

Dinner



LINCOLN PARK | ROSCOE VILLAGE
WWW.JOHNSPLACE.COM

SOUPS & CHILI

ADD CORNBREAD FOR \$1.50

Los Alamos Chili

Slow cooked beef, pork, beans and chilies topped with Chihuahua cheese, sour cream and chopped onion

LRG \$6 SML \$4

Veggie, Three Bean Chili

Mixed vegetables and three beans in a mild chile sauce

LRG \$5.50 SML \$3.50

Soup of the Day

LRG \$5 SML \$3

SALADS

House Salad

Organic baby greens, grape tomatoes, spinach, carrots and cucumber \$5.25

Apple, Spinach and Goat Cheese Salad

Granny Smith apples, goat cheese, dried cherries and candied walnuts tossed with organic baby greens, spinach, and choice of dressing \$10 MINI \$5.25

Rose's Curry Chicken Salad

roasted chicken mixed with granny smith apples, sliced almonds, raisins, curry mayo and mango chutney scooped over greens with warm pita \$9

CHOPPED SALADS

OUR CHOPPED SALADS ARE MADE WITH FINELY-CHOPPED ROMAINE, RED CABBAGE, ICEBERG, CARROTS AND BROCCOLI

John's Chicken Chopped Salad

Grilled chicken breast, dried cherries, roasted corn, smokey bacon, goat cheese and tahini sesame dressing

\$12 MINI \$5.75 (SUB TOFU FOR FREE, SHRIMP OR SALMON \$2)

Southwestern Chicken Chopped Salad

spice-rubbed grilled chicken breast, avocado, roasted corn, crispy tortilla strips, tomato and chipotle ranch dressing

\$11 MINI \$5.25 (SUB TOFU FOR FREE, SHRIMP OR SALMON \$2)

DRESSINGS: DIJON VINAIGRETTE, BUTTERMILK RANCH, TAHINI-SESAME, CHIPOTLE RANCH, RASPBERRY VINAIGRETTE

ADD: GRILLED CHICKEN OR TOFU ... \$2.50
GRILLED TIGER PRAWNS (5) ... \$4.00
SALMON ... \$4.00

APPETIZERS

Hummus

Served with broccoli, baby carrots, sliced cucumber, and warm pita \$6

Guacamole

Served with homemade chips \$8

Deluxe Nachos

House made chicken chorizo and tortilla chips with spicy Black beans, Chihuahua, cheddar, Ranchero Sauce, guacamole and sour cream \$11

Cubano Pork Sliders

Two sliders with spicy black beans, slow roasted pork shoulder, pickled red onion and jalapenos topped with melted Swiss cheese \$7

Philly Cheesesteak Spring Rolls

Steak, mushrooms, green peppers, onions, mozzarella cheese, wrapped in a crispy spring roll and served with chipotle ketchup \$7

Shrimp Tostadas

Sautéed tiger prawns, spicy smashed black beans, salsa verde, greens, roasted red pepper, fresh cilantro, red onion \$8

Quesadilla

Chihuahua cheese, pico-de-gallo and Salsa Roja \$7

ADD: GRILLED CHICKEN ... \$1
BLACKENED SHRIMP ... \$2
HOMEMADE CHICKEN CHORIZO ... \$1
GUACAMOLE ... \$1
SOUR CREAM ... \$1.50

Goat Cheese Quesadilla

Stuffed with with sauteed spinach and mushrooms \$10

Jerk Chicken Tenders

Spicy, char-grilled chicken tenders with curried yogurt-cucumber dipping sauce \$7

SIDES

French Fries \$3.25

Sweet Potato Fries \$3.50

Sauteed Vegetables \$3.25

Steamed Spin \$3.25

Steamed Broccoli \$3.25

Sauteed Spinach + Mushrooms \$3.25

Side Salad \$3.25

Cup of Soup \$3

Find out more about our daily drink specials and private parties on our website at johnsplace.com

BURGERS & CHICKEN

Choose from a Half-Pound Angus Beef Burger, 8 oz. Marinated Chicken Breast or Turkey Burger

Burgers and Chicken sandwiches come on a toasted brioche bun with lettuce, tomato and choice of one side or choose a mini salad (+\$2.25)

\$8.50

ADDITIONAL TOPPINGS: CHEDDAR, AMERICAN, SWISS \$1, FETA, BLEU, GOAT \$1.50, GUACAMOLE \$1, BACON \$1.50, SAUTÉED MUSHROOMS \$1, GRILLED ONIONS \$.75

OR CHOOSE FROM OUR SPECIALTY TOPPINGS:

The Cowboy

{ VOTED BEST BURGER AT BURGERFEST! }

Sharp Cheddar "Pub" cheese, caramelized onion and bacon relish, topped with BBQ drizzle **\$11**

The Fundito

Melted Chihuahua cheese and chicken Chorizo with roasted poblanos, pickled jalopenos and ranchero salsa

\$12

The Buffalo

Blue cheese, creamy ct spicy buffalo sauce and celery salt

\$11

The Black Jack

Spicy jack cheese, guacamole, spice rub, grilled red onions and chipotle ketchup drizzle **\$11**

The Webster

Feta and roasted red pepper relish topped with balsamic syrup **\$11**

BOWLS

Peanut Chicken Bowl

Wok-seared curried chicken, spicy peanut sauce, sweet peppers, sesame spinach, cucumber salad and jasmine rice **\$12** (SUBSTITUTE TOFU FOR FREE OR ADD SHRIMP / SALMON FOR \$3)

