

the Village Squire

Restaurants



MAI-TAI

RUM BARREL

MCHENRY AND CRYSTAL LAKE

THEVILLAGESQUIRE.COM

HOUSE DRINKS

SQUIRE FLIGHT

Four tasters of Mai Tai, Rum Barrel, Zombie, and Blue Knight.

TRY THEM ALL!

ZOMBIE

MAKE THE DEAD WALK AND TALK!

Blend of rum, tropical juices, and creme de almond liqueur

BLUE KNIGHT

Light rum, blue curacao, sour and pineapple juices

TITO'S BLOODY MARY

Classic Bloody Mary in a large goblet with Tito's Handmade American Vodka, celery salt rim, with garnish

MAKE IT SPICY, JUST ASK!

RED SANGRIA

Absolut Mandrin, red wine, tropical pineapple, orange, and cranberry juices

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, sour, splash of brewed iced tea and Coke. CLASSIC KICK!

BLOOD ORANGE OLD FASHIONED

Bulleit Bourbon with sweet blood orange simple syrup, with orange and cherry



SQUIRE FLIGHT

MAI TAI

VILLAGE SQUIRE'S ORIGINAL SINCE 1974!

With dark & light rum, tropical juices and liqueurs in our 22 oz Village Squire Cup to keep!

RUM BARREL

Dark and light rum, pineapple & orange juices in our 22 oz Village Squire Cup to keep! PLEASE DON'T ORDER A THIRD!



MAI TAIS & RUM BARRELS TO GO

12 oz Single Serve bottles ~~FOR~~ \$7.99

~~AND~~ Half Gallon Mixes with 375 ml Kraken Black Spiced Rum to mix at home ~~FOR~~ \$39.00!



FROZEN

STRAWBERRY DAIQUIRI

Blended strawberry puree with light rum, topped with whipped cream and lime

FROZEN DAIQUIRI

STRAWBERRY • RASPBERRY • BANANA • LEMON

Blended Flavors with light rum, topped with whipped cream and lime

PIÑA COLADA

The original frozen beach cocktail with Malibu Coconut Rum

FROZEN SPIKED LEMONADE

LEMON • STRAWBERRY • RASPBERRY

This stuff has kick! Combination of vodka and frozen lemonade, tart and sweet!

MUDSLIDE

Vanilla ice cream, Kahlua, vodka, Bailey's Irish Cream, blended and poured over chocolate drizzle, with whipped cream



MULES

MOSCOW MULE

Absolut, Gosling's ginger beer, fresh lime

KENTUCKY MULE

Jim Beam Kentucky Straight Bourbon Whiskey, Gosling's ginger beer, fresh lime

ABSOLUT CUCUMBER MULE

Absolut, cucumber simple syrup, Gosling's ginger beer & fresh lime

JACK'S PEACH MULE

Jack Daniels Tennessee Whiskey, peach simple syrup, fresh lime, Gosling's ginger beer

DARK & STORMY MULE

Dark rum, Gosling's ginger beer and fresh lime

MARGARITAS

AGAVE LIME MARGARITA

Cuervo Tradicional Silver Tequila, orange liqueur, fresh lime, sour with agave, on the rocks with salt

PLATINUM MARGARITA

Patron Silver Tequila, Cointreau, fresh lime, sour, on the rocks with salt

PRICKLY PEAR MARGARITA

Jose Cuervo Silver Tequila, Desert Pear Monin syrup, sour, fresh lime, on the rocks with salt

STRAWBERRY MARGARITA

Cuervo Tradicional Silver Tequila, sweet strawberry puree, orange liqueur, fresh lime, sour, on the rocks with salt

FROZEN MARGARITA

Jose Cuervo Silver Tequila and triple sec blended with tangy and sweet lime mix, with salt rim. Available frozen flavors: STRAWBERRY or RASPBERRY



MARTINIS

PINEAPPLE MARTINI

Malibu Coconut Rum, St. Germain Elderflower Liqueur, pineapple, vanilla simple syrup, lemon juice

