

THE
Last
Act





BAR SELECTIONS

May We Suggest . . . BEFORE, AFTER . . . and in-between

The Last Act	Rich Blend of Truffles, Tuaca, Dark Creme de Cocoa, Fresh-Brewed Coffee	\$3.50
Curtain Call	Hot Apple Cider, Tuaca, Apple Schnapps, Cinnamon Schnapps	\$3.50
Overture	A Refreshing Mixture of Gin, Vodka, Triple Sec, Lime & Orange Juices	\$5.00
Encore	Blend of Spiced Rum, Blackberry Brandy, Fruit Juices	\$5.00

BEERS

Bottled, domestic	\$2.25	Bottled, imported	\$2.75
Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Dry, Rolling Rock		Bass Ale, Molson Golden, St. Pauli Girl Light & Dark, Amstel Light	
Legacy Lager	\$2.50		
On Draught			
The Last Act	\$2.00	Miller Lite	\$2.00
		Heineken	\$2.50

STANDARD FARE COCKTAILS \$3.00-3.75



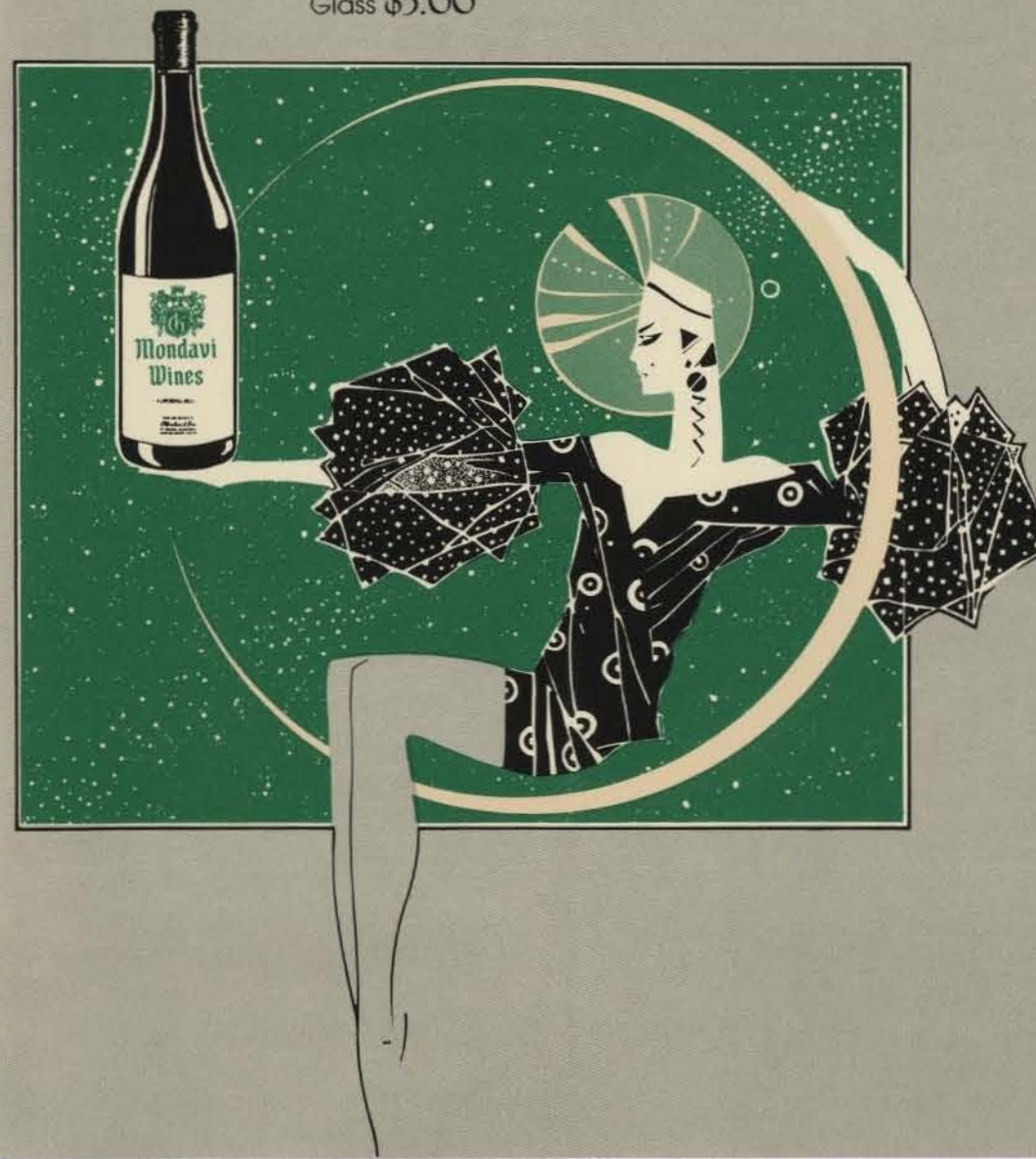
CK MONDAVI HOUSE WINE

We are proud to offer C.K. Mondavi, our premium house wine. It is produced in the famous Napa Valley, known for its outstanding vineyards. This wine is made from the best varietal grapes for the most discriminating people.

