

## **DINNER OPTIONS**

### **Country House**

2095 Kirk Road  
Geneva  
(630) 208-8181  
Family/Burger  
\$\$

### **Two Brothers Tap House**

30 w 315 Calumet Avenue West  
Warrenville  
(630) 393-2337  
Burger  
\$\$

### **Tia Maria's a/k/a Jose Maria's**

730 E. State Street  
Geneva  
(630) 232-9135  
Mexican  
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### **Gaetano's**

15 E. Wilson Street  
Batavia  
(630) 406-3009  
Italian  
\$\$\$

### **Chianti's**

201 S. 3<sup>rd</sup> Street  
Geneva  
(630) 232-0212  
Italian  
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### **Jurin Japanese Restaurant**

1772 S. Randall Road (Randall Square)  
Geneva  
(630) 262-9590  
Japanese  
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**Country House 2016**  
**Serving Chicagoland's Favorite Burger for over 40 years**

**Snacks, Soups, and Small Plates**

**\$7.99**

**Spinach & Artichoke Dip**

a rich combination of artichoke hearts, spinach, red onion, cream cheese & feta cheese served hot with pita chips

**\$5.25**

**Country House Chili**

the original country house recipe served with raw onions and/or cheese on request

**\$7.49**

**Mini Mozzarella Sticks**

bite sized pieces of mozzarella lightly breaded & served with marinara sauce

**\$10.49**

**Buffalo Wings**

fresh chicken wings "buffalo style" served with celery & blue cheese dressing

**\$9.99**

**Mini Burgers**

three baby burgers served with cheese & choice of potato

**\$6.99**

**Tender Fried Clams**

sweet sea clam strips with a light breading served with tartar sauce & lemon

**\$8.49**

**Duck Tenders**

duck tenderloins rolled in almond breading & fried to a crisp golden brown, with raspberry bbq sauce

**\$10.99**

**Pot Roast Sliders**

3 Slow Braised Pot Roast sliders pulled and served on toasted sesame seed mini buns with Onion Strings and Horseradish Cream Sauce, Plus Steakhouse Fries.

**\$8.49**

**Bbq Pork Sliders**

Slow Roasted, pulled and sauced on Mini Buns. Served with Fries.

**\$7.49**

**Jenny's Buffalo Chicken Dip**

Tender pulled Chicken in a creamy blend of Sour Cream, Blue Cheese, Celery, and Buffalo Sauce. Served with Tortilla chips.

**\$2.99**

**Tossed Salad**

**Homemade Soup of the Day**

Cup - **\$3.99**

Bowl - **\$4.49**

**\$4.99**

**Baked French Onion Soup**

**\$12.99**

**Country Combo Platter**

Breaded Mushrooms, Potato Skins, Mini Mozzarella Sticks, Onion Rings, and Tender Clam Strips. Served with Marinara, Ranch Dressing, and Sour Cream.

**\$3.75**

**Basket of Fries**

**\$4.99**

**Basket of Onion Rings**

**\$5.99**

**Basket of Sweet Potato Fries**

**\$7.50**

**1/2 Dozen Fresh Shucked Oysters**

With Cocktail Sauce and Lemon. Only 0.69 each on Tuesdays 5PM - 7PM

### **Sandwiches**

All Sandwiches are served with your choice of Steakhouse Fries, Onion Rings, Fresh Fruit, Potato Salad, Cole Slaw, Fresh Vegetables, Baked Potato or Sweet Potato Fries 1.00 Extra for Sweet Potato Fries.

**\$10.49**

**Turkey Stack**

thinly sliced breast piled high with bacon, monterey jack cheese, lettuce, tomato & mayonnaise on a pretzel bun with cranberry orange relish on the side

**\$9.49**

**Muffaletta**

a New Orleans classic, baked ham, hard salami, monterey jack & swiss cheese with a garlicky olive spread served hot on french bread

**\$10.49**

**Reuben**

kosher style corned beef, sliced thin & grilled with swiss cheese & sauerkraut on light or dark rye

**\$11.49**

**Hot Pastrami**

thin sliced premium pastrami heated & piled on a fresh bavarian pretzel bun. served with a side of Dijon mayonnaise

With Cheese, Add **\$.99**

**\$9.49**

**French Dip**

a mound of thinly sliced hot roast beef on fresh French bread with au jus

With Cheese, Add **\$.99**

**\$8.99**

**Barbecue Pork**

Slow roasted pulled pork, shredded & dipped in our homemade barbecue sauce & served on a sesame bun

**\$10.49**

**Southwest Breaded Porkloin**

a slice of tender pork loin, hand breaded, fried, & served on a bakery fresh torta bun with avocado, pepper jack cheese, pico de gallo & ranch salsa for dipping

With Cheese, add **\$.99**

**\$10.99**

**Tilapia Sandwich**

Broiled, seasoned filet on a soft bun with Red Pepper Aioli

**\$9.99**

**Chicken Bruschetta Panini**

Tender Chicken, Pesto, Marinated Tomatoes, and Provolone. From our Sandwich Press

**Seafood, Pasta, & Salad, Etc.**

**\$14.99**

**Pretzel Crusted Walleye Pike**

this fresh water filet is a real treat! coated with crushed pretzels & fried to a crispy golden brown. served with Louisiana tarter sauce, fresh vegetables & your choice of potato

**\$11.49**

**Fish & Chips**

white, flaky, North Atlantic Cod Filet dipped in New England style Pub Batter, deep-fried and served with your choice of side, Lemon and Tartar Sauce

**\$9.49**

**Country House Chopped Salad**

fresh chopped Lettuce tossed with Roma Tomatoes, Peppers, Red Onion, Broccoli, Cucumbers, Ditali Pasta, Grilled Chicken Breast & Parmesan Vinaigrette. Topped with Grated Parmesan Cheese & Toasted Crostini

**\$10.99**

**Southwest Chicken Pasta**

fresh Sauteed Chicken Breast tossed with Roma Tomatoes, Fresh Spinach, Garlic, Penne Pasta and a spicy Southwest Cream Sauce. Served with Garlic Bread

+Substitute Tiger Shrimp

**\$12.99**

**\$11.99**

**Broiled Salmon on Herb Focaccia**

boneless filet of salmon broiled & served on fresh baked herb focaccia with sun dried tomato mayonnaise. served with fresh fruit

**\$12.49**

**Cashew Chicken Salad**

grilled chicken strips with romaine lettuce, toasted cashews, granny smith apples, swiss cheese, & poppy seed dressing

**Linguine with Fresh Vegetables and Chicken**

tender grilled chicken breast tossed with a variety of fresh vegetables, mushrooms, garlic, basil & olive oil. topped with fresh grated romano cheese