POMEGRANATE

Absolut Citron, pomegranate liqueur, cranberry, fresh lime

FRENCH MARTINI

Absolut Vanilla, Chambord Black Raspberry Liqueur, pineapple, lemon twist

GREEN APPLE MARTINI

Absolut Mandrin, Sour Apple Pucker

COSMOPOLITAN

Absolut Citron, Cointreau, cranberry, lime

BEER

BOTTLES

Miller Lite	Amstel Light
Coors Light	Corona
Bud Light	Corona Light
Budweiser	Becks
Michelob Ultra	Guinness (16OZ CAN)
Miller 64	Hacker Pschorr Weisse
MGD	Angry Orchard Hard Cider
PBR (16OZ CAN)	White Claw Seltzer
Sam Adams Boston Lager	
Heineken	

DRAFT ASK ABOUT OUR ROTATING TAPS!

Miller Lite	Stella Artois
Coors Light	Sam Adam's Seasonal
Blue Moon	

WINE

HOUSE WINE

Serving Copper Ridge, California
White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

WHITE

Riesling, Chateau St. Michelle	7 / 28
<i>Washington</i>	
Pinot Grigio, Santa Margherita	13 / 49
<i>Italy</i>	
Sauvignon Blanc, Kim Crawford	10 / 39
<i>New Zealand</i>	
Moschofilero, Boutari	9.5 / 38
<i>Greece</i>	
Chardonnay, Kendall Jackson	9.5 / 38
<i>California</i>	

ROSÉ + SPARKLING

Rose, Whispering Angel	12 / 48
<i>France</i>	
Prosecco, LaMarca Split	9.75
<i>Italy</i>	

RED

Pinot Noir, Meiomi	11 / 44
<i>California</i>	
Cabernet, Josh	9 / 36
<i>California</i>	
Cabernet, Kendall Jackson	10 / 40
<i>California</i>	
Merlot, J. Lohr	10 / 40
<i>California</i>	
Red Blend, Conundrum	9 / 36
<i>California</i>	

BEVERAGES



FOUNTAIN DRINKS

COKE • DIET COKE • SPRITE • FANTA ORANGE
FUZE RASPBERRY TEA • LEMONADE • MR. PIBB

FRESH BREWED ICED TEA (UNSWEETENED)

HOT COFFEE OR HOT TEA

APPETIZERS AND SHAREABLES



SAGANAKI

SAGANAKI *Opa!*

The Flaming Cheese, lit with brandy tableside and served with lemon and pita / 10.99

WISCONSIN CHEESE CURDS

Deep fried white cheddar curds, with ranch dressing / 11.99

MINI GYROS

Slices of carved gyro meat with grilled pita quarters, tzatziki sauce, and red onion, grape tomatoes, Kalamata olives, cucumbers, pepperoncinis, green pepper, and crumbled imported feta cheese / 13.99

- IDAHO POTATO SKINS**
Cheddar Jack cheese melted over deep fried potato skins, with bacon, scallions, and sour cream / 10.99
- MOZZARELLA STICKS**
Served with marinara / 10.99
- GOLDEN CHICKEN FINGER BASKET**
Hand breaded with homemade honey mustard / 11.99

FRIED PICKLE SPEARS
Crispy breaded dill pickles served with ranch dressing / 9.99

SQUIRE TRIPLE
Chicken fingers, onion rings, mozzarella sticks served with honey mustard, ranch, and marinara / 13.99



MINI GYROS

BBQ BRISKET QUESADILLA
Tender smoked brisket with grilled pico de gallo and melted cheddar jack cheese in grilled tortillas. Served with crispy onions, and topped with BBQ Sauce. Comes with ranch dressing for dipping / 12.99

GARLIC PARMESAN SHRIMP
Half pound of crispy deep fried shrimp, tossed in homemade garlic parmesan sauce, garnished with scallions and lemon / 14.99

CALAMARI
Crispy breaded calamari, served with cocktail sauce and lemon / 14.99

ROASTED GARLIC
Roasted Garlic cloves served with baked feta, toasted French bread rounds, Kalamata olives, grape tomatoes, red onion, cucumbers, green pepper, pepperoncinis, and house vinaigrette dressing / 13.99

JUMBO ONION RINGS
Battered with herb bread crumbs and served with housemade ranch / 10.99

BONELESS BUFFALO WINGS
Served with blue cheese dressing, celery and carrots / 11.99

SALADS AND SOUPS

Dressings:

House, Ranch, French, Raspberry Vinaigrette, Sweet Basil Vinaigrette, 1000 Island, Bleu Cheese, Caesar or a variety of Fat Free Dressings.

