Hors D'oeuvres

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

Shrooms
They're Baaack! Fresh button mushrooms filled with cheezy comestables, buttermilk batter, with horseradish sauce

Rumaki
Bacon wrapped chicken livers and water chestnuts served with mustard sauce

Fried Jumbo Cheese Raviolas
Lightly breaded ricotta filled raviola served with tomato basil sauce.

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

Potato Skins
Crisp thinly sliced potato skins topped with bacon and cheddar cheese

Grilled Cheese & Bean Quesadilla
A flour tortilla stuffed with cheese, refried beans, tomatoes, green onions, and olives served with salsa and sour cream.

Smoked Shrimp and Black Bean Quesadilla
This tortilla is filled with smoked shrimp, black beans, fontina cheese & sundried tomatoes

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

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

Saganaki
Opah! Kaseri cheese pan fried and served flaming.

Smoked Trout
Smoked trout served with red onions & horseradish sauce

Chips & Salsa
Freshly fried corn tortillas with our homemade salsa
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 romaine, 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 asheows, and our famous raspberry-honey vinaigrette dressing. We only make so many a day. Always fresh - not always available!

Lots-a-leaf  2.75
Red leaf, 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
TwoCombo Choices

Three way Combo  5.75
ThreeCombo 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 patty of mushroom, onion, oats, rice, wheat, and vegetables topped with sprouts, and tomato on whole grain bread.

**Steak Sandwich** 6.95
An 8-oz ribeye marinated in garlic and herbs served open-faced on a toasted 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 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.

Burgers

**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.

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.

**Quatro Fromage Burger** 5.75
Four cheese cheeseburger, Cheddar, Mozzarella, American, and Jalepeno 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
Guacamole, 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
- Guacamole
- Pepper Jack
- 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 Norwegian Salmon 10.50
An 8-oz cold water Norwegian 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
A blend of white & brown basmati rice, bulgur wheat & acini pasta

Fettucini Alfredo 2.75
Topped with toasted parmesan cheese

Lots-a-leaf Salad 1.95
(with an entree or sandwich)

Spinach Salad 2.25
(with an entree or sandwich)

Baked potato 1.00
Evenings only

Sauteed mushrooms 2.50

Curly French fries 1.00

Steamed fresh vegetables 1.00
Mixed fresh asparagus, 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 Enchilada $7.95
Grilled marinated chicken wrapped in tortilla shells with basil cream, spinach, sour cream, and mozzarella cheese

Pasta

Jumbo Cheese Raviolias with Tomato Basil Sauce $7.50
Jumbo ricotta cheese filled raviolias 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 2.95

Corn Dogs ... 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 2.95
Different flavors daily, almost. Do ask, do tell, do enjoy!

Custard pie 2.50
Topped with walnuts and a homemade caramel sauce.

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 2.75
A rich creamy custard topped with melted brown sugar

Hot fudge chocolate brownie 2.95
A half-pound heated chocolate brownie with french vanilla ice cream, fudge sauce and whipped cream

Root Beer Float 2.75
A frosty mug with I.B.C Root Beer and french vanilla ice cream

Ice creams double scoop 2.50
single scoop 1.75
Sisters homemade ice cream from Ohio, Illinois in several appealing flavors served in sugar wafer bowl- ask your server.

Biscotti each.75
An assortment of imported Italian biscotti perfect for dipping in your favorite cup of joe - your choice ( almond - cherry vanilla - chocolate hazelnut )

Uptown special desserts ???
Ask your server what we whipped up especially for you!

Cookies TOGO (quarter pound each) each1.25
Brownies TOGO (half pound each) each1.75
1 free with 6 / 2 free with 12

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

Espresso $1.50
Double Espresso $2.75
Cappuccino $2.50
Flavored Cappuccino $2.95
Caffe Mocha $2.75
Moccacino $2.75
Latte $2.75
Cafe au Lait $2.75
Steamed Milk $2.50
Kona Coffee Malted coconut rum, crème de cacao
Hot Spiked Sippin’ Cider Spiced rum, cinnamon and cider
Peppermint Patty Peppermint schnapps and hot chocolate
Almond Mocha Java Amaretto, white chocolate and coffee
Hot Apple Pie Toss, cider and cinnamon
Hot Nutty Irishman Irish Cream, Frangelico, and coffee
Any of the above, with whipped cream - $3.25
Biscotti each $0.75
An assortment of imported Italian biscotti perfect for dipping in your favorite cup of joe. Your choice of 1 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 Dintor or Regular
Homemade Wine coolers...$2.50
Eat your heart 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

Drink Specials

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
Champagne... glass/bottle
Chandon Brut Cuvée Napa Split 4.50
Mumm’s Brut Cuvée Napa 29.00

Red....
Cabernet Sauvignon, Napa Valley 2.75/12.75
Cabernet Sauvignon, Napa Valley 4.25/21.00
Remo Le Rinasco, Napa Valley 3.25/15.50
Barbera Cà Gianica 3.75/18.00
Carignane Bon Vieux 18.00
Petite Sirah, Napa Valley 18.00
Zinfandel, Napa Valley 18.00

White....
Chardonnay, Napa Valley 2.75/12.75
Geurztraminer, Alder Fels 4.25/21.00
Chardonnay, Jekel Vineyards 4.25/21.00
Pinot Grigio, Kettweiser 3.75/18.00
Pinot Blanc, Napa Valley 3.75/18.00
Sauvignon Blanc, Napa Valley 3.75/18.00
Chenin Blanc, Napa Valley 3.75/18.00

Blush....
White Zinfandel, Napa Valley 2.75/12.75

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

Zima, Samuel Adams, Rhino Claws American Ale
Corona, Pete’s Wicked Ale

We accept MasterCard, Visa, Discover, & American Express. Sorry, no personal checks!

Champagne.... glass/bottle
Chandon Brut Cuvée Napa Split 4.50
Mumm’s Brut Cuvée Napa 29.00

Red....
Cabernet Sauvignon, Napa Valley 2.75/12.75
Cabernet Sauvignon, Napa Valley 4.25/21.00
Remo Le Rinasco, Napa Valley 3.25/15.50
Barbera Cà Gianica 3.75/18.00
Carignane Bon Vieux 18.00
Petite Sirah, Napa Valley 18.00
Zinfandel, Napa Valley 18.00

White....
Chardonnay, Napa Valley 2.75/12.75
Geurztraminer, Alder Fels 4.25/21.00
Chardonnay, Jekel Vineyards 4.25/21.00
Pinot Grigio, Kettweiser 3.75/18.00
Pinot Blanc, Napa Valley 3.75/18.00
Sauvignon Blanc, Napa Valley 3.75/18.00
Chenin Blanc, Napa Valley 3.75/18.00

Blush....
White Zinfandel, Napa Valley 2.75/12.75

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

Zima, Samuel Adams, Rhino Claws American Ale
Corona, Pete’s Wicked Ale

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

We accept separate checks, cash & cash checks.
Please pay your server and only your server under penalty of law!