



DINNER IN THE SPEAKEASY

\$130 / guest

Includes 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 death's, 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 tippie, with huge amounts smuggled into the country from Caribbean nations via small boats captained by "rum-runners." 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