MEDITERRANEAN CHICKEN SALAD

Two broiled chicken skewers on a bed of fresh mixed greens, grape tomatoes, crumbled feta, Kalamata olives, pepperoncinis, cucumbers, red onions and carrots with a pita and choice of dressing / 17.99

TUSCAN CRANBERRY SALAD*†

Romaine lettuce, roasted walnuts, granny smith apple slices, dried cranberries, red onion, crumbled bleu cheese tossed in basil vinaigrette dressing. Served with grilled pita on the side / 14.49

BBQ CHICKEN SALAD*

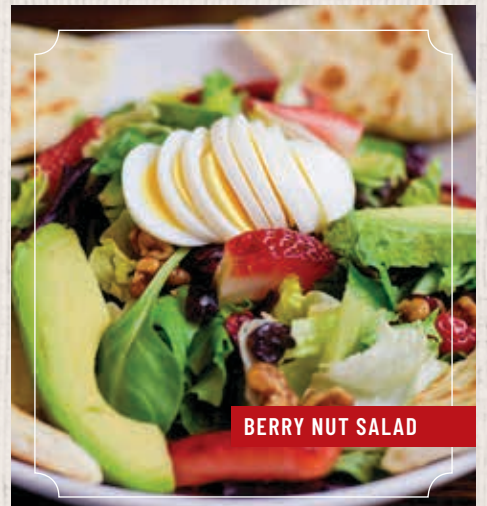
Romaine lettuce, broiled chicken with BBQ sauce, cheddar jack cheese, crisp chopped bacon, grape tomatoes, cucumbers, avocado, and crispy onion strings. Served with ranch dressing on side / 17.99

BERRY NUT SALAD*†
Mixed greens topped with strawberries, dried cranberries, roasted walnuts, avocado, and egg. Served with a pita and choice of dressing / 14.49

GREEK SALAD
Mixed greens, tomatoes, cucumber, pepperoncinis, red onions, Kalamata olives, carrots, green peppers, feta, and house dressing / 14.29
ANCHOVIES UPON REQUEST.

COBB SALAD
Mixed greens, with avocado, tomatoes, carrots, bacon, egg, bleu cheese, choice of dressing / 14.49

CAESAR SALAD
Romaine lettuce, tossed with Caesar dressing, croutons, parmesan, with toasted garlic bread rounds / 12.99



BERRY NUT SALAD

Salad Add-Ons

CHICKEN (blackened or broiled) 3.99
SHRIMP (sautéed or blackened) 4.99
SALMON (blackened or broiled) 7.99
GYRO SLICES 5.99 / GRILLED PITA 1.99

Soups

AVGOLEMONO SOUP
Creamy chicken with rice and lemon
CUP 4.99 / BOWL 5.99

FRENCH ONION SOUP
CUP 4.99 / BOWL 5.99
BAKED W/ MOZZARELLA +.99

CHILI
With cheddar jack cheese and onions
CUP 4.99 / BOWL 5.99

GYROS ^{AND} SOUVLAKI

Served with pita, tomatoes, onions, homemade tzatziki sauce, choice of steak fries, rice pilaf, chips or coleslaw.

FOR ADDITIONAL CHARGE, SUBSTITUTE: Sweet Potato Fries (1.49), Beer Battered Fries (1.49), Onion Rings (1.99), Fresh Fruit (1.49), Baked Potato (.99), Grilled Vegetables (.99), Cup of Soup (.99).