**\$10.99**

Vegetarian Style

**\$8.99**

**\$10.99**

**Maple Avenue Crispy Chicken Salad**

Crispy Chicken Tenderloin, Hard Boiled Sliced Egg, Bacon, Tomato, Shredded Cheeses, served on a bed of House Greens with Honey Mustard Dressing

**Burgers**

Burgers served with your choice of Steakhouse Fries, Onion Rings, Fresh Fruit, Potato Salad, Cole Slaw, Fresh Vegetables, Baked Potato or Sweet Potato Fries 1.00 Extra for Sweet Potato Fries

**\$9.99**

**Country Burger**

our award winning half pound usda choice chuck, char broiled to order & served on bavarian dark rye or a sesame bun with lettuce tomato, pickle & cole slaw (on request)

With Cheese, add **\$.99**

**\$13.99**

**Buffalo Burger**

100% ground buffalo, lower in fat, cholesterol, & calories than beef, pork or chicken

With Cheese, add **\$.99**

**\$8.99**

**Veggie Burger**

not just another bean patty. you will actually recognize it's ingredients (carrots, broccoli, peas, stringbeans, corn, etc.) have it made the same way as your favorite country burger

With Cheese, add **\$.99**

**\$13.99**

**Elk Burger**

Less Fat and Calories than Beef, Pork, Chicken, Salmon, and even Ostrich! A very lean, healthy, and delicious protein alternative.

With Cheese, add **\$.99**

**\$8.99**

**Turkey Burger**

a third pound of 100% ground turkey seasoned with pepper & a touch of garlic. served on a bakery fresh onion roll

With Cheese, add **\$.99**

**\$13.99**

**Top Drawer Burger**

A Custom blend of ground Brisket, Short Rib, and Whole Chuck. Tastes great at any level of doneness

With Cheese, add **\$.99**

**\$9.49**

**Chicken Breast**

Not really a burger, but you can have the Char-Broiled Chicken Breast topped with the same choices as your favorite burger.

With Cheese, add **\$.99**

## Big Plates

All, except Wurst Platter and Pastas, are served with your choice of Steakhouse Fries, Onion Rings, Fresh Fruit, Potato Salad, Cole Slaw, Fresh Vegetables, Baked Potato. Sweet Potato Fries add 1.00

**\$15.49**

### **Country House Steak Sandwich**

a perfectly aged 5 oz. filet mignon, broiled to order & served open-faced on toast points with steakhouse fries

Add An Extra 5 Oz. Filet

**\$24.99**

**\$11.99**

### **German Wurst Platter**

handmade at the Elburn meat market - one each grilled knockwurst, veal bratwurst & thuringer served with hot german potato salad & sauerkraut

**\$13.99**

### **Center Cut Pork Chops**

two specially seasoned center cut pork chops, char broiled & served with applesauce & steakhouse fries

**\$9.49**

### **Southwest Chicken Wrap**

marinated chicken breast rolled in a tomato tortilla with sautéed onion, pepper, avocado, lettuce, tomato & Monterey jack & cheddar cheese

**\$18.99**

### **Kentucky Bourbon Steak**

bourbon marinated ribeye steak topped with homemade mushroom whiskey sauce & blue cheese crumbles. served with choice of potato

**\$17.99**

### **Steakhouse Ribeye**

10 oz. usda choice ribeye char grilled to perfection. served on a bed of fried red onion strings with your choice of potato

**\$21.49**

### **Tournedos**

2 petite filet mignons, broiled to order & complimented with bordelaise or béarnaise sauce

**\$12.50**

### **Golden Shrimp**

six jumbo gulf shrimp, lightly breaded & deep-fried

### **Smoked Baby Back Ribs**

hickory smoked baby back ribs in our own barbecue sauce  
Full Slab

**\$17.99**

Half Slab

**\$13.99**

**\$11.99**

**Steak Quesadilla**

Grilled Steak, Red Onion and Cheese in a Tomato Tortilla. Served with Spanish Rice, Guacamole, Pico de Gallo, and Sour Cream.

**Desserts**

**4.95**

**Key Lime Pie**

fresh homemade key lime pie made with juice from key limes & a buttery graham cracker crust, topped with fresh whipped cream

**\$5.99**

**Country House Brownie Delight**

rich chocolate brownie topped with vanilla ice cream, hot fudge & whipped cream

**\$4.95**

**Country House Sundae**

**\$5.99**

**RumChata Crème brûlée**

Creamy, Smooth, Rich and Luxurious. This Country House made version has a touch of RumChata and a crunchy sugar top.

**\$5.99**

**Turtle Pie**

Praline Ice Cream swirled with Caramel and Chocolate on a Chocolate Graham Cracker Crust with Hot Fudge and Whipped Cream.

**\$3.99**

**Cinnamon Sugar Donuts**

Five Doughnut Pillows tossed with Cinnamon Sugar and then drizzled with Caramel and Chocolate. They are Simply Delicious!

**\$5.99**

**Chocolate Bunt Cake**

Decadent Housemade Cake filled with rich Fudge and served with Bourbon Caramel Sauce





