

# GILT BAR®

- CHICAGO -

Since 2010, a Chicago original dedicated to the pleasures  
of drinking in restaurants and eating in bars.

## STARTERS

<b>Slow Roasted Meatballs</b> .....	15. <sup>95</sup>
<i>beef, pork, veal, parmesan, herbs</i>	
<b>Tenderloin Steak Tartare</b> * .....	24. <sup>95</sup>
<i>egg yolk custard, calabrian chile &amp; toasted country bread</i>	
<b>Wood Fired Bone Marrow</b> .....	25. <sup>95</sup>
<i>caramelized red onion jam, parsley salad</i>	
<b>Burrata</b> .....	21. <sup>95</sup>
<i>tomato confit, aged balsamic, basil, sourdough</i>	
<b>Truffle Mozzarella Sticks</b> .....	22. <sup>95</sup>
<i>black truffle, red sauce</i>	

## SALADS

<b>House Salad</b> .....	16. <sup>95</sup>
<i>tender lettuce, shaved parmesan, salami &amp; olives in red wine vinaigrette</i>	
<b>Chopped Wedge Salad</b> .....	18. <sup>95</sup>
<i>egg, bacon, bleu cheese, herbs</i>	
<b>Smoked Salmon Caesar</b> .....	18. <sup>95</sup>
<i>crispy potatoes &amp; classic caesar dressing</i>	

### • Enhancements •

Thick Cut Bacon\*...5.<sup>95</sup> Farm Egg\*...2.<sup>95</sup> Grilled Chicken\*...9.<sup>95</sup>

## HANDMADE PASTA

<b>Spicy Orecchiette</b> .....	19. <sup>95</sup>
<i>spicy pork sausage, rapini, garlic, parmesan</i>	
<b>Spaghetti with Meatballs</b> .....	21. <sup>95</sup>
<i>handmade meatballs, bolognese, basil</i>	
<b>Truffle Bucatini</b> .....	22. <sup>95</sup>
<i>black truffle, butter, pecorino</i>	
<b>Lamb Sugo</b> .....	24. <sup>95</sup>
<i>casarecce noodles, braised lamb, merguez</i>	
<b>Vodka Rigatoni</b> .....	19. <sup>95</sup>
<i>vodka sauce, rigatoni pasta</i>	
<b>Ricotta Gnocchi</b> .....	19. <sup>95</sup>
<i>brown butter, lemon, fried sage</i>	

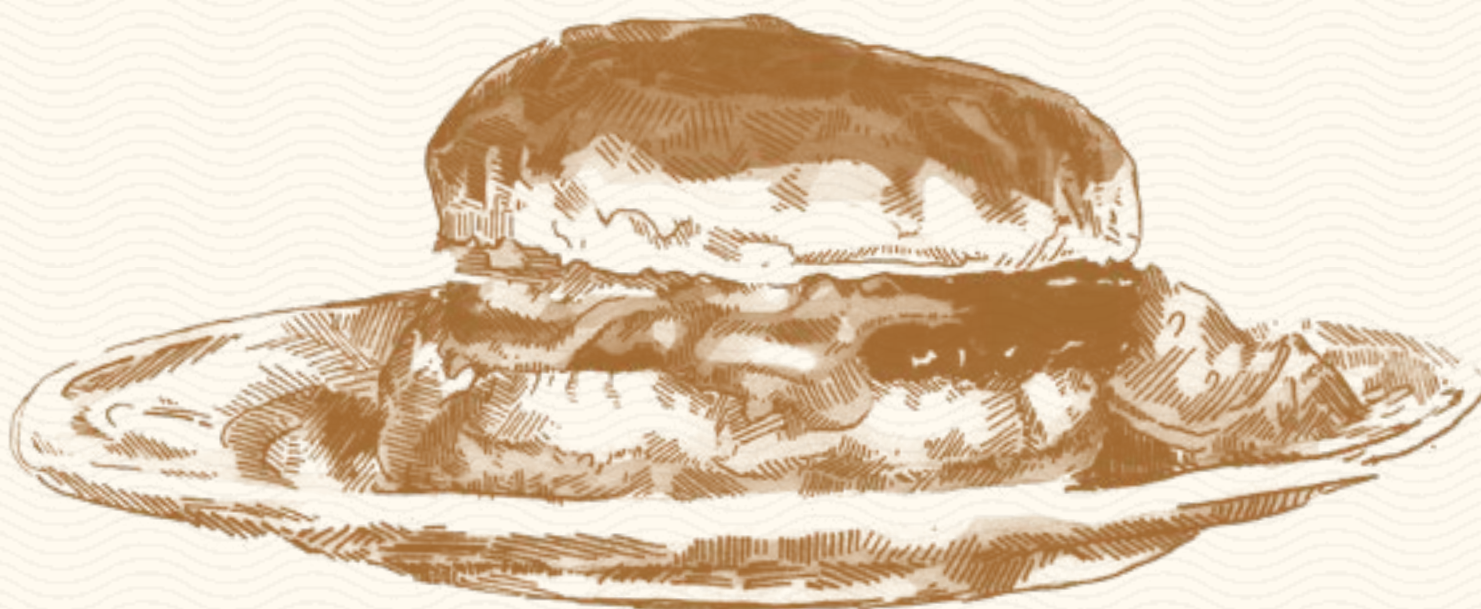
\* Gluten Free Options Available

## SEAFOOD & SHELLFISH

<b>Steamed Mussels</b> ☉ <i>lemon vermouth broth &amp; thyme (limited availability)</i>	26 <sup>.95</sup>
<b>Whole Grilled Branzino</b> ☉ <i>chermoula sauce &amp; lemon</i>	38 <sup>.95</sup>
<b>Honey Peppered King Salmon</b> ☉ <i>brown butter, lemon confit</i>	39 <sup>.95</sup>
<b>Grilled Swordfish</b> ☉ <i>tomato, capers, olives &amp; fried rosemary</i>	29 <sup>.95</sup>

## ENTREES

<b>Chicken Parmesan</b> <i>red sauce, fresh mozzarella &amp; basil</i>	24 <sup>.95</sup>
<b>Prime Rib French Dip</b> <i>shaved thin au jus with creamy horseradish &amp; swiss</i>	26 <sup>.95</sup>
<b>Pork Loin Saltimbocca</b> ☉ <i>heritage Berkshire pork, prosciutto &amp; sage</i>	35 <sup>.95</sup>
<b>Coal Fired Ribeye</b> * ☉ <i>16oz center cut, herbed bone marrow butter</i>	69 <sup>.95</sup>
<b>Roasted Chicken</b> ☉ <i>herb salad, garlic confit &amp; chicken jus</i>	26 <sup>.95</sup>



### *Wagyu Cheeseburger* ☉

*griddled and pressed snake river farms wagyu, american cheese, pickles, onion & dijonaise, golden fries - 28<sup>.95</sup>*

## SIDES

<b>French Fried Potatoes</b> ☉	8 <sup>.95</sup>
<b>Smashed Potatoes</b> ☉	10 <sup>.95</sup>
<b>Brussels Sprouts</b> ☉	12 <sup>.95</sup>
<b>Roasted Mushroom Carbonara</b> ☉	11 <sup>.95</sup>
<b>Soft Polenta</b> ☉	12 <sup>.95</sup>
<b>Vesuvio Potatoes</b> ☉	12 <sup>.95</sup>

*General Manager: Christian Hetter Executive Chef: Lucas DePerry*

*\*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.*

*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.*

☉ *Gluten Free Options Available*