



Hors D'oeuvres

Fried



Veggies



3.95

Fresh mushrooms, zucchini, cauliflower, and onions hand-breaded in a buttermilk batter, with horseradish sauce



Shrooms

They're Baaaack! Fresh button mushrooms filled with cheesy comestables, buttermilk batter, with horseradish sauce

3.95

Rumaki

Bacon wrapped chicken livers and water chestnuts served with mustard sauce

3.75

Fried Jumbo Cheese Raviolas

Lightly breaded ricotta filled raviola served with tomato basil sauce.

3.95

Crab Rangoon



Crab and cream cheese filled wonton skins served with mustard sauce.

3.75

Potato Skins

Crisp thinly sliced potato skins topped with bacon and cheddar cheese

4.50



Grilled Cheese & Bean Quesadilla

A flour tortilla stuffed with cheese, refried beans, tomatoes, green onions, and olives served with salsa and sour cream.

3.50

Smoked Shrimp and Black Bean Quesadilla

This tortilla is filled with smoked shrimp, black beans, fontina cheese & sundried tomatoes

4.95

Green Enchillada



Grilled marinated chicken wrapped in a tortilla shell with basil cream, spinach, sour cream, and mozzarella cheese

4.95

Grilled Portobello Mushroom

A Major Mushroom marinated in garlic, herbs and olive oil, char grilled and topped with fontina cheese

5.50



Saganaki

Opak! Kaseri cheese pan fried and served flaming.



4.95

Smoked Trout

Smoked trout served with red onions & horseradish sauce

4.95

Chips & Salsa

Freshly fried corn tortillas with our homemade salsa



2.50

Soups

Soup of the day cup 1.75 bowl 2.50

Homemade fresh everyday

French Onion Soup cup 2.00 bowl 2.75

Pipping hot baked with a crouton and melted mozzarella cheese



Salads

Uptown's Caesar Salad

5.95

Our version of this classic, crisp romain, garlic croutons, sun dried tomato, and fresh ground asiago cheese

Half Caesar

4.75

Caesar with Grilled Mesquite Chicken Breast

8.95

Shrimp Cobb Salad

6.75

Chunked avocado, eggs, bacon, olives, blue cheese, tomato, and baby shrimp on fresh spinach - with your choice of dressing served on the side



Fried Chicken Salad

6.75

A boneless breast of chicken served cold atop fresh spinach, roasted cashews, and our famous raspberry-honey vinaigrette dressing. We only make so many a day. Always fresh - not always available!

Lots-a-leaf

2.75

Redhead, leaf, bib, arugula, radicchio, iceberg and other mixed greens topped with red cabbage, cauliflower, bacon bits and croutons

Fresh Spinach

2.95

Fresh spinach with eggs, bacon bits, and pinenuts. May we recommend our Raspberry-Honey Vinaigrette



Combos

Two way Combo

4.50

Two Combo Choices

Three way Combo

5.75

Three Combo Choices

Caesar Combo

6.50

Half Caesar and one Combo choice



Combo Choices

Spinach salad - Lots a leaf salad - Soup of the day - French onion soup

Fettucini Alfredo - Rice Blend - Steamed Fresh Vegetables

Dressing choices . . .

Our famous house dressing Raspberry Honey Vinaigrette



NoFat Honey Mustard - Blue Cheese Yogurt

Buttermilk Dill - Garlic - Sweet & Sour French

Homemade Dressings & Salsa Togo

2.75

16 ounces in a resealable jar. A great gift idea for many occasions, don't forget one for yourself

Sandwiches



Jeggie-burger 4.25

Charbroiled pattie of mushroom, onion, oats, rice, wheat, and vegetables topped sprouts, and tomato on whole grain bread

Steak Sandwich 6.95

An 8-oz ribeye marinated in garlic and herbs served open-faced on sourdough bread with lettuce, tomato, sauteed mushrooms and melted cheddar cheese

Mexican Club 5.50

Alias "the log" bacon, lettuce, tomato, turkey, cheddar, beans, onions, and sour cream rolled in a 16-inch tortilla shell

B.L.T. 3.95

Triple-decker served on whole grain toast

B.T.L. Club 4.75

Bacon, tomato, lettuce, and turkey on whole grain toast, served triple decker

Vegetarian Club 4.75

Cheddar, mozzarella, avocado, fresh basil, sprouts, lettuce, tomato on whole grain toast, served triple decker

Smoked Trout Rueben 4.75

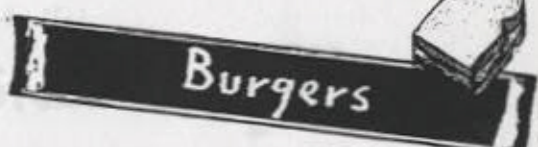
Smoked trout served on fresh baked light rye bread with red onions, horseradish sauce, lettuce, and tomato