# TWO BROTHERS<sup>®</sup>

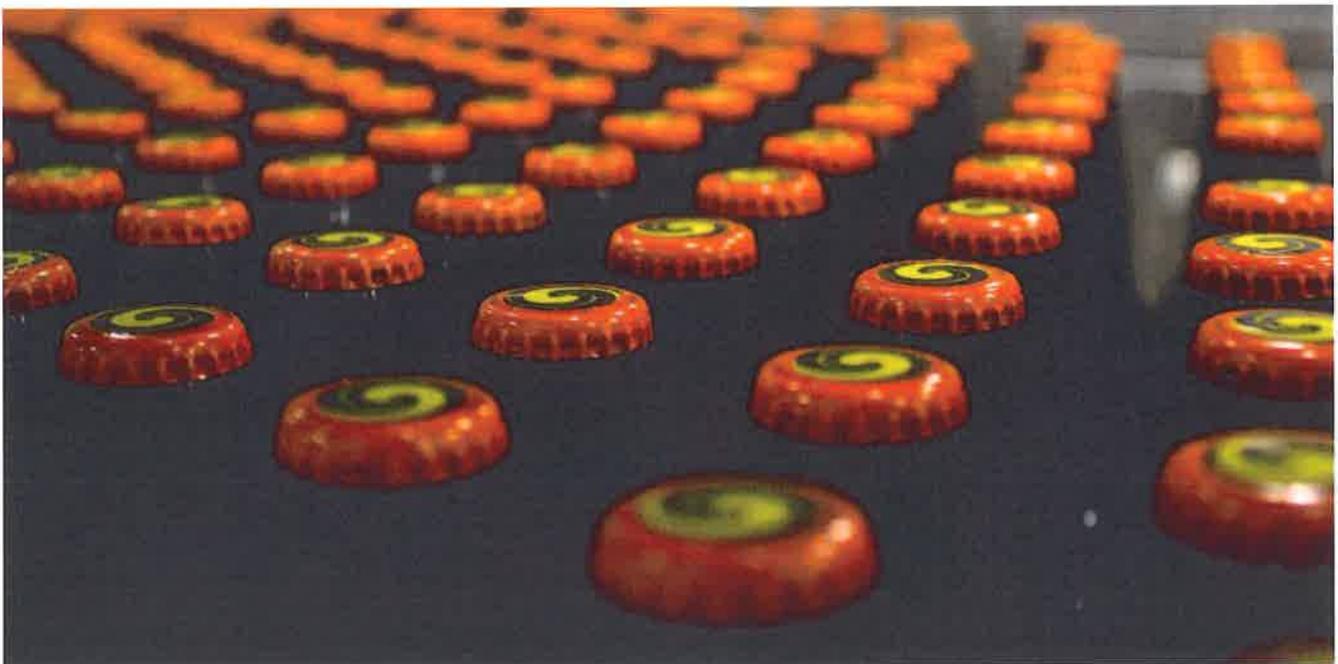
## ARTISAN BREWING

### TWO BROTHERS TAP HOUSE

**Two Brothers Brewing Company** was founded by brothers Jim & Jason Ebel in the fall of 1996. What began as a dream, fermenting in old dairy tanks (donated from their retired dairy-farmer grandfather) and bottling by hand has blossomed into a world-class regional brewery. With constant improvements, we're bringing more varieties of beer to you than ever before.

Two Brothers believes in keeping our Earth healthy. That's why we are committed to bringing you the  **freshest, independent, locally sourced** and **organic** products. We believe that each and every person should make an effort to help Mother Nature any way they can. From our **organic herb and vegetable garden** on the roof of this building, our **compostable carry-out containers** and recycled paper products, to our commitment to using as many organic and **locally sourced** items as we possibly can, we try to minimize our impact on the environment. Please join us in the enjoyment of fresh to you foods made in house, with the most important ingredient of all: **caring**.

Join us for free brewery tours here at our **Warrenville** brewery every **Saturday** at **1:00, 2:00** and **3:00 PM** and **Sundays** at **seasonal times**. There are no reservations required. We offer free samples and the Tap House offers menu specials every day of the week.



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## STARTERS

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- GUACAMOLE & CHIPS** \$10  
House-made Guacamole, Queso Fresca, Tortilla Chips
- CARNITAS DIP** \$10  
Smoked Pork Carnitas, Green Chile, Salsa Verde, Pico de Gallo, Queso Fresca, Tortilla Chips
- WARRENVILLE WINGS** \$10  
House-smoked Wings, Choice of Memphis BBQ, Classic Red Hot, Stupid Hot Habanero or Jerk Dry Rub, Hook's Bleu Cheese, Veggie Sticks
- LOADED CHEESE FRIES** \$10  
Fresh Cut Fries, Sidekick Cheese Sauce, Bacon Bits, Scallions, Grated Cheddar and Provolone Cheese
- CHIMICHURRI NACHOS** \$12  
Mixed Cheeses, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Tomatillo Salsa  
Add Chicken, Beef, Smoked Pork \$3
- PAPA JIM'S QUESADILLA** \$12  
Chicken, Bacon, Pasilla Chile Sauce, Roasted Poblano Pepper, Mixed Cheeses, Grilled Flour Tortilla, Sour Cream, Pico de Gallo, Tomatillo Salsa
- FRIED CHEESE CURDS** \$12  
Ebel's Weiss Beer Batter, Roeli Cheese Curds, Horseradish Cream
- TAP HOUSE VEGETABLE FLAUTAS** \$12  
Carrots, Zucchini, Onions, Ancho Sauce, Salsa Rojo, Chihuahua Cheese, Guacamole

- BEER BREZEN** \$8  
Domaine DuPage Organic Pretzels, Cane and Ebel Stone Ground Mustard, Bitter End Beer Cheese Sauce

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## SOUP AND SALADS

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- SOUP OF THE DAY** \$3
- HOUSE SALAD** \$5  
House Greens, Shredded Carrot, Cucumber, Radish, Tomato, Choice of Dressing
- TAP HOUSE COBB SALAD** \$12  
Mixed Greens, Blackened Chicken, Hard-Cooked Egg, Tomato, Black Olives, Avocado, Bacon, Hook's Bleu Cheese, Choice of Dressing
- CAESAR SALAD** \$8  
Romaine Hearts, Croutons, Black Olives, Shredded Parmesan, Caesar Dressing  
Add Chicken \$2
- SPINACH SALAD** \$10  
Spinach, Curry Candied Walnuts, Red Onion, Orange Segments, Grape Tomato, Quinoa

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## TAP HOUSE HANDFULS

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- TAP HOUSE ITALIAN BEEF** \$12  
House-seasoned Italian Beef, French Bread, Giardiniera or Sweet Peppers  
Add Cheese \$1
- ROAST BEEF** \$12  
Sliced House-roasted Beef, Horseradish Cream, White Cheddar Cheese, Shredded Lettuce, Tomato, Herb Focaccia
- TAP HOUSE BURGER** \$14  
Grass Fed Beef, Fresh Roasted Jalapeños, Cheddar Cheese, Red Pepper Mayonnaise, Lettuce, Tomato, Raw Onion, Sesame Seed Roll
- CLASSIC BURGER** \$12  
Grass Fed Beef Patty or Vegetable Patty, Lettuce, Tomato, Onion, Old-Fashioned Burger Bun  
Add Choice of Cheese \$1
- PORK TORTA** \$12  
Grilled Pasilla Marinated Pork Loin, Refried Beans, Pepper Jack Cheese, Garlic Mayonnaise, Pickled Onion, Shredded Lettuce, Toasted Telera Roll
- SMOKED PORTABELLA REUBEN** \$12  
Portabella Mushroom, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Toasted Marble Rye
- THE CUBAN** \$14  
Smoked Ham, Oven-roasted Sakura Pork Loin, House-brined Spicy Pickles, Provolone Cheese, Garlic Mayonnaise, Yellow Mustard, Hoagie Roll
- BREWER'S REUBEN** \$15  
House-brined Beef Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Toasted Marble Rye
- SLOPPY JOE GRILLED CHEESE** \$12  
Grass Fed Beef, Onions, BBQ Sauce, Pepper Jack Cheese, American Cheese, Toasted Brioche
- TOMATO GRILLED CHEESE** \$12  
Tomato Chutney, Havarti Cheese, Pepper Jack Cheese, Arugula, Brioche
- BUFFALO CHICKEN WRAP** \$12  
Fried All-White Chicken, Buffalo Sauce, Lettuce, Ranch Dressing
- CHIMI TURKEY** \$14  
Sliced Turkey, Roasted Red Pepper, Shredded Lettuce, Bacon, Avocado, Chimichurri Mayonnaise
- CHICKEN PROVOLONE** \$12  
Grilled Chicken Breast, House-made Tomato Sauce, Sliced Provolone Cheese, Toasted Sourdough Bread
- TUNA SALAD** \$12  
Tuna, Giardiniera, Celery, Mayonnaise, Tomato, Shredded Lettuce, Nine Grain Bread

