

# LOCKWOOD

RESTAURANT & BAR



# STARTERS

## HUMMUS 18

SEASONAL VEGETABLES-SPICY OLIVE TAPENADE-FETA  
CARAMELIZED ONION NAAN

## MARGHERITA FLATBREAD 20

BALSAMIC TOMATO-FRESH MOZZARELLA-BASIL  
EXTRA VIRGIN OLIVE OIL

## SPICY PEPPERONI FLATBREAD 21

PEPPERONI-CALABRIAN CHILI-MOZZARELLA-OREGANO  
VODKA SAUCE-PEPPERONI RANCH

## CHICKEN WINGS 18

HONEY SRIRACHA-KEWPIE RANCH

## TRUFFLE FRIES 15

BLACK TRUFFLE-20-MONTH PARMIGIANO REGGIANO-TRUFFLE AIOLI

# SOUP & SALADS

## WHITE BEAN AND SAUSAGE SOUP 11

SPINACH-PARMESAN BROTH-ITALIAN SAUSAGE

## CREAMY TOMATO SOUP 10

ALTA CUCINA TOMATO-BASIL-HEAVY CREAM

## CAESAR 16

ROMAINE-SOURDOUGH-PARMESAN-LEMON

## APPLE WALNUT SALAD 17

KALE-FRISÉE-HONEY CRISP APPLE-TOASTED WALNUT  
DRIED CRANBERRY-FETA-WHITE BALSAMIC

ADD TO ANY SALAD-CHICKEN BREAST 8 SALMON\* 12

# DESSERTS

## BERTHA'S BROWNIE 13

CHOCOLATE GANACHE-BERRY COULIS-BROWNIE CRUMBLE WITH  
WALNUTS

## PASSION FRUIT CHEESECAKE 13

SESAME ALMOND GRANOLA-MANGO LIME COMPOTE-HONEY LACE CRISP

## BLACK CHERRY CHOCOLATE TORTE 12

CHERRY CARAMEL-MILK CHOCOLATE GANACHE-BROWNIE WALNUT BRITTLE

# REFRESHMENTS

## COFFEE 6

TRADITIONAL SERVICE

## TEA 6

TEA LEAVES SELECTION-HOT OR ICED

## ESPRESSO-CAPPUCCINO 7

ASK YOUR SERVER FOR A FULL SELECTION OF SPECIALTY  
COFFEE DRINKS

## SODA 6

COKE-DIET COKE-SPRITE-COKE ZERO-MINUTE MAID LEMONADE

## STILL OR SPARKLING WATER 7

**PALMER HOUSE BLOODY MARY OR  
MIMOSA 14** DAILY UNTIL 4 PM

PLEASE ASK YOUR SERVER FOR VEGAN OR VEGETARIAN  
ALTERNATIVES

FOR PARTIES OF 6 OR MORE AN 18% SERVICE CHARGE WILL  
BE ADDED TO BILL

**PLEASE NOTIFY THE SERVER OF ANY ALLERGIES OR  
DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER.**

\*CONSUMER ADVISORY: THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR  
COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LOCKWOOD SPECIALTY

# SANDWICHES

## ROASTED TURKEY 19

JALAPEÑO HONEY MUSTARD-TOMATO-SMASHED AVOCADO  
LETTUCE-IRISH CHEDDAR-GRILLED SOURDOUGH-FRIES



## LOCKWOOD BURGER\* 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE-FRIES

## FALAFEL WRAP 21

HOUSE MADE FALAFEL-TZATZIKI-MIXED GREENS-RED ONION  
TOMATO PICKLE-FETA-CHILI SAUCE-SPINACH WRAP-FRIES

ADD CHICKEN BREAST 8 SALMON\* 12 SHRIMP 12\*



## MONROE STREET TORTA 21

CHICKEN MILANESA-AVOCADO CREMA-REFRIED BEANS-GREEN  
CABBAGE SLAW-CILANTRO-ONION-TOMATO-PICKLED JALAPEÑO  
ANCHO CHILE FRIES



## CHICAGO PRIME DIP\* 23

SLOW ROASTED ANGUS RIBEYE-SWEET PEPPERS-GIARDINIERA  
PROVOLONE-AU JUS-PRETZEL BUN-FRIES

## SHRIMP PO BOY\* 23

BREADED GULF SHRIMP-TABASCO AIOLI-TOMATO-LETTUCE  
DILL PICKLE-FRIES

# A TOAST TO HER

Handcrafted and  
Inspired by  
the Spirit of Women

Feb 16 thru Apr 19

## For Good 17

Koval Gin, Blackberry, Maraschino Liqueur, Green Chartreuse,  
Lime Juice

*Crafted by* Chelsea McPeck, Hilton Chicago

Inspired by The Wizard of Oz and Wicked, and their Chicago roots,  
this cocktail celebrates friendship, transformation and balance.  
The adaptation of Wicked has since been made into a film  
showcasing two of the most talented women vocalists of this  
century. Featuring female-owned KOVAL Gin, the cocktail is vibrant,  
bold and unforgettable - like these stories themselves.

## Chardonnay, Decoy by Duckhorn Sonoma County, CA

*Winemaker* Dana Epperson 6 oz. 16 9 oz. 25 Bottle 70

Decoy's winemaking program is guided by acclaimed Winemaker  
Dana Epperson, a third generation Sonoma County resident. She  
works collaboratively with the vineyard and winemaking teams  
to ensure the wines reflect the Decoy signature style and its  
commitment to quality.