



A FOUR CORNERS TAVERN®
3937 N. LINCOLN, CHICAGO
PH: 773.528.3700

WE WANT TO SPONSOR YOUR TEAM!
Inquire with your server or bartender today

CARRY OUT AVAILABLE
Ask your server for a menu or order carry out online
at fourcornerstaverns.com

Groups of six or more are subject to
an 18% gratuity

Splitting checks more than twice is not permitted

Please, no smoking of pipes, cigars
or scented cigarettes

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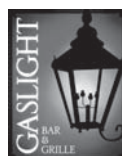
FOUR CORNERS  TAVERN GROUP,



SOUTHPORT
& SCHOOL

SIDEBAR
GRILLE .

LASALLE
& WACKER



RACINE
& FULLERTON



SHEFFIELD
& OAKDALE

fourcornerstaverns.com

APPETIZERS

SPINACH ARTICHOKE DIP - \$7.00

Chopped spinach and artichokes in a creamy Parmesan cheese sauce, served with freshly made tortilla chips

QUESADILLA - \$7.50

A warm flour tortilla filled with Monterey Jack cheese, onions, tomatoes and your choice of chicken, steak or Portabella mushroom - served with fresh salsa

Add sour cream for 50¢, or guacamole for \$1

CRISPY REUBEN ROLLS - \$7.50

All the traditional contents of a Reuben bundled up within a crispy wonton roll - served with Thousand Island dressing for dipping

ROASTED RED PEPPER HUMMUS - \$6.50

Made fresh daily using a tantalizing combination of Mediterranean seasonings, chili-garlic & fire roasted peppers - served with a toasted pita & seasonal vegetables

JUMBO CHICKEN WINGS - \$8.50

Traditional per dozen or boneless large chicken wings served with your choice of six different sauces - Buffalo, Teriyaki, BBQ, Sweet & Spicy, Caribbean Hot, & if you're game...Insanity Hot

HOT SOFT PRETZELS - \$7.50

Combination of traditional salted, jalapeño cheese stuffed & mozzarella pizza... pick one style or mix and match

Add warm cheese dipping sauce for 75¢

TEXAS QUESO - \$7.00

Cilantro, onion, jalapeño, tomato, spicy ground beef and cheese sauce served with tortilla chips

GRILLED CHICKEN TENDERS - 7.50

Marinated grilled chicken tenders served with any of our delicious dipping sauces: Buffalo, Teriyaki, BBQ, Sweet & Spicy, Caribbean & Insanity Hot

MINIWICHES - 3 for \$6, 6 for \$10

- I. Beef filet topped with grilled red pepper, onion, & horseradish cream on a fresh mini-bun
- II. Chef Jim's BBQ pulled pork with blue cheese coleslaw on a fresh mini-bun
- III. Mini-Burgers - Char-grilled slider with Merkt's® Cheddar on a mini-bun

SALADS

THE SHEFFIELD - \$9.00

Fresh mixed greens, red grapes, roasted pistachios, blue cheese and sliced Parma procciatto ham tossed in our Brown Sugar Vinaigrette

DEARBORN ON THE PARK - \$10.00

Our own Caesar salad served with crispy or grilled chicken tenders - choose from six different sauces: Buffalo, Teriyaki, BBQ, Sweet & Spicy, Caribbean Hot, and if you're game...Insanity Hot

Classic Caesar also available for \$7.00

Salad includes chopped Romaine lettuce tossed with homemade croutons in a creamy Parmesan-garlic dressing that is made fresh daily

THE OAK STREET - \$7.50

Fresh mixed greens, cucumbers, tomatoes and carrots served with your choice of dressing

THE CORTLAND - \$9.00

A taco salad soon to be one of your favorites!

A tantalizing combination of fresh greens, avocado, diced tomato, black beans, corn and jack cheese then tossed in a zesty (and very secret) south of the border dressing - topped with house-made tortilla strips.

Includes choice of chicken, steak or Portabella mushroom

THE BANKS - \$8.00

Romaine topped with blue cheese, avocado, diced tomato, sliced egg and bacon, dressed in

our own red wine shallot vinaigrette

Add chicken, steak or Portabella for \$2

Your choice of dressings:

Ranch, Blue Cheese, Zesty Southwest, Parmesan-garlic Caesar, Red Wine Shallot, Italian, Thousand Island, Brown Sugar Vinaigrette

SOUPS

FRENCH ONION - \$6.00

A toasted baguette steeped in a savory Portuguese Madeira wine caramelized onion broth topped with a thick layer of Gruyere then baked to perfection

CHICKEN TORTILLA

Cup \$3 / Bowl \$5

A spicy chicken broth with diced grilled chicken breast - topped with crispy tortilla strips, Monterey Jack cheese & jalapeño slices

Please ask about our soup of the day

SANDWICHES

*All sandwiches served with your choice of french fries:
Original salted, House Seasoned or FIRE! fries.*