\*All sandwiches come with choice of side

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## TAP HOUSE SPECIALTIES

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**FISH TACOS** \$12

Sustainable West Coast Dover Sole, Flour Tortillas, Mixed Cheeses, Soy Marinated Cabbage, Pico de Gallo, Buttermilk Ranch Dressing, Rice and Beans

**COCONUT CURRY** \$12

Sweet Potatoes, Garbanzo Beans, Zucchini, Cauliflower, Peas, Sweet n' Spicy Coconut Curry Sauce, Basmati Rice

**MAC & CHEESE** \$10

Sidekick Cheese Sauce, Shell Pasta, Parmesan Bread Crumbs, Ask Your Server About Adding Additional Ingredients

**PAN ROASTED COD & HASH** \$15

Sustainable Pacific Cod, Tomato Butter Sauce, Sweet Potato & Brussel Sprout Hash

**VEGETABLE STIR FRY** \$12

Zucchini, Snap Peas, Carrots, Green Peppers, Broccoli, Cauliflower, White Rice

**CHIMI STEAK** \$16

Grilled Flank Steak, Chimichurri, Shitake Mushrooms, Fries

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## PIZZA

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**MR JIM'S PIZZA** \$15

Domaine DuPage Crust, BBQ Sauce, Red Onion, Chicken, Bacon, Goat Cheese

**HAWAIIAN PIZZA** \$15

Domaine DuPage Crust, Pineapple, Giardianera, Ham

**NACHO PIZZA** \$15

Domaine DuPage Crust, Chorizo, Tomatillo, Chimichurri, Shredded Chihuahua Cheese, Queso Fresco, Pico de Gallo

**CREATE YOUR OWN 10" PIZZA** \$9

Domaine DuPage Crust, Cheese, Tomato Sauce

Add Onion, Green Pepper, Tomato, Mushroom, Jalapeño, Spinach, Goat Cheese, Parmesan Cheese  
\$0.50 each

Add Sausage, Pepperoni, Chicken, Bacon  
\$1 each

### SPECIAL THANKS TO OUR LOCAL FARMERS!

**CDK Farms - Lena, Illinois**

Sustainably raised Angus Beef

**Strauss Brands - Franklin, Wisconsin**

Family Farmed 100% Grass Fed Beef

**Chef Martin - Bensenville, Illinois**

Nitrate Free Old World Sausage

**Wagner Farms - Naperville, Illinois**

Local Produce Organically Farmed

**Two Brothers Tap House - Warrenville, Illinois**

Our own rooftop garden-all organic herbs and tomatoes!

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## SIDES

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**HOUSE CUT FRENCH FRIES** \$3**SWEET POTATO FRIES** \$3**ROASTED SEASONAL VEGETABLES** \$3**BEANS AND RICE** \$3**SIDE SALAD** \$4**FRUIT CUP** \$3

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## DESSERTS

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**ICE CREAM** \$3

Graham's Vanilla, Chocolate or Seasonal Ice Cream  
Two Scoops \$5

**ITALIAN LEMON CRÈME CAKE** \$7

Crème Cake, Lemon Mousse Filling, Topped with Powdered Sugar

**CINNAMON ROOT BEER FLOAT** \$6

Two Brothers Brewing Company Cinnamon Root Beer, Graham's Vanilla Ice Cream

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## HOMEMADE SODA

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**FRENCH LEMONADE** \$1.50**CINNAMON ROOT BEER** \$1.50

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## COFFEE

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**BREWHOUSE BLEND** \$2.50**BREWHOUSE BLEND DECAF** \$2.50

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## CONNECT WITH TWO BROTHERS

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 [www.TwoBrothersBrewing.com](http://www.TwoBrothersBrewing.com)

 [www.facebook.com/TwoBrothersBrewing](https://www.facebook.com/TwoBrothersBrewing)

 [www.twitter.com/TwoBrothersBeer](https://www.twitter.com/TwoBrothersBeer)

# DRAFT BEER



## SEASONAL AND ARTISAN BEERS

Creativity is at the heart of the brewing process. We are always creating new and unique products, so ask your server for current seasonal and artisan selections.



**DOMAINE DUPAGE**  
FRENCH COUNTRY ALE

Inspired by the brothers' time living in France, this food-friendly ale is deep amber in color with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appétit!

\$5 Pint \$2 Sample



**WOBBLE**  
INDIA PALE ALE

Two Brothers set out to make a wide variety of creative and complex, yet balanced beers. But...once in awhile we feel a need to "wobble" on the edge of very hoppy. Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.

\$5 Pint \$2 Sample



**SIDEKICK**  
EXTRA PALE ALE

Buddy, pal, mate, brother (or sister) from another mother, compadre...sidekick. Sidekick extra pale ale is all of those things. This golden colored ale is loaded with juicy citrus and passion fruit hop aroma yet balanced with malt and hop character. A true companion.

\$5 Pint \$2 Sample



**PRAIRIE PATH**  
GOLDEN ALE

Prairie Path Ale has a complex malt character that is paired with Saaz and Golding hops that create a mildly bitter finish. The result is a crisp, drinkable, savory ale that is light in color, but not in flavor. Crafted to remove gluten.

\$5 Pint \$2 Sample



**EBEL'S WEISS**  
WEISS BEER

Ebel's Weiss is a traditional German Hefeweizen that is naturally unfiltered. It has a wonderful malt sweetness and a soft aroma of clove, vanilla and banana. This deep golden colored weiss will make you think you are in Bavaria.

\$7 Weiss Class \$2 Sample



**CANE AND EBEL**  
RED RYE ALE

This red rye ale is dry, but with a creamy touch of Thai Palm sugar. The complex spicy tang of rye malt is countered with loads of the wackiest new hops we could lay our hands on. Yep, it's an original. And that's no sin.