GYROS PLATE*

A mountain of Gyros with cut pita, tomato, onions, tzatziki sauce, choice of side / 16.49

CHICKEN SOUVLAKI

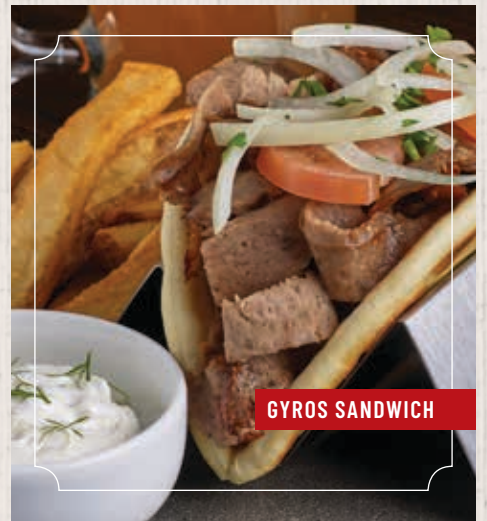
Two marinated and broiled skewers, with cut pita, tomatoes, onions, homemade tzatziki, and choice of side / 16.99

GYROS SANDWICH

Wrapped in pita with tomato, onions, and tzatziki on the side, with choice of side / 13.99

GYROS & SOUVLAKI

Combo Carved gyros with cut pita, one chicken souvlaki skewer, tomatoes, onions, tzatziki, and choice of side / 18.99



GYROS SANDWICH

BURGERS

Juicy Angus half-pound burgers are served on a brioche bun with lettuce, tomato, onion and choice of steak fries, chips, or coleslaw.

FOR ADDITIONAL CHARGE, SUBSTITUTE: Sweet Potato Fries (1.49), Beer Battered Fries (1.49), Onion Rings (1.99), Fresh Fruit (1.49), Baked Potato (.99), Grilled Vegetables (.99), Cup of Soup (.99).

CHEESEBURGER*

Choice of: American, Monterey Jack, Swiss, cheddar, or mozzarella / 15.99

HAMBURGER / 14.99

SQUIRE BURGER*

Sautéed mushrooms, grilled onions, and cheddar / 15.99

MUSHROOM SWISS BURGER*

Sautéed mushrooms and Swiss / 15.99

BACON CHEDDAR BURGER*

Crisp bacon and cheddar / 16.99

PUB BURGER*

Monterey Jack cheese, crispy onions, avocado, and chipotle mayo / 16.99

VILLAGE DOUBLE CHEESEBURGER*

Two 1/4 lb. Angus patties with American cheese, lettuce, tomato, onion, pickle, and 1000 Island / 15.99

BLEU CHEESE BACON BURGER*

Crumbled bleu cheese ranch with bacon / 16.99

SQUIRE PATTY MELT*

Grilled onion, bacon, and Swiss on marble rye / 16.99

CHIPOTLE VEGGIE BURGER

Chipotle bean burger with Monterey Jack cheese, avocado, lettuce, tomato, and onion on brioche bun / 14.99

UPGRADE YOUR FRIES — For an additional charge, substitute side with:

SWEET POTATO FRIES 1.49 • BEER BATTERED FRIES 1.49 • GREEK FRIES (beer battered fries with crumbled feta cheese, lemon, oregano) 2.49

SANDWICHES

Served with choice of steak fries, chips, or coleslaw.

FOR ADDITIONAL CHARGE, SUBSTITUTE: Sweet Potato Fries (1.49), Beer Battered Fries (1.49), Onion Rings (1.99), Fresh Fruit (1.49), Baked Potato (.99), Grilled Vegetables (.99), Cup of Soup (.99).