Portobello Burger 5.50

Grilled Portobello mushroom marinated in garlic olive oil and herbs served open faced on a fresh baked french roll with melted fontina cheese, lettuce and tomato

Mesquite Chicken 4.75

Grilled mesquite smoked chicken breast served on a fresh baked french roll with lettuce, tomato, red onion, and horseradish sauce



You won't find a better or a bigger burger anywhere! We use a half pound of fresh ground beef or turkey, real chicken breast, and pork loin. All of our burgers are served on 5 inch buns with french fries

Uptown Burger 4.95

A half-pound burger, freshly ground

Elvis Burger 6.95

This "King sized" double burger is one full pound, "hot damn tamale"

Turkey Burger 4.95

100% Lean ground turkey breast char broiled for that great cooked outdoors taste

Pork Tenderloin 4.95

We could not find a bun big enough to hold this monster

Chicken Tenderloin 4.95

Hand breaded breast of chicken

Quatro Fromage Burger 5.75

Four cheese burger, Cheddar, Mozzarella, American, and Jalapeno pepper Monterey jack

Philly Burger 5.50

Cheddar cheese and sauteed mushrooms

Frisco Burger 5.50

Cheddar, Bacon, and our Special Steak sauce

Mexicali Burger 5.50

Guacomole, Salsa, and Black olives

California Burger 5.75

Avocado, sprouts, and Jalapeno pepper-Monterey jack

Pile on any of the following extra.50

Mozzarella
Blue Cheese
Guacomole
PepperJack



Cheddar
Avocado
Grilled Onion
Fontina



American
Mushrooms
Bacon
Asiago



Entrees



Seafood



Cajun Blackened Redfish 10.50

Louisiana redfish dredged in peppers and herbs and seared in a hot skillet.

Served with drawn butter



Grilled Norweigan Salmon 10.50

An 8-oz cold water Norweigan salmon filet rubbed with olive oil and grilled. Served with basil cream

Broiled Red Snapper 9.50

10 ounce red snapper filet

Stuffed Shrimp Parmagiana 9.95

Shrimp stuffed with Monterey jack cheese served over fettucini with tomato basil sauce and mozzarella cheese

Buttermilk Battered Shrimp 8.75

A dozen or so hand breaded beauties

Skewered Shrimp 8.75

A dozen or so - skewered and charbroiled



Steaks



Filet Mignon 15.95

Charbroiled 10 ounce aged filet of beef

Surf & Turf 19.95

Skewered shrimp and 10 ounce filet

New York Strip 12-oz 11.50

Choice aged New York strip charbroiled

Marinated Ribeye 10.95

A 12-oz ribeye marinated in garlic and herbs, charbroiled



Sides



Uptown Rice Blend 1.95 Baked potato 1.00

A blend of white & brown basmati rice, bulgur wheat & acini pasta

evenings only

Fettucini Alfredo 2.75 Sauted mushrooms 2.50

Topped with toasted parmesan cheese

Curly French fries 1.00

Lots-a-leaf Salad 1.95 Steamed fresh 1.00

(with an entree or sandwich)

vegetables

Spinach Salad 2.25

(with an entree or sandwich)

Mixed fresh cauliflower, cabbage, carrots, tomato, and a green vegetable.

All entrees include a side of steamed mixed fresh vegetables and an assortment of freshly baked sourdough and lite rye breads

Entrees

Tex Mex

Fajitas



Chicken

8.95

Beef

8.95

Combination

8.95

Marinated chicken, beef, or a combination. Flash grilled and served in a sizzling skillet along side lettuce, tomato, salsa, cheddar cheese, sour cream, jalapenos. Best Anywhere !

Cheese & Bean Quesadilla



6.75

Two flour tortillas filled with beans, cheese, tomatoes, green onions, and olives. Served with salsa and sour cream

Smoked Shrimp & Black Bean Quesadilla



8.95

Two grilled flour tortillas filled with smoked shrimp, black beans, fontina cheese & sundried tomatoes

Green Enchillada

7.95

Grilled marinated chicken wrapped in tortilla shells with basil cream, spinach, sour cream, and mozzarella cheese



Pasta



Jumbo Cheese Raviolas with Tomato Basil Sauce

7.50

Jumbo ricotta cheese filled raviolas with a sauce of tomato and fresh basil

Baked Fettucini Alfredo

6.50

Egg and spinach fettucini baked with a cream sauce and parmesan cheese



Chicken



Spicy Thai Peanut Chicken

7.95

Baked with spicy thai peanut breading

Chicken Parma

7.75

A baked chicken breast with a light breading of parmesan cheese with lemon butter

Stuffed Chicken Breast

7.50

A daily special ask your server



Kids Food



Kids meals come with curly fries, and activities

If you
a kid...
you
can
eat it!