\$6 Pint \$2 Sample



**OUTLAW**  
INDIA PALE ALE

As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

\$5 Pint \$2 Sample

# JOSE MARIA'S RESTAURANT (/)



**"The best in the county, thanks to you."**



## Quesadillas

Three Flour tortillas filled with melted chihuahua cheese, served on a bed of lettuce with sliced tomatoes, sour cream and guacamole. chicken, steak, chorizo or hongos guajillo. \$6.95 \$8.55

## Botana Jose Maria's

3 different quesadillas (chicken, steak & hongos guajillo) 1/2 nacho grande, a side of guacamole and a side of sour cream. \$12.55

## Guacamole

half (\$4.25) Full (\$6.85)

## Frijolin (Bean Dip)

Blended pinto beans with chile de arbol and chihuahua cheese. \$2.25

## Mexican Pizza

Deep Fried tortilla topped with black beans, ground beef, chihuahua and cheddar cheese, chopped green onions, tomatoes and black olives. half (\$5.25) Full (\$7.95)

## Nachos

Deep-fried corn tortilla slices with black beans and melted chihuahua cheese on top. half (\$3.55) Full (\$4.95)

## De lujo

With Guacamole & sour cream. half (\$4.95) Full (\$7.95)

## Queso fundido

Melted chihuahua cheese served with flour tortillas to eat as "taquitos" combined with chorizo or with hongos guajillo. half (\$4.95) Full (\$7.55)

## Chips & salsa

(one order complementary with your meal) \$2.15

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### MEXICAN DINNERS

Served with rice our famous black beans

Three enchiladas	\$10.25
3 tacos beef, chicken potato/chorizo	\$10.95
Two tostadas, beef or chicken	\$8.55
Steak, shredded beef or guacamole	\$9.55
3 burritos pork & beans	\$11.75
Two chiles rellenos	\$13.55
Topped with your choice of "salsa"	\$14.55
Two flautas (Beef or chicken)	\$8.55



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**MAKE YOUR COMBINATION**

Design your own combination of 2-4 items from the list below:

**Flauta** (rolled and fried tortilla filled with ground beef or chicken).

**Tamal** (chicken, pork, queso con rajas).

**Taco** (ground beef, chicken, potato or w/ Chorizo).

**Tostada** (ground beef or chicken).

**Burrito** (pork w/beans)

## COMBINATION

**Enchilada** (cheese, ground beef or chicken)

- combination of 2 items: \$6
- combination of 3 items: \$9
- combination of 4 items: \$11

Combination of 2-4 are not served w/ rice and beans. For any special item orders (such as melted cheese) an additional charge will be added).

- Rice (mexican rice) \$1.50
- Beans (Black or pinto beans) \$1.50
- Small guacamole (2oz. size) \$2.00
- Small sour cream (2oz. size) \$1.00
- Chihuahua cheese (2oz. size) \$1.50
- Tortillas (4 tortillas) \$1.00

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### COMBINATIONS

Served with rice our famous black beans

Enchilada, tomatada and taco	\$10.25
Burrito, tamal and flauta	\$10.95
Chile relleno, enchilada and taco	\$12.25
Chile relleno, cheese enchilada and guacamole tomatada	\$13.25
• any substitutions	\$1.00
• substitution of chile relleno	\$2.00

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## RISOTTI

**RISOTTO AI FUNGHI** **\$23.00**

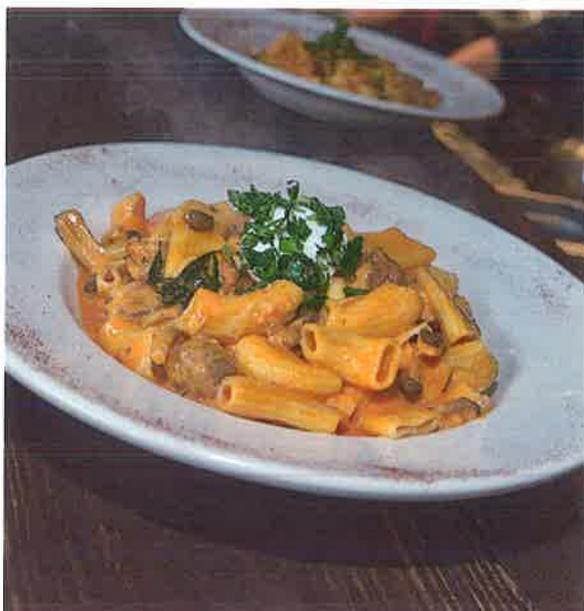
*Assorted wild mushrooms and demi-glace, finished with Parmigiano and truffle pesto* [Read More](#)



**RISOTTO AI FRUTTI DI MARE** **\$23.00**

*Calamari, mussels, shrimp and scallops in tomato fumet and herbs* [Read More](#)





## PASTA

### BIGOLI AL POMODORO DELLA MAMMA

Tomato sauce Mamma Anna **\$15.00**  
style, if you don't like it, please, call  
my Mom @ 0910905581 and tell her. ... [Read More](#)

### GNOCCHI DI SPINACI CON BUFALA

Spinach gnocchi tossed with **\$21.00**  
tomato Lombarda style served  
over chilled cream of buffalo mozzarella and  
pesto Genovese [Read More](#)

### CANNOLICCHI AL CARTOCCIO

Calamari, shrimp, and mussels **\$23.00**  
with garlic in tomato fumet and a  
touch of cream [Read More](#)

### FETTUCCINE ALLA MAZZARESE

Tossed with chicken breast and **\$22.00**  
shrimp, sautéed with garlic, white  
wine, tomato sauce, pesto sauce, and a touch  
of ... [Read More](#)

## PASTA CONTINUED

**GNOCCHI DI ZUCCA AL RAGOUT**



*Homemade butternut squash  
gnocchi tossed with beef short rib  
and wild mushroom ragout, accented with  
garlic and white wine ... [Read More](#)*

### **RIGATONI ALLA TRASTEVERINA**

*House-made Italian sausage and  
wild mushrooms in tomato-cream  
sauce, tossed with Parmigiano and topped with  
goat cheese [Read More](#)*

### **TAGLIOLINI ALL'ARAGOSTA DELLA COSTIERA**

*Tagliolini tossed with lobster tail and shrimp  
sauteed with garlic, cherry pepper, white wine  
tomato sauce, and concasse accented ... [Read  
More](#)*

### **PAPPARDELLE AI FUNGHI SELVAGGI**

*Tossed with wild mushrooms,  
sautéed with garlic, shallots, and  
white wine, finished with Parmigiano [Read More](#)*



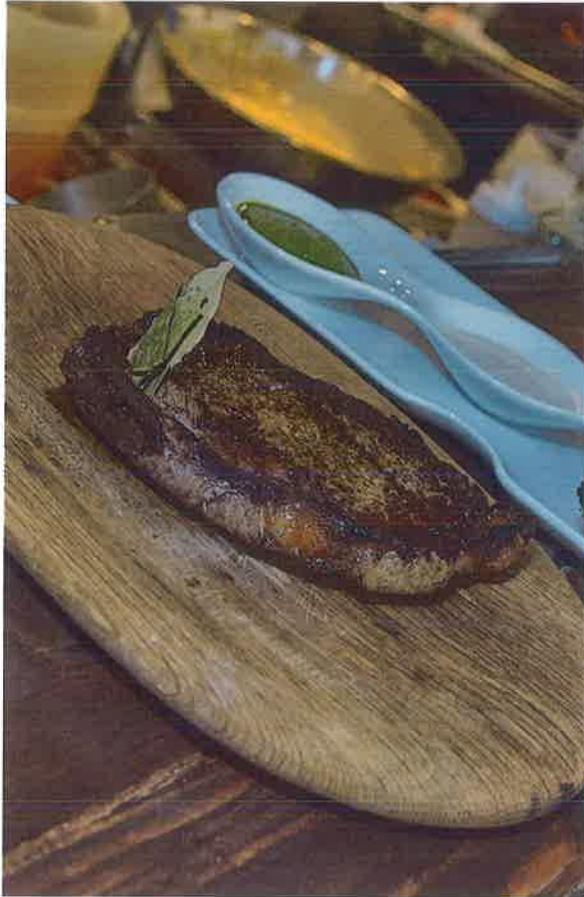
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## **CARNI**