CHIANTI or CHABLIS Glass \$3.00

Also available: WHITE ZINFANDEL,
CHARDONNAY OR CABERNET SAUVIGNON

Glass \$3.00





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BAR FEATURES & APPETIZERS

CHICKEN BITES mini sandwiches,
served on toasted egg bun with
lettuce & tangy sauce

\$4.25

VEGETABLE TEMPURA

dipped in light, crisp beer batter,
fried in **OPTIMA** 100% Canola oil

\$3.95

NACHOS crisp tortilla chips,
topped with chili & melted cheeses

\$3.95

CAJUN FINGERS tenderloin of
chicken breast, fried golden brown

\$4.15

GULF SHRIMP steamed in Lager

\$5.25

MUSHROOM FLAMBE with garlic
& burgundy, served in a sizzling skillet

\$4.25

BRATIS steamed in Lager & grilled

\$2.95

TEXAS CHILI original recipe,
topped with onion & melted cheddar

\$3.25

MOZZARELLA STICKS breaded
cheese with spicy Marinara sauce

\$3.95

ENTREES served with soup or salad, baked potato or pasta, vegetable

FILET

The tenderest steak of all!
Cuts like butter, melts in
your mouth. Selection,
aging and trimming make
these filets fabulously
flavorful.

1. **STEAK CHASSÉUR** the ultimate charbroiled filet,
juicy & tender, flamed in cognac & worcestershire
2. **BROILED FILET** thick & generous, wrapped in bacon
3. **TORNEDOS PIEDMONTÉ** thick filets gently braised
in tomato, mushroom & burgundy sauce
4. **FILET BROCHETTE** chunky cubes of steak, marinated
in wine, bacon, capsicum & fresh mushrooms, grilled
on a skewer in traditional Turkish style

\$13.25

FISH

Neptune's Harvest.
Fresh seafood specials
daily, featuring a variety
of fresh water and ocean
fish. Prepared to
individual tastes.

1. **BROILED** basted with sweet butter, sprinkled with lemon & wine
2. **SAUTEED** in lemon, wine & sweet butter
3. **TEMPURA BATTER** deep fried light & flaky
4. **BREADED** with sour dough crumbs, deep fried
golden brown

Market
Price

RIBS

Hickory smoked, slowly
roasted. Generous portions
and choice of preparation
are enhanced with
homemade BBQ sauce.

We deep-fry **ONLY** with **OPTIMA** 100% Canola oil.

1. **BAKED** falling off the bone
2. **BROILED** chewy

\$12.95



ENTRÉES & APPETIZERS

\$4.25	GULF SHRIMP steamed in Lager	\$5.25
	MUSHROOM FLAMBE with garlic & burgundy, served in a sizzling skillet	\$4.25
	BRATS steamed in Lager & grilled	\$2.95
	TEXAS CHILI original recipe, topped with onion & melted cheddar	\$3.25
	MARINARA STICKS breaded with spicy Marinara sauce	\$3.95

...ta, vegetable

SANDWICHES served with

HOT . . . international	
REUBEN	\$4.95
ITALIAN BEEF	\$4.95
FRENCH DIP	\$4.95
PHILLY STEAK	\$4.95
BARBECUED BEEF	\$4.95
CHICKEN CORDON BLEU	\$4.95
FILET MIGNON	\$5.95

A fine Selection of Deli Sandwiches
We feature the finest cold cuts by

PIZZA 12, 14 or 16 inch

We knead our
own dough, make
our own crust
... use the
finest, freshest
ingredients
JUST FOR YOU!

Our Pizza is served
hot from our ovens.
Crispy crust covered
with your choice
of tangy, tempting,
tantalizing toppings!

1. THE LAST ACT
2. RICHARD
3. CHRIS
4. ANDREW
5. MEAT
6. VEGETABLE
7. BUILD

DESSERTS

PECAN CARAMEL CHEESECAKE
PLAIN CHEESE CAKE
CARAMEL FUDGE BROWNIES



The Last Act Company opened its doors Saturday, the 14th of July, 1990 with a novel idea in mind: why not cater to the "after-theater" crowd, the Second City stars, the neighborhood Let's give everyone who walks in a great meal, superb service, the best cocktails, and let them keep some of the money they came in with.
Not a bad idea.

The Restaurant & Bar is family-owned and operated. Richard Loan, the father, handles the finances. The restaurant is co-managed by two of his sons, Chris and Thomas. Chris handles the bar (you name it, he'll make it); Tom takes care of the food (American and Continental cuisine). All three share the firm belief that they should be there at all times to meet with and greet all patrons and new-found friends, which further illustrates their conviction that friendly ambience is necessary for success in the "people" business.

