

Salads

SEARED AHI TUNA*

Pan seared sesame-crusted Ahi Tuna, fresh romaine & iceberg lettuce, avocado, crispy wontons, mandarin oranges, shredded carrots & fresh ginger with sesame ginger dressing. **16⁹⁹**

3 CORNERS CHOPPED

Fresh romaine & iceberg lettuce, diced grilled chicken breast, blue cheese crumbles, diced tomato, hard-boiled egg, red onion, cucumber, bacon & roasted red peppers. Choice of dressing. **14⁹⁹**

COBB **GF**

Fresh romaine & iceberg lettuce, grilled chicken breast, pepper jack cheese, diced tomato, hard-boiled egg & diced avocado. Choice of dressing. **15⁹⁹**

PEAR & BERRIES

Fresh romaine & iceberg lettuce, grilled chicken breast, ripe pears, fresh strawberries, fresh blueberries & goat cheese. With poppyseed vinaigrette dressing. **15⁹⁹**

SPINACH SALMON **GF**

Fresh baby spinach, blackened salmon, goat cheese, avocado, diced tomato, bacon & toasted pine nuts with warm bacon dressing. **18⁹⁹**

CLASSIC CAESAR

Fresh romaine, shaved parmesan & croutons tossed in Caesar dressing. **12⁹⁹**

Add: Grilled Chicken +5 | Grilled Shrimp +6 | Grilled Sirloin +8

SOUTHWEST STEAK

Fresh romaine & iceberg lettuce, grilled Certified Angus Beef sirloin, shredded cheddar jack mixed cheese, black bean and corn relish, bacon, red onion, avocado, roasted red peppers and tortilla strips with buttermilk ranch. **18⁹⁹**

SALAD DRESSINGS

Balsamic Vinaigrette **(GF)** Blue Cheese **(GF)** Buttermilk Ranch **(GF)** Classic Caesar **(GF)** Honey Dijon **(FF/GF)** Cilantro Lime Vinaigrette **(FF/GF)** Thousand Island **(FF/GF)** Warm Bacon **(GF)** Poppyseed Vinaigrette **(GF)** Sesame Ginger

FF = Fat Free **GF** = Gluten Free | Additional Dressings .75 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Wraps

Flour, honey wheat or spinach tortilla. Served with pub chips. Substitutions additional.

CALI CHICKEN **NEW**

Grilled or crispy chicken, lettuce, pepper jack cheese, bacon, avocado, tomato and red onion tossed in chipotle aioli. **15⁴⁹**

SHRIMP PO’ BOY

Lightly battered shrimp, mixed greens, smashed avocado, corn relish, diced tomatoes, tossed in our tangy house remoulade. **14⁹⁹**

BUFFALO CHICKEN

Grilled or crispy chicken breast, lettuce, tomato and onion tossed in buffalo sauce. With buttermilk ranch or blue cheese. **14⁹⁹**

CHICKEN CAESAR

Grilled or crispy chicken breast, romaine lettuce and shaved parmesan tossed in Caesar dressing. **13⁹⁹**

Soup

CREAM OF CHICKEN RICE

Our daily soup made in-house with fresh chicken breast, rice, celery, red onion, rosemary & thyme. Cup **4⁹⁹** / Bowl **6⁹⁹**

MON Mushroom Brie | **TUES** Chicken Tortilla | **WED** Italian Wedding
THU Broccoli Cheddar | **FRI** Lobster Bisque +1 | **SAT** Chicken Noodle
SUN Tomato Bisque | Cup **4⁹⁹** / Bowl **6⁹⁹**

Dessents

APPLE WALNUT BREAD PUDDING

Our handmade bread pudding with apples, cinnamon and roasted walnuts in our signature bread. Baked and topped with our cinnamon vanilla cream sauce and roasted, caramel glazed walnuts. **8⁹⁹**

GIANT CHOCOLATE CHIP COOKIE

Big enough for the whole table to share. Handmade giant chocolate chip cookie topped with two scoops of vanilla ice cream, whipped cream, drizzled with chocolate & caramel sauce, with a cherry on top. **9⁹⁹**

Entrees

BABY BACK RIBS

Tender baby back ribs slow roasted in our house sweet and tangy BBQ sauce. Served with french fries and corn on the cob. Half Slab: **17⁹⁹** Full Slab: **23⁹⁹**

3 C’S BAKED MAC & CHEESE

Cavatappi noodles simmered in our 3 cheese blend topped with cheddar cheese & bread crumbs and then baked until golden brown. **14⁴⁹**

NEW BEEF MEDALLIONS

Center-cut beef tenderloin medallions set on a bed of crispy onion straws and drizzled with savory demi-glaze with a side of Yukon Gold mashed potatoes and asparagus. **22⁹⁹**

BROWN SUGAR & BOURBON GLAZED SALMON

Pan cooked in our brown sugar bourbon glaze. Served with steamed broccoli and rice pilaf. **18⁹⁹**

COUNTRY FRIED STEAK

Breaded steak deep fried to golden perfection, topped with brown gravy. Served with mashed potatoes & gravy and corn on the cob. **16⁴⁹**

ALLAGASH WHITE ALE FISH & CHIPS

Two Icelandic cod fillets hand dipped in Allagash White Ale beer batter and fried. Served with seasoned fries and tartar sauce. **16⁹⁹**

CAJUN CHICKEN PASTA

Cajun seasoned grilled chicken breast on fettuccine with our house made Alfredo sauce, topped with parmesan, tomato and parsley with Texas toast. **15⁹⁹**

Sub: Gluten Free Pasta +2 Grilled Shrimp +4
Add: Grilled Shrimp +6

PARMESAN CRUSTED CHICKEN

Grilled chicken breast topped with our garlic pesto parmesan cheese blend and roasted red peppers. Served with a side of asparagus and a loaded baked potato. **17⁹⁹**

Tacos

3 per order on corn or flour tortillas w/ chips & salsa. Subs additional. Sour cream +.50. Guacamole +3

CHICKEN TINGA

Tinga marinated shredded chicken, cheese, lettuce, pico de gallo. **13⁹⁹**

GROUPEr

Grilled or blackened wild caught grouper with mango salsa, red cabbage and drizzled with chipotle ranch. **17⁴⁹**

STEAK

Certified Angus Beef sirloin, cheese, lettuce & tomato. **14⁹⁹**

Kids Menu

MINI BURGERS

(2) Mini burgers served with American cheese. **7⁹⁹**

MAC N’ CHEESE

A cup of Kraft Mac n cheese. **7⁹⁹**

CHEESE QUESADILLA

Flour tortilla filled with cheddar jack cheese. **7⁹⁹**

MINI CORN DOGS

(6) Lil’ hot dogs wrapped in cornbread batter and fried. **7⁹⁹**

CHICKEN TENDERS

(3) Fresh hand-breaded chicken tenders. **7⁹⁹**

GRILLED CHEESE

American cheese sandwiched between sourdough slices and grilled to perfection. **7⁹⁹**

ICE CREAM SUNDAE

(2) Scoops of vanilla ice cream topped with whipped cream and chocolate syrup. **2⁹⁹**

eat. drink. relax.

DOWNERS GROVE LEMONT NEW LENOX

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