### **SCALOPPINE AI FUNGHI** **\$25.00**

*Veal scaloppine sautéed with shallots, garlic,  
assorted wild mushrooms, and Marsala-white  
wine sauce, served over garlic mashed potatoes  
[Read More](#)*





**SCALOPPINE ALLA PIZZAIOLA \$23.00**

*Veal scaloppine sautéed with garlic, oregano, white wine and tomato sauce, topped with homemade mozzarella and baked, served over ... [Read More](#)*

**INVOLTINI DI MAIALE AL GRANCHIO**

*Pork loin paillard stuffed with crab meat sautéed with garlic, shrimp, and gorgonzola fondue, served over garlic mashed potatoes **\$29.00** [Read More](#)*

**SCALOPPINE AL LIMONE \$23.00**

*Veal scaloppine sautéed with butter-lemon sauce served over spinach and garlic mashed potatoes [Read More](#)*

**RIBEYE DI MANZO AL FUMO \$36.00**

*Prime ribeye steak baked on cedar, with Herb de Provence and bay leaves, served with Gaetano's horseradish sauce and ... [Read More](#)*

**COSTINE DI MANZO ALLA MILANESE**

*Beef short ribs braised Milanese style, served over saffron risotto and dusted with gremolata **\$24.00** [Read More](#)*

FACEBOOK FEED

2016 OPEN TABLE  
WINNER

OPEN HOURS

Monday 5:00pm -  
9:30pm





OpenTable

Winner

Diners' Choice  
2016

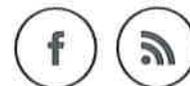
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Tuesday	5:00pm - 9:30pm
Wednesday	5:00pm - 9:30pm
Thursday	5:00pm - 9:30pm
Friday	4:30pm - 10:30pm
Saturday	4:30pm - 10:30pm
Sunday	Closed

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GIFT CERTIFICATESCLICK HERE





## ANTIPASTI!

### Bruschetta 6.95

fresh tomatoes, red onions, garlic, basil & capers marinated in olive oil & served on garlic rounds & topped with asiago

### Cheese Mushrooms 7.95

mushroom caps stuffed with cream cheese & ham, then baked with mozzarella, provolone & italian herbs

### Caprese Salad 7.95

roma tomatoes & fresh mozzarella tossed with basil pesto, topped with shaved red onion, drizzled with balsamic vinegar\*\* & served with garlic rounds

### Fried Calamari 8.95

with our special breading served with cocktail sauce

### Chianti Pizza 6.95

7" thin crust, red sauce, mozzarella, provolone & italian herbs cheese & one topping: onions, peppers, mushrooms, sausage\* or pepperoni, each additional topping add .50

### Garlic Bread 3.95

add mozzarella 1.00

### Beef Minestrone Cup 3.50 Bowl 4.50

## BETWEEN THE BREAD!

### Oven Grinder 8.95

ham, salami, provolone & mozzarella with tomatoes & scallion sauce baked on italian bread

### Chicken Oregano 8.95

marinated boneless breast of chicken broiled, served on a roll with scallion sauce, lettuce & tomato

### Chianti Burger 8.95

ground chuck served on a roll with scallion sauce, lettuce, tomatoes & provolone

### The Godfather 8.95

thin sliced italian beef on garlic bread topped with mozzarella cheese then baked

### Grilled Vegetable 8.95

fresh vegetables, grilled & served on a roll with scallion sauce & provolone

• all sandwiches served with fresh cut fries

## INSALATE!

### Spinach & Chicken Salad 8.95

julienne breast of chicken on a bed of fresh spinach with mushrooms, tomatoes & cucumber served with our special warm bacon dressing, topped with sliced egg

### Crabmeat Pasta Salad 9.95

our delicate crabmeat mixture, tri-colored fettucine & a special dressing, cucumber & tomatoes on tossed salad greens

### Chicken Caesar Salad 8.95

the traditional favorite of crisp romaine lettuce, caesar dressing, parmesan cheese & croutons, topped with julienne breast of chicken, sprinkled with asiago cheese

### Chianti Salad 3.50

our special house salad with your choice of honey mustard, italian, thousand island, bleu cheese, creamy garlic, french or ranch add olive oil & balsamic vinegar\*\* .50 add dry bleu cheese 1.00

### Arancia Salad 6.95

crisp romaine tossed with candied almonds, green onion and mandarin oranges, served with our sweet & tangy vinaigrette

### The Big Salad 5.95

just like our Chianti salad - just bigger

\*\*purchased locally at the Olive Mill



## DRINKS

Coke, Diet Coke, Sprite,  
Iced Tea or Lemonade 2.50  
(free refills)

IBC Root Beer 3.50

San Pellegrino 3.50

Milk 2.50

Coffee or Hot Tea 2.50

Full liquor bar available

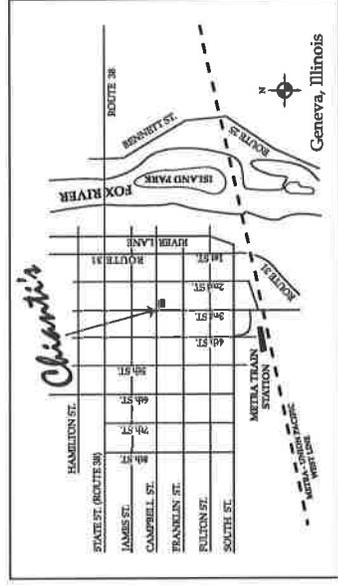
Serving your  
favorites for  
over 25 years

# Chianti's

DINING ROOM  
MENU

Closed Monday  
Tues-Thurs: 11:30am - 9:00pm  
Fri & Sat: 11:30am - 10:00pm  
Sunday: 12:00pm - 8:00pm

201 S. Third Street  
Geneva, IL 60134  
phone: 630-232-0212  
fax: 630-232-0213  
chiantisingeneva.com  
facebook.com/chiantis



## CLASSIC CHIANTI!

All entrées are served with a Chianti salad or soup & rolls. Most items available anytime in lunch or dinner portions