PUB CHICKEN SANDWICH

Grilled or blackened chicken breast topped with Monterey jack, crispy onion strings, avocado, lettuce, tomato and chipotle mayo on grilled pretzel bun / 16.99

CRISPY CHICKEN RANCH WRAP

Crispy chicken with shredded lettuce, diced tomato, cheddar Jack cheese and ranch dressing in a whole wheat tortilla / 14.99

CRISPY CHICKEN CAESAR WRAP

Crispy chicken fingers wrapped with parmesan, romaine, diced tomatoes and Caesar dressing in a whole wheat tortilla / 14.99

FRENCH DIP

Toasted garlic French roll, roast beef, sautéed mushrooms, Swiss and au jus / 15.99

FISH TACOS OR SHRIMP TACOS

Three tacos with lettuce, pico de gallo, shredded cheese, avocado, chipotle mayo. Served with rice pilaf and lime (NO SIDE CHOICE) / 16.99

BUFFALO CHICKEN SANDWICH

Fried chicken breast in buffalo sauce, with crumbled bleu cheese ranch, lettuce, and tomato on toasted butter bun / 15.99

RUSTIC TURKEY CLUB

Sliced turkey breast, lettuce, mayo, bacon, avocado, tomato on toasted focaccia / 15.99

CRISPY COD SANDWICH

Beer battered Icelandic cod, American cheese, lettuce, tomato, and onion on toasted bun, with tartar and lemon / 15.99

REUBEN

Grilled corned beef, Swiss, sauerkraut, 1000 Island dressing on marbled rye / 16.49

CHIPOTLE CHICKEN WRAP

Broiled chicken, bacon, cheddar & Monterey Jack cheese, pico de gallo, shredded lettuce, chipotle mayo, in a whole wheat tortilla / 15.99

GYRO WRAP

Delicious gyro meat, shredded lettuce, onion, tomato, crumbled feta cheese, and tzatziki sauce, in a whole wheat tortilla / 14.99



PUB CHICKEN SANDWICH

PRIME RIB GRINDER*

Thinly sliced prime rib with grilled onions and mozzarella on garlic French roll / 17.99

SMOKED BRISKET SANDWICH

Smoked brisket with melted cheddar, grilled onion, BBQ sauce, and hot honey slaw on toasted bun / 17.99

DINNERS

All entrées below are served with soup or salad. **SOUP/SALAD UPGRADES:** Baked French Onion (.99), Small Greek Salad or Small Caesar Salad (2.99).
POTATO/SIDE CHOICE FOR SELECT ENTREES INCLUDE: Steak Fries, Garlic Mashed Potatoes, Baked Potato, Rice Pilaf, Fresh Vegetable, Grilled Zucchini + Bell Peppers
FOR ADDITIONAL CHARGE, SUBSTITUTE: Sweet Potato Fries (1.49), Loaded Baked Or Mashed Potato (1.49), Greek Fries - beer battered fries with crumbled feta cheese, lemon, oregano (2.49)



CHICKEN FINGERS

GOLDEN CHICKEN FINGERS
Beer-battered and deep fried, with honey mustard on the side. Served with potato choice and coleslaw / 18.99

SCHNITZEL
Breaded and fried pork loin, with sautéed mushrooms and demi glace, over buttered spaetzle / 20.99

GRECIAN-STYLE CHICKEN BREAST
Marinated & panko crusted chicken breast, grilled with butter and topped with diced tomato, feta, olive oil, lemon and a touch of garlic. Served with rice pilaf and grilled vegetables / 20.99



SCHNITZEL



GRECIAN-STYLE SALMON

GRECIAN-STYLE SALMON*
#1 FOR YEARS!!
Broiled salmon topped with diced tomato, feta, olive oil, and fresh lemon. Served with rice pilaf and grilled vegetables / 24.99

SEAFOOD

Served with soup or salad.

LONDON FISH & CHIPS
Icelandic Cod, beer-battered and fried crisp. Served with steak fries and coleslaw / 20.99

DEEP FRIED SHRIMP
Half dozen shrimp on toast with cocktail sauce and lemon on the side. Served with steak fries and coleslaw / 19.99

RIBS

Served with choice of potato, coleslaw, and choice of soup or salad.

BBQ BABY BACK RIBS
HALF SLAB 23.99 / FULL SLAB 27.99

RIBS AND GOLDEN CHICKEN FINGERS
Half slab of tender ribs with hand cut, beer battered, deep fried chicken strips / 25.99



BBQ BABY BACK RIBS

PASTA

Served with soup or salad.