Add dipping cheese for only 75¢

MARINE DRIVE - \$8.00

Tilapia filet sautéed with Chef Jim's own Cajun seasoning, chili-garlic aioli lettuce & tomato - served on a warm toasted bun

THE CARDINAL'S MANSION - \$9.00

Thick slices of tender grilled filet with lettuce, roasted tomatoes & grilled onions topped with a mild horseradish cream and served on a fresh roll

ALTA VISTA - \$9.00

Chef Jim's incredible seasoned BBQ pulled pork on a warm toasted bun with lettuce & tomato

MERKT'S® HICKORY - \$9.00

A half-pound burger with Merkt's cheddar spread, hickory barbecue sauce and applewood smoked bacon on a fresh bun

TAYLOR STREET - \$9.00

Lightly seasoned, very tender grilled chicken layered with fresh mozzarella, Provolone & Parmesan cheese then topped with our house-made spicy marinara sauce

Get it on garlic bread for only \$1.00

THE LARCHMONT - \$8.00

A lean and juicy 1/3 pound turkey burger seasoned with our own house spice and served with tomato, lettuce, sliced red onions and your choice of cheese served on a classic roll

BROWNSTONE CLUB - \$8.50

Sliced chicken breast topped with crispy applewood smoked bacon, fresh Romaine lettuce, Roma tomatoes, Provolone cheese and finished with a zesty house-made honey mustard sauce - placed on a crisp French roll

SANDWICHES

THE OLD TOWN - \$8.00

1/2 lb of fresh ground beef served on a fresh bun with tomatoes, lettuce, onions and your choice of American, Cheddar, Monterey Jack, Provolone or Swiss

*Substitute blue cheese or Gruyere for 50¢
or add bacon, sautéed mushrooms
or grilled red onions for 50¢ each*

CLEVELAND AVENUE - \$8.50

Chicken sandwich - choice of lettuce, tomato, onions and your choice of American, Cheddar, Monterey Jack, Provolone or Swiss

Sauce options include: Buffalo, Teriyaki, BBQ, Sweet & Spicy, Caribbean Hot, and if you're game...Insanity Hot.

*Substitute blue cheese or Gruyere for 50¢
or add bacon, sautéed mushrooms
or grilled red onions for only 50¢ each*

ASTOR STREET WRAPS - \$8.00

SOUTHWEST STEAK

Marinated steak served with black bean corn salsa, Monterey Jack cheese, guacamole, lettuce and tomato

WILD MUSHROOM

A wonderful mixture of roasted Portobello, Cremini and Shitake mushrooms, fresh goat cheese, cherry tomatoes, romaine lettuce, cucumbers, tossed in our Roasted Shallot Vinaigrette and served in a sun-dried tomato wrap.

BUFFALO

Sliced Buffalo chicken tenders (*grilled or crispy*) wrapped with Romaine, tomatoes and blue cheese dressing in a spinach herb wrap

CALIFORNIA TURKEY

Smoked turkey breast, crispy bacon, avocado, lettuce, tomato dressed with our own honey-mayo in a garden herb wrap

*All wraps accompanied by mixed greens salad
and your choice of dressing*

FISH TACOS - \$9.00

Choose from beer battered cod, sautéed Tilapia or grilled shrimp wrapped in a warm tortilla with shredded cabbage, colby-jack and spicy ranch - served with tortilla chips & salsa on the side

SIDES

FRENCH FRIES - \$3.50

A pile of crispy shoestrings, your choice of original salted, house seasoned or **FIRE!** fries

Add dipping cheese for only 75¢

TATER TOTS - \$3.50

The traditional golden potato nugget, just like mom used to make

Add dipping cheese for only 75¢

MAC & CHEESE - Small \$4 / Large \$6

A traditional American favorite
- creamy, rich & delicious

DESSERT

SKILLET COOKIE - \$7.00

A large chocolate chip cookie cooked in a cast iron skillet, removed from the oven & quickly garnished with two layers of French caramel & Swiss chocolate, two scoops of French vanilla-bean ice cream - then topped with whipped cream...perfect for two or more!

KIDS

All kids dishes served with tater tots

DINO CHIX - \$5.00

Dinosaur shaped fried chicken tenders - served with choice of ranch, BBQ or honey-mustard sauces

CHEESEBURGER - \$6.00

A smaller version of the Old Town, choice of American, Cheddar, Swiss or Provolone

PB&J - \$4.00

Smooth peanut butter with either grape or strawberry jelly

GRILLED CHEESE - \$5.00

American or Cheddar cheese melted onto toasted white or wheat bread

MAC & CHEESE - \$5.00

A traditional American favorite - creamy, rich & delicious

BREAKFAST

CORNED BEEF HASH - \$9

Savory slow cooked corned beef seasoned using our chef's old Irish family recipe, mixed with diced yellow onion & our lightly seasoned house potatoes - accompanied by two eggs your way...unbelievable

BREAKFAST BURRITO - \$8

A spinach tortilla wrapped around scrambled eggs, diced tomato, onion, shredded Monterey Jack cheese, sausage or chorizo, guacamole and sour cream...perfect

EGG SANDWICH - \$7

Hits the spot. A carefully constructed sandwich consisting of scrambled eggs to order, applewood smoked bacon or sausage & choice of cheese served on sour dough toast

WHITE WINES

'05 ACACIA CHARDONNAY - \$7/\$26

This very light & crisp white wine offers aromas of apple, mango, fig & guava. Palate is medium to full bodied and has easily detected notes of tropical and ripe stone fruits. The finish is rich & long.