CornDawgies . . . Puppy sized corn dogs

Fried Shrimp . . . three hand breaded shrimp

Chicken Sticks . . . half a breast cut into strips and hand breaded

Kidsadilla . . . beans, cheese, tomato, olives, and grilled in a flour tortilla



Desserts

Death by Chocolate

3.50

Chocolate cream cheese, chocolate chunks, chocolate cake, chocolate, chocolate and more chocolate

Say "Cheese" cake

Different flavors daily, almost. Do ask, do tell, do enjoy!



2.95

Custard pie

Topped with walnuts and a homemade caramel sauce.

2.50

Heath bar crunch cookie



plain

1.75

ala mode

2.50

Over a quarter pound heated and topped with your choice of ice creams

Triple Rich Chocolate Chip



plain

1.75

ala mode

2.50

Over a quarter pound heated and topped with your choice of ice creams

Creme' brulee

A rich creamy custard topped with melted brown sugar

2.75

Hot fudge chocolate brownie

A half-pound heated chocolate brownie with french vanilla ice cream, fudge sauce and whipped cream

2.95

Root Beer Float

A frosty mug with I.B.C Root Beer and french vanilla ice cream

2.75

Ice creams



double scoop
single scoop

2.50

1.75

Sislers homemade ice cream from Ohio, Illinois in several appealing flavors served in sugar wafer bowl- ask your server.

Biscotti

An assortment of imported italian biscotti perfect for dipping in your favorite cup of joe - your choice (almond - cherry vanilla - chocolate hazelnut)

each.75

Uptown special desserts



???

Ask your server what we whipped up especially for you!

Cookies TOGO (quarter pound each)

each 1.25

Brownies TOGO (half pound each)

each 1.75

1 free with 6 / 2 free with 12



Unfit to Split - Parting is such sweet sorrow. Most of our desserts lose something in the dissection. We would love to bring you extra plates, but please dont ask us to split



Java



Espresso	1.50	Kona Coffee	
Double Espresso	2.75	Malibu coconut rum, creme de cocoa	
Cappuccino	2.50	Hot Spiked Sippin' Cider	
Espresso & frothed milk		Spiced rum, cinnamon and cider	
Flavored Cappuccino	2.95	Peppermint Patty	
Your choice of Torani Syrup		Peppermint schnapps and hot chocolate	
Caffe Mocha	2.75	Almond Mocha Java	
Cappuccino with chocolate		Amaretto, white chocolate and coffee	
Moccaccino	2.75	Hot Apple Pie	
Hot chocolate, espresso, & whipped cream		Tuaca, cider and cinnamon	
Latte	2.75	Hot Nutty Irishman	
Espresso & steamed milk		Irish Cream, Frangelico, and coffee	
Cafe au Lait	2.75	Any of the above, with whipped cream - \$3.25	
Coffee & steamed milk		Biscotti	each .75
Steamed Milk	2.50	An assortment of imported Italian biscotti perfect for dipping in your favorite cup of joe. Your choice of 1	
Your choice of Torani Syrup		almond - cherry vanilla - chocolate hazelnut	



Flavor any coffee with
Imported Torani Syrups

Hazelnut - Raspberry - French Vanilla - Irish Cream



Beverages

Soft Drinks	1.00
Cola, Diet Cola, Lemon-Lime, Diet Lemon-Lime and 50/50	

LaCroix	1.50
IBC Root Beer	1.50
by the bottle, served in a frosted mug	

Lemon Shake Ups	1.75
Squeezed and shaken to order, Available in regular or diet	

Fruit Juices	1.50
Papaya, Pineapple, Orange, Tomato, Cranberry, Grapefruit	

Coffee	1.00
100% Colombian whole bean, Every pot is freshly ground to order	

Decaf	1.00
100% Colombian whole bean, Every pot is freshly ground to order, naturally decaffeinated	

Teas, Herb teas, Iced Tea	1.00
Choose from herb, leaf, and decaffeinated teas	

Water	free
we use only water purified with reverse osmosis	

Lemon Vodka Shake Ups	3.50
Available in Diet or Regular	

Homemade Wine coolers	2.50
Eat your hearts out Mr. Bartel & Mr. James. We make our own with fresh fruit and juices. Ask your server about today's flavor and please don't laugh at the goofy name	



Fresh Fruit Daiquiri & Margaritas	3.75
Ask about today's fresh fruit flavor, The same person that names the wine coolers names these also	

Shaken or Frozen Margaritas	3.75
World's second best	

Star Model	2.50
Starved Rock Amber Ale	2.50
Brewed on the other side of the river	

Wines

Champagne.... glass/bottle
Chandon Brut Cuvee Napa Split 4.50
Mumm's Brut Cuvee Napa 29.00

Red.....

