



“Chip Shots”

Windy City Chili

With seasoned beef and beans topped with cheddar, sour cream, onions and crispy tortilla strips
Cup 4 | Bowl 5

Applewood Clam Chowder

New England style chowder topped with applewood smoked bacon and green onions
Cup 4 | Bowl 5

Chili Cheese Fries

Crispy crinkle fries topped with house chili, melted cheddar, sour cream and onions
7.95

Bolingbrook's Best Wings

Beer brined and fried jumbo wings served naked, buffalo or honey bbq style with celery, carrots and buttermilk ranch or blue cheese
(8 wings) 11

Loaded Nachos

Beef chili over house tortilla chips with melted cheddar, lettuce, tomato, onions, jalapenos and sour cream
9.95 | w/ grilled steak 12.95

Chicken Club Quesadilla

Roasted chicken, melted cheddar, bacon and tomato in a griddled flour tortilla served with sour cream and salsa
8.95

Spinach Artichoke Dip



Creamy blend of spinach, artichoke hearts and parmesan served with a side of salsa and flash fried tortilla chips
7.95

Chicken Tenders

Crispy chicken tenders served with your choice of dipping sauce
(5 tenders) 8.95

Jalapeno Poppers



Lightly breaded mild jalapeno peppers stuffed with cream cheese served with buttermilk ranch
(6 poppers) 7.95

Boughton Road Baskets



Crinkle Fries or Tater Tots half 2 | full 3
Sweet Potato Fries or Onion Rings half 3 | full 4

“On the Greens”

Traditional Caesar

Crisp romaine, house made croutons, Caesar dressing and aged parmesan
Plain 7.95
w/ grilled chicken 10.95 | w/ grilled salmon 11.95 | w/ grilled steak 12.95

Chop House BLT

Crisp romaine with sautéed applewood smoked bacon and onions, house made croutons, cheddar cheese, cherry tomato and buttermilk ranch dressing
Plain 8.95
w/ grilled chicken 11.95 | w/ grilled salmon 12.95 | w/ grilled steak 13.95

Grilled Buffalo Chicken



Grilled chicken breast tossed in house buffalo sauce over mixed greens with blue cheese crumbles, avocado, tomato, cucumber and blue cheese dressing
11.95

Tuna Stuffed Avocado



House made tuna salad served in ripe avocado halves with mixed greens, crispy tortilla strips and house vinaigrette
10.95

House Dressings:

Buttermilk Ranch | Blue Cheese | Caesar | Honey Mustard | Italian Vinaigrette

Burgers

Served with kettle potato chips, crinkle fries or tots. Substitute any side \$1.50.
Choose from our ½ lb. cast iron seared custom blend burger, turkey burger or veggie burger

Ashbury's LTO

The Chicago Stockyard classic served on a toasted brioche bun with lettuce, tomato and onion
9.95
Cheese or Fried Egg .50 | Bacon or Avocado 1

Signature Patty Melt

On marble rye with melted swiss, grilled onions and house mustard sauce
10.95

Chili Cheese Burger

Topped with house chili, melted cheddar and onions on toasted brioche
11.95

Smokey Hollow

With applewood smoked bacon, melted cheddar cheese, onion rings, honey bbq sauce, pickles and LTO
12.95

“Trick Shots”

Beer Can Chicken

Beer brined and slow roasted half chicken served with honey bbq sauce and a loaded baked potato - and a pint of Miller Lite!
12.95

Fish & Chips

Crispy beer battered cod served with crinkle fries, coleslaw and house made remoulade sauce
12.95

Crispy Steak Tacos

Grilled bistro steak in crispy el milagro tortilla shells with cheddar cheese, lettuce, tomato, onion and sour cream served with chips and salsa
(3 tacos) 12.95

“Sand-Wedges”

Served with kettle potato chips, crinkle fries or tots. Substitute any side \$1.50.

Cali Chicken Melt

Grilled chicken breast with smoked bacon, melted cheddar, avocado, buttermilk ranch, lettuce, tomato and onion on toasted brioche
9.95 | Try it in a wrap!

B.A.L.T. Club

Smoked ham and turkey, applewood bacon, ripe avocado, mayo, lettuce and tomato on white or wheat bread, or in a wrap
9.95

Cubano

Slow roasted pork shoulder, smoked ham, swiss cheese, dill pickles and mustard on griddled French bread
9.95

Maxwell Street Chili Cheese Dog

¼ lb. Vienna Beef frankfurter topped with house chili, cheddar cheese and onions on a toasted poppy seed bun
8.95

Traditional Tuna Melt

House made tuna salad topped with melted cheddar and grilled tomato on toasted marble rye
8.95

Backyard BBQ

Slow roasted pork shoulder, honey bbq sauce, melted cheddar and crispy onion rings on toasted brioche
8.95

Ashbury's Po' Boy

Crispy beer battered cod on toasted French bread with house remoulade sauce, lettuce, tomato, onion and pickles
12.95

Buffalo Chicken Wrap

Crispy chicken tossed in house buffalo sauce with blue cheese, lettuce, tomato and onion served with carrots, celery and blue cheese dressing
9.95

Sides

Kettle Potato Chips 2.25 | Coleslaw 2.25 | Potato Salad 2.25 | Fresh Fruit 2.5 | House Salad 3.5 | Loaded Baked Potato 3.5



*- Gluten Free



- Vegetarian

Consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. * May contain traces of gluten.



Libations

House Wines

	Glass Bottle
Featuring Canyon Road...	6 22
Cabernet Sauvignon	
Merlot	
Pinot Noir	
Chardonnay	
Moscato	
Pinot Grigio	
Sauvignon Blanc	
White Zinfandel	

Specialty Wines

	Glass Bottle
Barefoot Riesling	7 26
Kendall Jackson Chardonnay	9 35
Barefoot Malbec	7 26
Louis Martini Cabernet Sauvignon	9 35

Beer

Domestic

Bud Light
Budweiser
Coors Light
Leinenkugel Summer Shandy
Michelob Ultra
Mikes Hard Lemonade
Miller 64
Miller Genuine Draft
Miller High Life
Miller Lite
O'douls
Old Style

Draft

Blue Moon
Bud Light
MGD
Miller Lite
Pabst Blue Ribbon
Rolling Rock

Ask about our rotating seasonal draft beer!

Import & Craft

Amstel Light
Corona
Corona Light
Goose Island 312
Goose Island IPA
Guinness
Heineken
Modelo
Revolution Anti Hero
Sam Adams Boston Lager
Stella Artois

Signature Cocktails

Deep Dish Bloody Mary

Smirnoff Vodka, house spicy mix, pepperoni, imported cheese and pepperoncini peppers
8 | w/ Cucumber Vodka 10

Promenade Lemonade

Smirnoff Citrus Vodka, lemonade, fresh strawberries and mint
8

Tito Cosmo

Tito's Handmade Vodka, Peachtree, cranberry and lime soda
10

Boughton Bourbon Sour

Maker's Mark Bourbon, fresh lime, ginger beer and Maraschino cherry
10

Mulligan Margarita

Jose Cuervo Gold, Triple Sec, fresh lime and orange
8 | w/ Patron Silver & Grand Marnier 10

Dirty Goose Martini

Grey Goose Vodka, vermouth and blue cheese stuffed olives
12