

Rack House Kitchen & Tavern

Hot Appetizer Options - 24 pieces per order

- ❖ **BEER BATTERED CHEESE CURDS** Beer battered, chili aioli 45
- ❖ **QUESADILLAS** Ranchero pulled chicken, pepper jack cheese, salsa, guacamole, pico de gallo 50
- ❖ **RACK HOUSE NACHOS** Pulled chicken, chorizo sausage, refried beans, jalapeno cheese, jalapenos, pico de gallo, sour cream, guacamole and cilantro 50
- ❖ ***BUFFALO ROLLS** Pulled chicken, gorgonzola, crispy wonton, buffalo sauce, blue cheese dressing 60
- ❖ ***JUMBO BACON WRAPPED CAJUN SHRIMP** Pepper jack, black bean & corn relish, chili aioli **GF** 120
- ❖ **RIB TIPS** Slowly smoked baby back rib fingers glazed with our home made whiskey barbeque sauce **GF** 105
- ❖ ***STEAK SKEWERS** Marinated in a ginger soy then glazed with teriyaki sauce 105
- ❖ ***BBQ CHICKEN SKEWERS** with whiskey barbeque sauce **GF** 85
- ❖ **JUMBO PRETZELS** Jumbo pretzel pieces served with jalapeno cheese dip 55

Sliders - 24 pieces per order

- ❖ **MINI BURGERS** Black angus beef with Wisconsin cheddar cheese 60
- ❖ **MINI BRISKET** Slow smoked brisket with Carolina BBQ sauce 75
- ❖ **MINI PULLED PORK** Slow smoked pulled pork with Carolina BBQ sauce 60

Cold Appetizer Options - 24 pieces per order

❖ *FRESH BRUSCHETTA	45
❖ *ROASTED RED PEPPER HUMMUS & GRILLED PITA	55
❖ *PRETZEL BITES Pretzels served with roasted veggie dip	55
❖ HOUSEMADE GUACAMOLE & CHIPS GF	60
❖ GRILLED SEASONAL VEGETABLE PLATTER Marinated and grilled with a ranch dipping sauce GF	90
❖ SEASONAL RAW VEGETABLE PLATTER Served with ranch dipping sauce GF	70
❖ *FRESH SEASONAL FRUIT PLATTER GF	85
❖ *ASSORTED CHEESE & CRACKERS	90
❖ *SHRIMP COCKTAIL GF	110
❖ BBQ RUBBED AHI TUNA GF	115
❖ CAPRESE BITES GF	60

Combination Platters

❖ DIP TRIO: House Salsa, Pico de Gallo, Jalapeno Queso Sauce & Chips GF	35
❖ 50 BONE-IN WINGS: Sample of Dry & Rub, Buffalo or BBQ GF	55
❖ SAMPLER: Cheese Curds, Buffalo Rolls, Cheese Quesadillas with chicken or steak	65

Dessert Platters - 24 pieces per order

❖ *ASSORTED BITE SIZED DESSERTS	80
❖ FRIED TWINKIES & STRAWBERRY SAUCE	100
❖ CHOCOLATE CHIP COOKIES	40
❖ BEIGNETS	75

**End of Prohibition Plated Package
(12 or more guests; up to 30 guests)
Lunch \$20.50 Dinner \$27.50 per person**

Appetizers \$3

CHOICE OF ONE: Smoked Chicken Wings, Whiskey BBQ, Dry & Rub and Buffalo,, Wing Trio **GF**
Caprese Bites **GF** , Buffalo Rolls

Salad \$3

HOUSE SALAD with Choice of Dressing **GF**

Entrees

Lunch \$13 Dinner \$20

SOUTHWEST WRAP Ranchero pulled chicken, tomatoes, avocado, black bean & corn relish,
pepper jack, tortilla strips, and chipotle dressing

14-HOUR CAROLINA PULLED PORK SANDWICH Slow smoked pulled pork with Carolina BBQ sauce

BUFFALO CHICKEN WRAP Grilled chicken, romaine, tomato, Gorgonzola, buffalo sauce, bleu cheese
dressing

ALL AMERICAN BURGER Choice of cheese, lettuce, tomato and pickle

LEMON PEPPER CHICKEN Garlic mashed potatoes, asparagus, and citrus shallot sauce **GF**

