon
Jameson Caskmates Whiskey
Jack Daniel’s Whiskey
Crown Royal Whisky
Dickel Rye Whiskey
Johnnie Walker Black Label Scotch
Glenlivet 12 Scotch
Patron Silver Tequila
Grey Goose Vodka
Tito’s Vodka
Tanqueray Gin
Bacardi Rum
Don Julio Blanco Tequila

BEER
Goose Island 312
Lagunitas Little Sumpin’ Sumpin’
Founders All Day IPA
Goose Island Matilda
Two Brothers Cane & Ebel
Bud/Bud Light

WINE
Benvolio Pinot Grigio
Kendall-Jackson Vintners Reserve Rose
Kendall-Jackson Sauvignon Blanc
Kendall-Jackson Vintners Reserve Chardonnay
Cambria Katherine’s Chardonnay
La Crema Monterey Pinot Noir
Murphy-Goode Red Blend
Murphy-Goode Cabernet