It is not by accident that The Last Act is swiftly becoming the "in spot". Reasonable prices, great food and drink, friendly, unbeatable service. The dress code is casual, so drop in anytime . . . and often!

The next time you're in the neighborhood, make THE LAST ACT a must on your theatre night out or anytime you're in the mood for fun!

Always ready to serve you,

Richard Chris
Thomas Keith

The Last Act Company
Restaurant and Bar
Located in Old Town
1615 North Wells
Chicago, IL 60614
(312) 440-4915



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Located in Old Town

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SANDWICHES served with choice of New Potato Salad or Cajun Fries

HOT . . . international

REUBEN	\$4.95
ITALIAN BEEF	\$4.95
FRENCH DIP	\$4.95
PHILLY STEAK	\$4.95
BARBECUED BEEF	\$4.95
CHICKEN CORDON BLEU	\$4.95
FILET MIGNON	\$5.95

BURGERS . . . ½ pound, 80% lean served with pickle, lettuce & tomato

CALIFORNIA	avocado, alfalfa sprouts	\$4.75
LUMBERJACK	monterey jack, Canadian bacon	\$4.75
MEXICAN	chili & cheddar	\$4.75
PATTY MELT	marinated beef, cheese on rye	\$4.75
BUILD YOUR OWN	start with bun & meat other ingredients ONLY 50¢ each!	\$4.25

A fine Selection of Deli Sandwiches is Available After Midnight 'Til Closing.
We feature the finest cold cuts by **Bil Mar**, THE authority on freshness. NO MSG.

PIZZA 12, 14 or 16 inch

We knead our
own dough, make
our own crust
. . . use the
finest, freshest
ingredients
JUST FOR YOU!

Our Pizza is served
hot from our ovens.
Crispy crust covered
with your choice
of tangy, tempting,
tantalizing toppings!

1. **THE LAST ACT** (my favorite)
extra pepperoni, onion . . . done well! \$8.95
2. **RICARDO'S**
pineapple, shrimp, Canadian bacon, tomato slices \$9.95
3. **CHRIS' FAVOURITE**
sausage, BBQ sauce, extra mushroom & cheese \$9.95
4. **ANDRE'S** (AKA Popeye)
spinach, cheddar, mozzarella, bacon \$8.95
5. **MEAT LOVERS'**
ground chuck, pepperoni, bacon, sausage \$9.95
6. **VEGETARIANS' DELIGHT**
mushrooms, green pepper, onion, black olive \$8.95
7. **BUILD YOUR OWN** crust & cheese \$5.95
. . . additional ingredients ONLY 95¢ each!
(Add \$1.00 for 14 inch; \$2.00 for 16 inch)

DESSERTS

PECAN CARAMEL CHEESECAKE	\$3.25
PLAIN CHEESE CAKE	\$2.95
CARAMEL FUDGE BROWNIES	\$1.95

TAKE-OUTS

Tops in convenience!
Enjoy gourmet foods at home.
Phone in ahead and pick up
your order. All orders are quality
packed to ensure freshness!

OMELETS

Three Grade A, top-quality farm fresh eggs

DENVER ham, onion, green pepper, swiss	\$3.95
MEXICAN chorizo, onion, cheddar, black olives	\$3.95
FLORENTINE spinach, swiss, shallots	\$3.95
THE LAST ACT mushroom, onion, ham, cheese	\$3.95
BUILD YOUR OWN start with 3 eggs . . . each extra ingredient ONLY 95¢	\$2.25

CALORIE CONSCIOUS SPECIALS

VEGETARIAN SANDWICH (approx. 240 calories) blanched vegetables, light cheese on whole wheat	\$3.95
80% LEAN PATTY (approx. 380 calories) with cottage cheese	\$3.95
DIET PLATE (approx. 220 calories) choice of chilled shrimp, chopped beef or sliced chicken, served with sliced tomato, fruit, cottage cheese and coffee or tea	\$4.50
FRESH GARDEN SALAD featuring KRAFT® fat/cholesterol free light dressing	\$3.25

SOUL SATISFYING SOUPS

**Bowls only, served with mixed cracker basket
& piping-hot San Francisco Sour Dough Bread**

Baked Onion, Soup du Jour	\$2.50
Chili	\$3.25

COLD DELI served with pickle, lettuce & tomato

Your choice of Ham, Turkey or Corned Beef served on White, Rye, Whole Wheat or Sour Dough	\$5.25
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We feature the finest cold cuts by **Bil Mar**,
THE authority on freshness. NO MSG.

BEVERAGES

CAPUCCINO, ESPRESSO	\$2.75
COFFEE, DECAF, TEA	\$1.50
SOFT DRINKS	\$1.50

N.A. — A.C.
Bar / Grill

WE HONOR THE FOLLOWING...



NO PERSONAL CHECKS ACCEPTED.

PLEASE NOTE:

We reserve the right to refuse service to anyone.

We are not responsible for loss of personal property.

Sales tax will be added to the price of all Food and Beverage Items served in these rooms.

15% gratuity will be added on parties of six or more.