



FAREWAYS GRILL

— CANTIGNY GOLF —

CHEF'S SELECTIONS

Unique and crafted with passion, try these signature dishes from Executive Chef Zakh Holston. Keep them to yourself, or share them with friends, these items will bring you back for more.

GRILLED PORK BELLY | 20

8-oz Sous vide & grilled pork belly with roasted BBQ spiced Yukon potatoes, mango chipotle aioli and arugula salad.

STEAK FRITES | 20

8-oz grilled to order NY strip topped with peppercorn cream sauce and served with crispy French fries.

FARMHOUSE MAC & CHEESE | 17

Tender pasta smothered in 4-cheese sauce topped with Parmesan crust and fresh arugula salad.

STARTERS

SLIDERS | 13

Three burger sliders with American cheese, caramelized onions and pickle.

CARNE ASADA-STREET TACOS | 13

Marinated steak with cilantro citrus slaw, red onion, avocado lime crema and cotija cheese.

HOUSE PECAN SMOKED CHICKEN WINGS | 14 (9pc) 20 (15pc)

Jumbo wings tossed in your choice of house dry BBQ rub, sweet chili garlic, BBQ or Buffalo style. Served with celery and choice of ranch or blue cheese dressing.

CHIPS & SALSA | 6

A heaping basket of house-made tortilla chips and fire-roasted tomato salsa.

LOADED STEAK NACHOS | 17

A huge tray of house-made tortilla chips topped with seasoned steak, shredded lettuce, tomatoes, onions, shredded cheese, house-made cheddar sauce and jalapeños.

CHICKEN FAJITA QUESADILLA | 13

Grilled tender chicken, roasted peppers and onions, shredded cheese and cotija cheese grilled to perfection. Served with cilantro lime crema and fire roasted tomato salsa.

LOADED TOTS | 11

A heaping serving of crispy tots loaded with homemade cheese sauce, crispy bacon, scallions, tomatoes and sour cream.

SWEET CHILI SHRIMP | 14

Buttermilk marinated, house-battered shrimp flash fried and tossed in chili garlic sauce.

SOUP OF THE DAY | 3 cup, 5 bowl

The chef's daily creation, served with crackers.

MAC & CHEESE FRITTERS | 12

Golden deep fried gooey mac & cheese fritters served with buffalo ranch and house-made cheese sauce

THAI PORK BAO BUNS | 15

House pecan smoked pulled pork with spicy hoisin, cilantro, pickled carrots and cucumber in soft bao buns.

SALADS

CANTIGNY CAESAR | 11

Crisp romaine tossed with house-made garlic croutons, Caesar dressing, and shaved Parmesan. Add Shrimp 5, Chicken 4

BISTRO STEAK SALAD | 18

Mixed greens tossed with red wine vinaigrette and topped with hard-boiled egg, grape tomatoes, house-made garlic croutons, fresh mushrooms, bacon, red onions and shredded cheese.

STRAWBERRY CHICKEN SALAD | 14

Fresh mixed greens, fresh sliced strawberries, red onion, goat cheese and candied walnuts with a strawberry balsamic vinaigrette.

FLATBREADS

PEPPERONI & ARUGULA | 14

Spicy pepperoni, house-made marinara and mozzarella topped with fresh arugula and olive oil.

BACON CHICKEN RANCH | 14

Applewood-smoked bacon and grilled chicken along with red onions baked to perfection and finished with house-made ranch.

SANDWICHES

Choice of curly fries, sweet potato fries, fresh fruit, kettle chips or tater tots (add 1)

CLASSIC BLT | 16

Toasted sourdough piled high with seven strips of applewood-smoked bacon, thick-cut tomatoes, mayo and lettuce.

CLASSIC REUBEN | 16

House-made corned beef, sauerkraut, special sauce and Swiss on seeded rye.

CHICKEN CHEESESTEAK | 15

Sliced grilled chicken, roasted peppers and onions and provolone on a hoagie roll.

SOUP & SANDWICH | 16

Cantigny Club sandwich with ham, turkey, bacon, lettuce, tomato and garlic aioli served on ciabatta. Served with soup of the day.

CHICKEN OR TUNA SALAD SANDWICH | 15

Chef's secret recipe house-made chicken or tuna salad served on a fresh-baked croissant.

BUFFALO CHICKEN WRAP | 15

Crispy fried chicken tossed in house-made Buffalo sauce with shredded lettuce, tomato, cheese, scallions and blue cheese aioli.

TURKEY BACON RANCH WRAP | 15

Oven-roasted turkey, applewood-smoked bacon, lettuce, tomato, red onion, provolone and ranch.

GRILLED SALMON BLT | 18

Grilled salmon, applewood-smoked bacon, lettuce, tomato and pesto mayo on a ciabatta roll.

GARDEN GOURMET

*Field grown and abundantly delicious, enjoy these fresh meat-free options.
Served with your choice of side.*

BBQ ROASTED POTATO WRAP (v) | 16

Oven-roasted BBQ-spiced Yukon potatoes and onions with arugula, tomatoes, avocado and house-made BBQ sauce in a jumbo grilled flour tortilla.

RED PEPPER HUMMUS WRAP (v) | 15

Sweet roasted red pepper hummus, cucumbers, shredded carrots, avocado, red onions, arugula and banana peppers wrapped in a grilled tortilla.

BLACK BEAN BURGER (v) | 18

House-made black bean patty grilled to perfection and topped with crisp lettuce, tomato, avocado, onion, pepper-jack cheese and basil Parmesan mayo on a brioche bun.

BURGERS

Choice of curly fries, sweet potato fries, fresh fruit, kettle chips or tater tots (add 1)

CANTIGNY BURGER | 17

Juicy half-pound burger prepared to order topped with your choice of cheese, lettuce, tomato, and onion served on a brioche bun.

PATTY MELT | 18

Half-pound burger grilled to order and topped with caramelized onions, American cheese and special sauce, served on seeded rye.

DIABLO BURGER | 17

Half-pound burger grilled to order with Cajun seasoning, pepper-jack cheese, jalapenos, giardiniera slaw and spicy aioli on a brioche bun.

MAC & CHEESE BACON BURGER | 19

Half-pound burger grilled to order topped with three mac & cheese fritters, three strips of applewood-smoked bacon, and drenched in house-made cheese sauce. Served on a brioche bun.

BISTRO BURGER | 19

Half-pound burger grilled to order topped with house made pimento cheese, caramelized onions, two strips of applewood-smoked bacon, and dill pickles. Served on a brioche bun.

BOJEE BURGER | 19

Half-pound burger grilled to order topped with brie, arugula, and fig jam served on a brioche roll.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Love the food? Share the love!

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