CHICKEN LIMON PASTA
Panko crusted chicken breast over a bed of linguine in white wine cream sauce with fresh lemon and broccoli / 20.99

TAVERN MAC-N-CHEESE
Cavatappi pasta tossed in a creamy four cheese sauce covered with toasted garlic bread crumbs, chopped bacon, and scallions / 17.99

CHICKEN PARMESAN
Breaded and deep fried chicken breast with melted mozzarella over linguine and marinara / 20.99

BLACKENED CHICKEN ALFREDO
Grilled chicken breast with Cajun spices on a bed of linguine pasta tossed with creamy Alfredo sauce / 20.99
ALFREDO LINGUINE / 17.99

CHICKEN MARSALA
Linguine Sautéed chicken breast with rich Marsala wine sauce, sautéed mushrooms, grape tomatoes, zucchini, and red peppers over linguine pasta / 21.99

STEAKS AND CHOPS

All entrées below are served with soup or salad. **SOUP/SALAD UPGRADES:** Baked French Onion (.99), Small Greek Salad or Small Caesar Salad (2.99).

POTATO/SIDE CHOICE FOR SELECT ENTREES INCLUDE: Steak Fries, Garlic Mashed Potatoes, Baked Potato, Rice Pilaf, Fresh Vegetable, Grilled Zucchini + Bell Peppers

FOR ADDITIONAL CHARGE, SUBSTITUTE: Sweet Potato Fries (1.49), Loaded Baked Or Mashed Potato (1.49),

Greek Fries - beer battered fries with crumbled feta cheese, lemon, oregano (2.49)



NEW YORK STRIP STEAK

FILET MEDALLION TRIO*

Broiled filet medallions crusted with garlic and herb boursin cheese, red wine demi-glace, over garlic mashed potatoes, caramelized onions, grilled red peppers and zucchini, topped with crispy onions / 29.99



FILET MEDALLION TRIO

FILET BROCHETTE & SHRIMP*

SQUIRE SURF & TURF

One filet brochette served over rice pilaf, with three jumbo breaded fried shrimp, with cocktail and lemon / 31.99

NEW YORK STRIP STEAK*
12 oz, Aged 20 days, broiled and topped with parsley garlic butter. Served with choice of potato and fresh vegetable / 32.99

RIBEYE STEAK*
14 oz. Angus Ribeye, aged 20 days, flavorful with rich marbling, topped with parsley garlic butter.

Served with choice of potato and fresh vegetable / 36.99

FILET BROCHETTE*
Marinated filet medallions skewered with fresh vegetables and served over rice pilaf, with grilled pita and tzatziki (or substitute potato) / 24.99



RIBEYE STEAK

CENTER CUT PORK CHOPS

Two broiled 8 oz pork chops marinated with roasted garlic, olive oil, herbs, and lemon. Served with choice of potato and fresh vegetable / 20.99

SMOTHERED PORK CHOPS
Two broiled 8 oz pork chops smothered in creamy garlic sauce with sautéed mushrooms. Served with choice of potato and fresh vegetable / 21.99

PRIME RIB

PRIME RIB*

THE JUICY KIND!

Slow roasted overnight and served everyday for lunch and dinner.

Served with choice of potato, fresh vegetable, and soup or salad.
11oz / 14oz



PRIME RIB

* **NOTE:** The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal food reduces the risk of illness.

† Contains nuts.