Sopa De Mar

Hearty Mexican soup with vegetables, potatoes, shrimp, salmon and tilapia with chopped onions and cilantro **\$16**

Veggie Tofu Bowl

Soy glazed veggies stir-fried with marinated tofu, and jasmine rice **\$11**

(SUBSTITUTE TOFU FOR FREE OR ADD SHRIMP / SALMON FOR \$3)

John's Shrimp Pasta

Penne Pasta with grilled shrimp, spinach, mushrooms and cherry tomatoes in a white wine-garlic sauce topped with goat cheese **\$14**

ENTREES

Honey-Miso Salmon

Served with sautéed mushrooms, edamame, red peppers, spring onion and Jasmine rice **\$17**

Carne Asada

Chili-lime marinated, char-grilled flank steak, with salsa verde, chipotle mashed potatoes and broccoli **\$17**

Turkey Meatloaf

Served with with chipotle bbq sauce, mashed potatoes and sweet peas **\$12**

Skillet Steamed Tilapia

Served with broccoli, carrot, scallions and sesame hoisin sauce over jasmine rice **\$13**

Pan Roasted Pork Tenderloin

Herb Marinated pork tenderloin with balsamic glaze, slow roasted garlic tomatoes, mashed potatoes and sauteed French green beans **\$17**

Baja Fish Tacos

Sautéed tilapia with lettuce, cabbage, pico de gallo, chipotle mayo. Served with mixed greens and Spanish rice

2 TACOS /\$9 3 TACOS /\$13

SANDWICHES

ALL SANDWICHES COME WITH A CHOICE OF SIDE OR CHOOSE A MINI SALAD (+\$2.25)

BBQ Chicken Melt

Pulled chicken topped with bbq-chipotle sauce and melted mozzarella on brioche bun **\$9**

Tofu Sandwich

grilled marinated tofu on multi grain with tomato and ginger-soy sauce mayo. **\$8**

Turkey Sandwich

On multi grain with bacon, tomato, Swiss and black pepper mayo **\$8** ADD GUACAMOLE FOR \$1.25

Ham on Pretzel

House roasted smoked ham on pretzel bun with tomato, grainy-honey mustard and Swiss cheese **\$9**

Pulled BBQ Pork Sandwich

Slow roasted pork sauteed with BBQ-Chipotle sauce and served on a brioche bun **\$9**

Illinois Department of Public Health advises that thorough cooking of animal foods reduces the risk of illness...

WINES

WHITE

Avanti Pinot Grigio

Italy

Full bodied, smooth, dry and crisp

\$7/31

Santa Rita 120 Sauvignon Blanc

Chile

Crisp and grassy with melon and citrus flavors

\$6.50/\$29

Babich Sauvignon Blanc

New Zealand

Flavors of green apple and citrus enliven this "fruit salad" in a glass

\$8.50/\$39

Novellum Chardonnay

France

This un-oaked French Chardonnay has subtle aromas of white peach, toasted almonds and flowers

\$7.50/\$35.

Burgans Albarino

Spain

Great Spanish wine with complex flavors of hazelnut and peach

\$8.25/\$38

Clean Slate Reisling

Germany

Refreshing and lively with fruit balanced by a crisp finish

\$7.25/\$33

Hess Su Skol Chardonnay

California

Big, luscious and creamy Chard with flavors of Asian pear and French oak

\$9/\$41

COCKTAILS

Roscoe Breeze

Svedka Citron Vodka, splash of orange, cranberry and lime \$6.50

The Razzle

Svedka Raspberry Vodka, lemonade and raspberry liqueur \$6.50

House Margarita

Made with fresh lime juice \$6.50

Hornitos Margarita

Sauza Hornitos Resosado Tequilla, Grand Marnier and fresh lime juice \$8.50

Patron Margarita

Patron Silver Tequilla, Grand Marnier and fresh lime juice \$11

The John Daly

Jeremiah Sweet Tea Vodka and lemonade \$6

Sangria

Cool & Refreshing - GLASS \$5.25, PITCHER \$21

RED

R Collection Merlot

California

Smooth and juicy with berry and plum flavors

\$7.50/\$34

Castle Rock (Mendocino) Pinot Noir

California

Rich, with red and black cherry and a hint of spice and sweet vanilla

\$8.50/\$39

Mas Donis Capcanes Garnacha

Spain

Juicy and tart with flavors of raspberry and white pepper

\$7.75/\$36

Apaltagua Reserva Pinot Noir

Chile

Silky with rich blackberry and mocha coffee flavors

\$7.50/\$35

Plungerhead Zinfandel

California

Velvety smooth with raspberry, licorice and coffee flavors

\$8.75/\$40

Hey Mambo Blend

California

A fun blend with luscious flavors of cranberries, cherries and cocoa soft tannins

\$7.75/\$36

Avalon (Napa Valley) Cabernet Sauvignon

California

Spicy red fruit and a silky texture highlight this great cab

\$9/\$41

Colores Del Sol Malbec

Argentina

Bold flavors of black cherry and juicy blackberry with hints of smoke and mocha

\$8/\$37

BEERS

Stella Artois (Lager, Belgium) \$5

Miller Lite (Lager, Milwaukee) \$4

Pacifico (Lager, Mexico) \$5

New Holland's The Poet (Oatmeal Stout, Michigan) \$5.25

Three Floyds Alpha King (Pale Ale, Indiana) \$5

Pranqster (Belguin style golden ale, California) \$5.50

Hacker-Pschorr Weisse (Wheat Beer, German) \$6.50

"At John's Place, home-style fare comes with a dash of panache."

—CHICAGO SUN TIMES