Cabernet Sauvignon,
Nathanson Creek



our house red

2.75/12.75

Cabernet Sauvignon,

Sabastiani

4.25/21.00

Remole Chianti Rufina

3.25/15.50

Barbera Ca Bianca

3.75/18.00

Carignane Bon View 93

18.00

Petite Sirak Whitewood 92

18.00

Zinfandel Sonoma River 90

18.00

White.....

Chardonnay, Nathanson Creek

2.75/12.75

our house white

Gewurztraminer, Alder Fels

4.25/21.00

Chardonnay, Jekel Vineyards 4.25/21.00

Pinot Grigio, Kettmeir 1992 3.75/18.00

Pinot Blanc Beaumont Ranch 92 18.00

Pinot Blanc Ranier Ranch 93 18.00

Sauvignon Blanc Peacock 92 18.00

Chenin Blanc Winegate 93 18.00

Blush.....

White Zinfandel,

Nathanson Creek



2.75/12.75

our house blush

Beers

Miller Genuine Draft, Miller

Genuine Draft Light, Miller Lite

Bud, Bud Light, Old Style

Coors Light, O'Doul's, Red Dog 2.00

Rolling Rock, Michelob,

Killian's Red, Star Model,

Starved Rock Amber Ale 2.50

Zima, Samuel Adams,

Rhino Clasers American Ale

Corona, Pete's Wicked Ale

3.00

Uptown
 BARS & GRILL



Hours of Operation - Serving food & liquor all day
 Monday thru Saturday - 11am to 11pm Sunday - Noon thru 10
 Bar is open later if we like you



815-224-4545

We accept Master Card, Visa,
 Discover, & American Express
 Sorry, no personal checks!

Please pay your server
 and only your server
 under penalty of law!

We love separate
 checks, cha cha cha



Parties up to 70

Liqueurs

LIQUEURS & CORDIALS

Ashbourne Irish Cream

Mahani

Baileys

B & B

Benedictine

Kahlua

Chambord

Romana Sambuca

Cointreau

Amaretto di Saronno

Opal Nera Sambuca

Della Nolte Sambuca

Sheridans

Tuca

Tia Maria

Tiramisu

Goldschlager

Green Chartreuse

Drambuie

Frangelico

Galliano

Tiddys

Grand Marnier

Midori

Whidbey's

Rumpleminze

Jagermeister

Amaretto & Cognac

Peachtree Schnapps

Crete de Noyaux

Butterscotch Schnapps

Bols Creme de Bananna

Bols Blue Curacao

Bols Creme de Cassis

Bols Triple Sec

Bols Creme de Cacao Dark

Bols Creme de Cacao Light

Bols Creme de Menthe Green

Bols Creme de Menthe Light

Bols Anisette

Bols Amaretto

Bols Sloe Gin

Bols Strawberry Cordial

Bols Peppermint Schnapps

Bols Gold Schnapps

RUM

Bacardi Light

Bacardi Dark

Bacardi Gold Reserve

Bacardi Black

Bacardi Limon

Malibu Coconut Rum

Myers

Captain Morgan

TEQUILA

Cuervo 1800

Monte Alban Mezcal

VODKA

Smirnoff

Lime Vodka

Fris

Stolichnaya

Stolichnaya Orange

Absolut Peppar

Absolut

Absolut Citron

Absolut Kurant

Jubileum

Ketel One



SCOTCH BLENDED

Chivas Regal

Cutty Sark

Dewars White Label

Grants

J & B

J & B Jet

Johnnie Walker Red

Johnnie Walker Black

Pinch

Swing

Dawson

SCOTCH SINGLE MALT

Glenlivet

Balvenie

Cardhu

Macallan

Knockando

Glenfiddich

Littlemill

Glenmorangie

Tamnavulin Glenlivet

Sandbank

WHISKEY

Seagrams 7

Early Times

Kesslers

Southern Comfort

Gentleman Jack

Powers's Irish

Old Thompson

BOURBON

Walkers

Jim Beam

Wild Turkey

Jack Daniels

Makers Mark

CANADIAN WHISKEY

Lord Calverts

Canadian Club

Crown Royal

Windor

V.O.

COGNAC

Courvoisier

Martell VS

Remy Martin V S O P

GIN

Tanqueray

Bombay

Bombay Sapphire

Beefeaters

Gordons Extra Dry

BRANDY

Christian Brothers

Apricot

APERITIFS

Metaxa Ouzo

Campari Red

Marsala

Cynar

Lillet

Appenzell

Punte Mes

Harveys

Dry Sack Vermouth

SHERRY & PORTS

Harveys Bristol Cream

Dry Sack

Taylor Dry Sherry