GRILLED BBQ CHICKEN BBQ Chicken breast glazed with a Whiskey BBQ sauce **GF**

TILAPIA Macadamia crust, beurre blanc, sautéed spinach, garlic mashed potatoes **GF**

WHISKEY BBQ RIBS Slow smoked baby back ribs **GF**

☞ **WHISKEY RIVER GRILLED SALMON** Farm raised Atlantic salmon **GF**

☞ **SKIRT STEAK** Ginger soy, caramelized onions & peppers, teriyaki, garlic mashed potatoes,
asparagus

☞ **SMOKED BRISKET** Smoked beef brisket, BBQ sauce, garlic mashed potatoes, coleslaw

☞ **PRIME RIB (Add additional \$3 per person)** Herb marinated prime rib roast **GF**

Dessert \$2.50

ASSORTED PASTRIES

☞ Available for Dinner Only

“Family Style” Menu (12 or more guests)

Appetizer Options

Choice of 1 \$3 per person

Choice of 2 \$4 per person

Choice of 3 \$5 per person

CHEESE CURDS Beer battered, chili aioli

SMOKED BUFFALO WING TRIO Dry rub, classic buffalo, whiskey BBQ **GF**

QUESADILLAS Ranchero pulled chicken, pepper jack cheese, salsa, guacamole, and pico de gallo

MINI CAROLINA PULLED PORK SLIDERS Slow smoked pulled pork with Carolina BBQ sauce

***BUFFALO ROLLS** Pulled chicken, Gorgonzola, crispy wonton, buffalo sauce, blue cheese dressing

Entrees (Choice of 2) Lunch \$12.00 Dinner \$17.00

BBQ RIBS Slow smoked baby back ribs **GF**

BBQ CHICKEN BBQ chicken breast glazed with a whiskey BBQ sauce **GF**

14-HOUR CAROLINA PULLED PORK Pulled pork tossed in Carolina sauce **GF**

Sides (Choice of 2)

CORN BREAD

GARLIC MASHED POTATOES

COLE SLAW GF

MIXED VEGETABLES GF

Premium Entrée (Choice of 3) Lunch \$15.00 Dinner \$21.00

LEMON PEPPER CHICKEN in citrus shallot sauce **GF**

TILAPIA Macadamia crust, beurre blanc **GF**

BEEF BRISKET Slow smoked brisket with Carolina BBQ sauce

SKIRT STEAK Ginger soy, caramelized onions & peppers, teriyaki **GF**

Sides

MAC & CHEESE

CORN BREAD

GARLIC MASHED POTATOES

MIXED VEGETABLES GF

JALAPENO COLESLAW GF

BOURBON BAKED BEANS

Desserts

FRIED TWINKIE Whiskey strawberry sauce \$2.50 per person

CHOCOLATE CHIP COOKIE \$2.00 per person

NY STYLE CHEESECAKE \$3.00 per person

CHOCOLATE CAKE \$3.00 per person

Moonshine Buffet Package

\$26.50 per person (20 or more guests)

Appetizers (Choice of 1) \$4

CHEESE CURDS Beer battered, chili aioli

BUFFALO ROLLS Pulled chicken, Gorgonzola, crispy wonton, buffalo sauce, blue cheese dressing

WHISKEY BBQ WINGS Slow smoked baby back ribs **GF**

QUESADILLAS Ranchero pulled chicken, pepper jack cheese, salsa, guacamole, and pico de gallo

Salads (Choice of 2) \$4

HOUSE SALAD with Choice of Dressing **GF**

CLASSIC CAESAR Grilled chicken, romaine, tomatoes, Parmesan, Caesar dressing

RACK HOUSE CHOPPED Grilled chicken, romaine, bacon, avocado, cucumber, black bean & corn relish, Gorgonzola, corn vinaigrette

THE SALMON Blackened salmon, mixed greens, capers, red onion, feta, tomatoes, cucumber, deviled eggs, citrus vinaigrette **GF**

Entrees (Choice of 3) \$16

SOUTHWEST CHICKEN WRAP Ranchero pulled chicken, tomatoes, avocado, black bean & corn

Rack House Kitchen & Tavern ♦ 222 East Algonquin Road Arlington Heights, IL 60005 ♦ 847.640.7225