**Chicken Tortellini 9.95/14.95**  
pasta stuffed with chicken, sautéed in a dill-alfredo sauce, baked with mozzarella, provolone and Italian herbs

**Cajun Chicken Tortellini 9.95/14.95**  
sautéed in alfredo sauce, spiced with our cajun butter, baked with mozzarella, provolone and Italian herbs

**Chicken Alfredo 9.95/14.95**  
julienne chicken breast sautéed with alfredo sauce tossed with tri-colored fettuccini

**Chicken & Peppers Alla Vodka 10.95/15.95**  
julienne chicken breast, sweet peppers & onions sautéed in olive oil & white wine tossed with vodka sauce & eight finger cavatelli

**4-Pepper Bayou Spaghetti 8.95/13.95**  
italian sausage\* & spaghetti tossed in a rich brown sauce, spiced with 4-peppers & Jack Daniels

**Santa Fe Pasta 14.95**  
julienne chicken breast sautéed in olive oil with green onion, garlic, cilantro, pecans, jalapeño chilis & tossed with pesto & linguine, sprinkled with asiago

**Linguini & Clams 9.95/15.95**  
baby clams sautéed in garlic butter, white wine, lemon & pepper flakes tossed with linguini

**Spaghetti & Meatballs 9.95/14.95**  
spaghetti tossed with bolognese and topped with meatballs

**Chianti Rib Eye 22.95**  
fresh cut rib eye grilled then topped with Chianti mushrooms & served with a side

**Chianti Pork Chop 15.95**  
grilled then topped with Chianti mushrooms & served with a side

**Filet of Salmon 16.95**  
broiled then topped with garlic butter & a hint of lemon. Served with a side

• Parties of 6 or more people, 18% gratuity is included

## PASTA, PASTA, PASTA!

spaghetti, linguine, tri-colored fettuccine, penne rigate or angel hair served with any of the following sauces:

**Marinara 7.95/11.95**  
tomato & fresh herbs

**Bolognese 7.95/11.95**  
tomato, ground beef, ground pork & fresh herbs

**Alfredo 7.95/11.95**  
cream, parmesan cheese & eggs

**Tomato Vodka Sauce 7.95/11.95**  
tomato, cream & vodka with a hint of red pepper

**Chianti Sauce 7.95/11.95**  
lemon, oil & garlic

- **Gluten free pasta available for an additional charge**
- **add meatballs or sausage 3.00**

## STUFFED PASTA

**5-Cheese Lasagne 8.95/13.95**  
mozzarella, ricotta, asiago, provolone & romano layered with lasagne noodles. Topped with bolognese or marinara and baked with mozzarella, provolone & Italian herbs

**Meat or Cheese Ravioli 8.95/13.95**  
stuffed with meat or cheese then topped with bolognese or marinara sauce & baked with mozzarella, provolone & Italian herbs

**Spinach Ravioli 8.95/13.95**  
stuffed with cheese & spinach then topped with marinara sauce & baked with mozzarella, provolone & Italian herbs

**Manicotti 13.95**  
stuffed with ricotta cheese & herbs, topped with our bolognese sauce & baked with mozzarella, provolone & Italian herbs

**Barbecue Shrimp 9.95/15.95**  
medium shrimp sautéed with our cajun butter, simmered in beer clam juice tossed with linguine

**Shrimp Scampi 9.95/15.95**  
medium shrimp sautéed with garlic butter, white wine & lemon tossed with linguine

**Pork Osso Buco 15.95**  
pork shanks braised with white wine, celery, onion, carrots & pancetta. Served with Romano mashed potatoes

**Garlic Crab 9.95/14.95**  
delicate crab mixture & tri-colored fettuccine sautéed in garlic butter

**Eggplant Parmesan 8.95/13.95**  
golden fried eggplant topped with marinara sauce on a bed of linguine & baked with asiago

**Sausage & Peppers 8.95/13.95**  
italian sausage\* sautéed with sweet peppers, onions, red sauce & white wine tossed with penne rigate, sprinkled with asiago

**Shrimp & Broccoli 10.95/15.95**  
medium shrimp sautéed with white wine, garlic cream sauce tossed with broccoli & angel hair pasta

**Sausalito Fettuccine 10.95/16.95**  
medium shrimp & crab mixture sautéed with almonds, walnuts & pecans, in alfredo sauce tossed with tri-colored fettuccine

\*purchased locally at Josef's Elegante Meat and Deli

## CHICKEN & GRILL

**Halibut Parmesan 16.95**  
broiled & topped with our parmesan breading. Served with a side

**Chicken Parmesan 14.95**  
boneless breast lightly breaded & fried then topped with marinara & baked with parmesan. Served on a bed of linguini or with a side

**Chicken Oregano 14.95**  
boneless breast, marinated in Italian seasonings, broiled and served on house pasta or with a side

Sides: house pasta, romano mashed potatoes, sautéed broccoli, fries or sautéed spinach.

**GIFT CERTIFICATES FROM CHIANTI'S  
MAKE THE PERFECT GIFT!**

• Prices are subject to change without notice

**Jurin Japanese Restaurant** Restaurants, Japanese  
17720 South Randall Rd. #190 , Geneva IL 60134 | (630) 262-9590 |

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LUNCH

**DINNER**

MENU

### Appetizers

From kitchen

<b>Spring Roll (3pieces)</b>	<b>3.5</b>	<b>Edamame</b>	<b>3.5</b>
Vegetable spring roll in a crispy wrapper		Boiled soy beans, sprinkled with salt	
<b>Kakiage (Japanese Pancake)</b>	<b>4</b>	<b>Agedashi Tofu</b>	<b>4.5</b>
Vegetables deep fried in pancake form in batter		Deep Fried tofu with sauce	
<b>Cyoza</b>	<b>4</b>	<b>Soft Shell Crab</b>	<b>8.5</b>
Deep fried dumpling with		Deep fried soft shell crab	
		<b>Vegetable Tempura</b>	<b>4.5</b>

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<b>Shrimp Tempura</b>	<b>5.5</b>	<b>Calamari Tempura</b>	<b>5.5</b>
Shrimp and vegetables deep fried in Japanese batter		Tender calamari and vegetables deep fried in Japanese batter	

**Side Orders**

<b>Jurin shrimp</b>	<b>5.95</b>	<b>King crab legs</b>	<b>10.95</b>
<b>Jurin scallop</b>	<b>6.95</b>	<b>Extra garlic or Egg Yolk Sauce</b>	<b>1</b>
<b>Calamari saute</b>	<b>6.95</b>	Extra	
<b>Tuna steak</b>	<b>8.95</b>	<i>Extra garlic</i>	
<b>Red snapper</b>	<b>8.95</b>	<i>Egg yolk sauce</i>	