'05 JEKEL MONTEREY CHARDONNAY - \$9/\$34

Monterey County, CA - Aromas of ripe red apple, pineapple, banana, peaches; crisp acid and flavors of pear, apple and pineapple.

'05 POMELO SAUVIGNON BLANC - \$8/\$30

Oakville, CA – This incredibly refreshing, & unique, white derives its name from the Pomelo fruit, which dominates this wine in nose and flavor. Hints of succulent bitter melons & sweeter watermelon also add to this wine, making every sip as enjoyable as the last.

'05 ROCCO PINOT GRIGIO - \$8/\$30

Crisp, light and absolutely refreshing, this wine has subtle hints of ripe fruit, a light straw color, and a bouquet that is uniquely fruity with scents of apple and pear.

RED WINES

'01 LA LINDA MALBEC - \$8/\$30

Argentina – A superb medium bodied wine with brilliant aromatic accents of blackberry, plum and black cherry. A deep red color, hints of vanilla, cassis and light tones of oak make this a delightfully drinkable wine

'03 KENWOOD YUPULA CABERNET SAUVIGNON - \$7/\$26

Sonoma, CA - Complex aromas of black cherries, vanilla and fresh herbs; medium bodied mouth feel with soft, rich tannins.

'01 STERLING MERLOT - \$8/\$30

Napa – A full-bodied merlot, deep purple-red in color. Concentrated notes of grape, black olive, anisi and toasty maple brown sugar

'05 ARCHETYPE SHIRAZ - \$8/\$30

A very flavorful wine that is dominated by aromas of boysenberry, blackberry and blueberry. Dark berry fruit flavors and a hint of oak finish this wine impressively.

'00 VALLEY OF THE MOON RED ZINFANDEL - \$9/\$36

Sonoma A complex blend of flavorful fruit and spice. A full-bodied, unpretentious wine with subtle twinges of black cherry

'05 RED GUITAR RIOJA - \$7/\$26

Navarra, Spain- A remarkable blend of traditional Spanish varietals Tempranillo and Garnacha from select old vines.

Rich and smooth with perfect notes of black fruit, ripe raspberry and a long finish.

'05 MARK WEST PINOT NOIR - \$8/\$34

California- Aromas of ripe raspberry and cherries intertwine with subtle barrel notes of vanilla. A seemingly perfect balance of fruit forward and earth characteristic of a great pinot noir.

'02 GUENOC PETITE SIRAH - \$9/\$34

Lake County, California- This full-bodied wine has a beautifully rich inky red color, abundant fruit focusing on ripe berries, plum and spice with hints of smoky oak and vanilla in the finish.

'05 MARQUIS PHILIPS CABERNET SAUVIGNON - \$9/\$34

South East Australia – Concentrated fruit and flavors of blueberries and cassis with silky, smooth tannins. The wine shows some cedary, cigar box oak influence along with its bold fruit expression.

BEERS

DRAUGHT

DOMESTIC

Bud Light
Miller Lite

IMPORTED / CRAFT

Bass Ale
Blue Moon Belgian White
Boddingtons
Fat Tire
Goose Island Seasonal
Goose Island 312
Guinness Stout
Hacker-Pschorr
Harp Lager
Pilsner Urquell
Sierra Nevada Pale Ale
Smithwick's Ale
Stella Artois
Woodchuck Cider

BOTTLE

DOMESTIC

Budweiser
Bud Light
Bud Select
Coors Light
Lone Star
Michelob Ultra
Miller Genuine Draft
Miller High Life
Miller Lite
Old Style
Pabst Blue Ribbon

IMPORTED / CRAFT

Abita (New Orleans)
Amstel Light
Anchor Steam
Beck's
Carlsberg
Corona
Corona Light
Dogfish Head Raison D'Etre
Dos Equis
Duvel Belgian Ale
Flying Dog - Old Scratch
Goose Island Honkers
Heineken
Heineken Light
Hoegaarden
Kaliber (non-alcoholic)
Leinenkugel's
Leinenkugel's Honey Weiss
Leinenkugel's Sunset Wheat
Magner's Cider
Michelob Amber Bock
Pacifico
Red Stripe
Red Tail Ale
Rogue Dead Guy
Samuel Smith Nut Brown Ale
Smirnoff Ice
Three Floyds Pride and Joy