Prices Subject to Change, 20% Gratuity and 10.25% Taxes *24 hour notice requested **GF** Gluten Free

relish, pepper jack, tortilla strips, chipotle dressing

14-HOUR CAROLINA PULLED PORK Slow smoked pulled pork with Carolina BBQ sauce **GF**

BUFFALO CHICKEN WRAP Grilled chicken, romaine, tomato, Gorgonzola, buffalo sauce, bleu cheese dressing

LEMON PEPPER CHICKEN in citrus shallot sauce **GF**

GRILLED BBQ CHICKEN BBQ chicken breast glazed with a whiskey BBQ sauce **GF**

TILAPIA Macadamia crust, beurre blanc **GF**

WHISKEY BBQ RIBS Slow smoked baby back ribs **GF**

Sides (Included in price of Entrée)

(Choice of 2)

TATER TOTS

SAUTÉED SPINACH **GF**

JALAPENO COLESLAW **GF**

GARLIC MASHED POTATOES

MIXED VEGETABLE MEDLEY **GF**

Desserts (Choice of 1) \$2.50

CHOCOLATE CHIP COOKIES

CHOCOLATE CAKE

NY STYLE CHEESE CAKE

ICE CREAM SUNDAE (+\$5)

White Lightning Buffet Package \$31.50 per person (20 or more guest)

Appetizers (Choice of 2) \$5

CHEESE CURDS Beer battered, chili aioli

***BUFFALO ROLLS** Pulled chicken, Gorgonzola, crispy wonton, buffalo sauce, blue cheese dressing

WHISKEY BBQ WINGS Slow smoked baby back ribs **GF**

QUESADILLAS Ranchero pulled chicken, pepper jack cheese, salsa, guacamole, and pico de gallo

***RACK HOUSE ARTICHOKE & SPINACH DIP** Marinated Naan bread, pico de gallo

Salads (Choice of 2) \$4

HOUSE SALAD with Choice of Dressing **GF**

CLASSIC CAESAR Grilled chicken, romaine, tomatoes, Parmesan, Caesar dressing

RACK HOUSE CHOPPED Grilled chicken, romaine, bacon, avocado, cucumber, black bean & corn relish, Gorgonzola, corn vinaigrette

THE SALMON Blackened salmon, mixed greens, capers, red onion, feta, tomatoes, cucumber, deviled eggs, citrus vinaigrette **GF**

Entrees (Choice of 4) \$19

SOUTHWEST CHICKEN WRAP Ranchero pulled chicken, tomatoes, avocado, black bean & corn

relish, pepper jack, tortilla strips, chipotle dressing

14-HOUR CAROLINA PULLED PORK Slow smoked pulled pork with Carolina BBQ sauce

BUFFALO CHICKEN WRAP Grilled chicken, romaine, tomato, Gorgonzola, buffalo sauce, bleu cheese dressing

LEMON PEPPER CHICKEN in citrus shallot sauce **GF**

GRILLED BBQ CHICKEN BBQ chicken breast glazed with a whiskey BBQ sauce **GF**

TILAPIA Macadamia crust, beurre blanc **GF**

WHISKEY BBQ RIBS Slow smoked baby back ribs **GF**

WHISKEY RIVER GRILLED SALMON Farm raised Atlantic salmon **GF**

SMOKED BRISKET Slow smoked brisket with Carolina BBQ sauce

Sides (Choice of 3 – Included in price of Entrée)

TATER TOTS

SAUTÉED SPINACH **GF**

GARLIC MASHED POTATOES

MIXED VEGETABLE MEDLEY **GF**

JALAPENO COLESLAW **GF**

MAC & CHEESE

BOURBON BAKED BEANS

Desserts (Choice of 2) \$3.50

CHOCOLATE CHIP COOKIES

CHOCOLATE CAKE

NY STYLE CHEESE CAKE

ICE CREAM SUNDAE (+\$5)

Mule Kick Buffet Package

\$41.50 per person (20 or more guest)

Appetizers (Choice of 3) \$7

CHEESE CURDS Beer battered, chili aioli

BUFFALO ROLLS Pulled chicken, Gorgonzola, crispy wonton, buffalo sauce, blue cheese dressing