**Okosama (Children's)**

Served with teppan soup, shrimp appetizer, vegetable saute, and fried rice

<b>Chicken (kc)</b>	<b>7.95</b>	<b>Steak (kn)</b>	<b>10.95</b>
<b>Shrimp (ks)</b>	<b>8.95</b>		

**Jurin Special**

**Jurin Special** **3**  
 Add it with ypur entree  
 Side  
*Clifornia roll*  
*One shrimp sushi*  
*Ice cream*

**Filet Mignon Combo**

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*Chicken Calamari Shrimp Red snapper*

**Lobster Lover**

<b>Lobster Lover</b>	<b>26.95</b>	<b>lobster and filet mignon</b>	
Served with teppan soup		<b>(L/F)</b>	<b>29.95</b>
salad with ginger dressing			
shrimps appetizer, vegetable			
saute, and fried rice			

Meat

*Chicken Shrimp*  
*Scallop Calamari*  
*Red snapper*

**Seafood Combination**

Served with teppan soup, salad with ginger dressing, shrimp appetizer, vegetable saute, and fried rice

<b>Shrimp and Salmon (S/Sal)</b>		<b>Shrimp and Scallop ( S/Sc)</b>	
	<b>22.95</b>		<b>23.95</b>

<b>Shrimp and Calamari (S/Cal)</b>		<b>Shrimp and Red Snapper (S/Rs)</b>	
	<b>22.95</b>		<b>23.95</b>

**Combination**

Served with teppan soup, salad with ginger dressing, shrimp appetizer, vegetable saute, and fried rice

<b>Chicken and shrimp (c/s)</b>		<b>Steak and shrimp (n/s)</b>	
	<b>20.95</b>		<b>23.95</b>

<b>Chicken and salmon (c/sal)</b>		<b>Steak and calamari (n/cal)</b>	
	<b>22.95</b>		<b>23.95</b>

<b>Chicken and scallop (c/sc)</b>		<b>Steak and scallop (n/sc)</b>	
	<b>22.95</b>		<b>23.95</b>

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**Traditional**

Served with teppan soup, salad with ginger dressing, shrimp appetizer, vegetable saute, and fried rice

<p><b>Vegetarian's delight (v)</b> <b>10.95</b>                  Assorted vegetables</p> <p><b>Sesame chicken (c)</b> <b>13.95</b>                  Your choice of Hibachi or Teriyaki sauce                  Sauce  <i>Hibachi Teriyaki</i></p> <p><b>Teppan shrimp (s)</b> <b>15.95</b>                  Juicy white shrimps with your choice of Egg Yolk, Garlic or Hibachi Style                  Style  <i>Garlic Hibachi</i></p> <p><b>Salmon teriyaki (sal)</b> <b>16.95</b>                  Sushi-quality Atlantic salmon in Teriyaki sauce</p>	<p><b>Calamari saute (cad)</b> <b>16.95</b>                  Tender calamari filet</p> <p><b>Hibachi scallops (so)</b> <b>18.95</b>                  Tasty Sea scallops with lemon and butter</p> <p><b>Strip steak (n)</b> <b>18.95</b>                  7oz. Grade: U.S.D.A choice</p> <p><b>Filet mignon (f)</b> <b>19.95</b>                  Extra tender 7 oz. filet served with sliced mushrooms</p> <p><b>New Super white tuna (wt)</b> <b>18.95</b>                  Fresh white tuna steak grilled to your preference</p>
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**White Wine**

By the glass

**Chardonnay**

<b>Charles Krug</b>	<b>8.5</b>	<b>Mondavi</b>	<b>5</b>
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**Pinot Grigio**

<b>Campanie</b>	<b>6.5</b>	<b>White Zinfandel (Mondavi)</b>	<b>5</b>
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By the glass

**Cabernet**

<b>Charles Krug</b>	<b>8.5</b>	<b>j. Lohr</b>	<b>7</b>
<b>Semi</b>	<b>8</b>	<b>Mondavi</b>	<b>5</b>
<b>Los Vascos</b>	<b>8</b>		

**Merlot**

<b>Mondavi</b>	<b>5</b>	<b>Pinot Noir</b>	<b>7.5</b>
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**House Speciac Drinks**

<b>Plum Wine</b>		<b>Mai Tai</b>	<b>7.5</b>
Style			
<i>Choya 4.95</i>	<i>Kinsen 3.5</i>		

**Cold Sake**

in 4 oz. Glass

<b>Cold Sake Sampler</b>	<b>8</b>	<b>Masumi</b>	<b>7</b>
1 Oz. Each)			
<b>Akitabare</b>	<b>7</b>	<b>Suliin</b>	<b>8</b>
<b>Dewazakura</b>	<b>8.5</b>	<b>Karatampa</b>	<b>15</b>
		300 MI bottle	
<b>Hyorei</b>	<b>7.5</b>		

**Soft Drink**

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<b>Pink Lemonade</b>	<b>1.75</b>	<b>Arizona Green Tea /</b>	<b>3.5</b>
		591 MI	
<b>Bottle of Flavor Iced Tea</b>			

**Beer**

<b>Miller Light</b>	<b>3</b>	<b>Shraps</b>	<b>2</b>
<b>Kirin Light</b>	<b>4</b>	<b>Kirin Ichiban</b>	
355MI		355 MI 4 600 MI 6.5	
<b>Asahi</b>		<b>Sapporo</b>	
355MI		355 MI 4 600 MI 6.5	

**Children's Beverages**

<b>Kiddy Cocktail</b>	<b>2.5</b>	<b>Juice</b>	<b>2.25</b>
<b>Ramune</b>	<b>2.5</b>	Flavor	
Japanese sprite		Orange Apple	
		Cranberry	

**Hot Sake**

**Gekkeikan**  
 Size  
 Small 3.75 Large 6.75

**Dessert**

<b>Cake</b>	<b>Ice Cream</b>	<b>2.5</b>
Size	Flavor	
Small 4.5 Large 6	Mango Green tea	

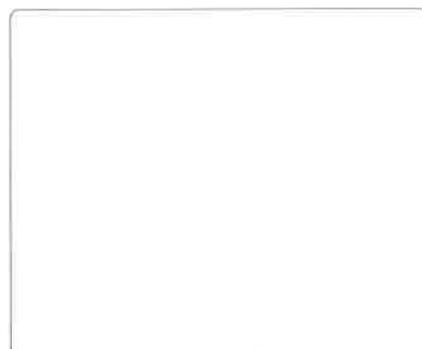
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**Mochi Ice Creams** **3**

Flavor

*Strawberry*   *Mango*

*Chocolate*   *Green tea*



**17720 South Randall Rd.  
#190**

Geneva, IL 60134

Directions

(630) 262-9590

jurinrestaurant.com

**Hours**

Mon-Sun: 12am – 12am

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