ALLERGEN WARNING: All menu items may contain or come in contact with fish, shellfish, wheat/gluten, milk, eggs, peanuts, tree nuts, and soy. Please be aware that we use common fryer oil, and common ingredients in our kitchen preparation. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

DESSERTS



LEMON BERRY
MASCARPONE CAKE

LEMON BERRY MASCARPONE CAKE

Lemon and vanilla crumb cake with cream filling topped with blueberries and cranberries / 6.99

CARROT CAKE

Double layered favorite, with crushed walnuts, and cream cheese frosting / 6.99

DEATH BY CHOCOLATE

Flourless, double chocolate, two layer cake, with rich chocolate ganache! / 6.99

STRAWBERRY CHEESECAKE

Rich and creamy cheesecake over graham cracker crust, with strawberries topping and whipped cream / 7.99

TURTLE CHEESECAKE

Delicious cheesecake topped with crushed walnuts, chocolate and caramel drizzle, and whipped cream. 7.99

ROOT BEER FLOAT

Served in a chilled mug with vanilla ice cream and bottle of craft root beer / 4.99

Sides

FRIES / 4.99

SWEET POTATO FRIES / 5.99

BAKED POTATO / 4.99

LOADED / 5.99

HOMEMADE POTATO CHIPS / 3.99

SIDE ONION RINGS / 6.99

SIDE PITA BREAD / 1.99

HOMEMADE COLESLAW / 3.99

GARDEN SIDE SALAD / 4.99

CAESAR OR GREEK

SIDE SALAD / 6.99

FRESH FRUIT / 3.99

FRESH VEGETABLE / 2.99

WEEKLY SPECIALS

SUNDAY

PRIME RIB...THE JUICY KIND!

11 oz. / 14 oz.

Served with choice of potato, fresh vegetable, soup or salad

DRINK SPECIALS

TITO'S BLOODY MARY / \$7.99

MIMOSA LA MARCA PROSECCO / \$8.99

MONDAY

FRIED SHRIMP PLATTER

Half pound crispy shrimp, steak fries, coleslaw, garlic bread, cocktail & tartar sauce, and lemon / 16.99

DRINK SPECIALS

MILLER LITE 25oz / \$4

MOSCOW MULE / \$6.99

KENTUCKY MULE / \$6.99

TUESDAY

ALL YOU CAN EAT CHICKEN FINGERS

Hand breaded, served with steak fries, coleslaw, honey mustard / 14.99

DRINK SPECIALS

CORONA BOTTLES / \$4

CLASSIC MARGARITA / \$7.99



WEDNESDAY

GREEK NIGHT!

All Greek night entrees include a FREE piece of Baklava dessert!

GYROS PLATE

With steak fries, tomatoes, onions, grilled pita, and tzatziki / 16.49

CHICKEN SOUVLAKI

Two marinated chicken kebabs, with steak fries, onions, tomatoes, grilled pita, and tzatziki / 16.99

BAKED GREEK CHICKEN

Half chicken, marinated with garlic, Greek spices, and lemon.

Served over rice pilaf and grilled vegetables / 16.99

DRINK SPECIALS

HALF PRICE WINE BOTTLES!

BLUE MOON PINT / \$4.5

BLUE KNIGHT / \$7.99

THURSDAY

BBQ RIBS

Fall of the bone, served with steak fries and coleslaw

HALF SLAB 18.99 / FULL SLAB 22.99

DRINK SPECIALS

RUM BARRELS / \$8.99

HEINEKEN BOTTLES / \$4

FRIDAY

ALL YOU CAN EAT OCEAN PERCH

With steak fries, coleslaw, tartar sauce, lemon, and soup or salad / 15.99

BEER BATTERED COD

Served with steak fries, coleslaw, tartar sauce, and soup or salad / 20.99

DRINK SPECIALS

LONG ISLANDS / \$6.99

STELLA ARTOIS 16oz / \$4.5

SATURDAY

PRIME RIB...THE JUICY KIND!

11 oz. / 14 oz.

Served with choice of potato, fresh vegetable, soup or salad

DRINK SPECIALS

MAI TAIS / \$8.99

SAM ADAMS SEASONAL PINTS / \$4.5

the Village
Squire
Restaurants



BOOK YOUR NEXT EVENT HERE!

Party rooms available for groups of 20 to 60 people.

Lunch & Dinner packages available online at THEVILLAGESQUIRE.COM

Contact us for more information.

CRYSTAL LAKE {815} 455-4130 • MCHENRY {815} 385-0900