WHISKEY BBQ WINGS Slow smoked baby back ribs **GF**

QUESADILLAS Ranchero pulled chicken, pepper jack cheese, salsa, guacamole, and pico de gallo

RACK HOUSE ARTICHOKE & SPINACH DIP Marinated Naan bread, pico de gallo

BACON WRAPPED CAJUN SHRIMP **GF**

Salads (Choice of 3) \$5

HOUSE SALAD with Choice of Dressing **GF**

CLASSIC CAESAR Grilled chicken, romaine, tomatoes, Parmesan, Caesar dressing

RACK HOUSE CHOPPED Grilled chicken, romaine, bacon, avocado, cucumber, black bean & corn relish, Gorgonzola, corn vinaigrette

THE SALMON Blackened salmon, mixed greens, capers, red onion, feta, tomatoes, cucumber, deviled eggs, citrus vinaigrette **GF**

Entrees (Choice of 5) \$25

SOUTHWEST CHICKEN WRAP **Ranchero** pulled chicken, tomatoes, avocado, black bean & corn relish, pepper jack, tortilla strips, chipotle dressing

14-HOUR CAROLINA PULLED PORK Slow smoked pulled pork with Carolina BBQ sauce

BUFFALO CHICKEN WRAP Grilled chicken, romaine, tomato, Gorgonzola, buffalo sauce, bleu cheese dressing

LEMON PEPPER CHICKEN in citrus shallot sauce **GF**

GRILLED BBQ CHICKEN BBQ chicken breast glazed with a whiskey BBQ sauce **GF**

TILAPIA Macadamia crust, beurre blanc **GF**

WHISKEY BBQ RIBS Slow smoked baby back ribs **GF**

WHISKEY RIVER GRILLED SALMON Farm raised Atlantic salmon **GF**

SMOKED BRISKET Slow smoked brisket with Carolina BBQ sauce

***PRIME RIB** Herb marinated prime rib roast **GF**

Sides (Choice of 4)

TATER TOTS, SAUTÉED SPINACH GF, JALAPENO COLESLAW GF, GARLIC MASHED POTATOES, MIXED VEGETABLE MEDLEY GF, THREE CHEESE MAC & CHEESE, BOURBON BAKED BEANS

Desserts (All 3) \$4.50

CHOCOLATE CHIP COOKIES

CHOCOLATE CAKE

NY STYLE CHEESE CAKE

ICE CREAM SUNDAE (+\$5)

Continental Breakfast Buffet \$10 per Person - 20 or more guests

Assorted Muffins, Bagels & Cream Cheese, Yogurt & Granola, Fresh Fruit

Orange Juice, Iced Tea & Freshly Brewed Coffee

Sweets Table \$5 per Person - 20 or more guests

A sampling of assorted bite size desserts

Additional Fees

May apply for bringing in desserts from outside source.

Beverage Options

Average Prices:

Soft Drinks \$2.50

Wine by Glass \$6 - \$12

Mixed Drinks \$5.50+

Bottled & Draft Beer \$3 - \$7

Martinis \$8 - \$10

Wine by the Bottle \$26 - \$46

Open Tab Bar

All beverages are charged based on consumption and added to the host's tab.

Punch, Mimosas and Toasts

Non-Alcoholic Punch	\$45/ Bowl
Spiked Punch	\$75/ Bowl
Mimosa Bowl	\$80/ Bowl
Champagne Toast	\$2/ Person
Moonshine Punch	\$80/ Person

Drink Tickets

Drink Tickets are given to the host and then distributed to each guest. It is the host's decision on how many tickets each guest will receive and which beverages will be offered.

Drink Packages

All options include soft beverages and assorted juices. Shots not included.
25 Person minimum and each guest must be included in the package.

Option 1	Option 2	Option 3
Domestic Beer, House Wine	Call Brands, Domestic Imported & Craft Beers,	Premium & Call Liquors Domestic Imported & Craft Beers
Two Hour \$20 per Guest Three Hour \$25 per Guest (Drink Ticket Option: \$4)	House & Premium Wine Two Hour \$25 per Guest Three Hour \$30 per Guest (Drink Ticket Option: \$6.50)	House & Premium Wine Two Hour \$30 per Guest Three Hour \$35 per Guest (Drink Ticket Option: \$9.00)