



Menu

STARTER

MEATBALL \$16

(2 PCS) GROUND BEEF & PORK,
DILL & DIJON CREAM

FRITTO MISTO \$26

CRISPY SHRIMP, CLAMARI, PEPPER, CELERY, TOASTED
GARLIC, CALABRAIN CHILI AIOLI

BRUCHETTA ROMANA \$20

VINE RIPE CHERRY MARINATED HEIRLOOM TOMATO,
BURRATA CHEESE, PECORINO

SHRIMP SCAMPI \$21

(7 PCS) WHITE WINE, GARLIC, LEMON, BUTTER

BAKED BRIE \$21

PUFF PASTRY, TOPPED W/JAMS, NUTS, HONEY

CHICKEN SKEWERS \$15

(4 PCS) TEMPURA, GOLDEN MUSTARD DIP

SALADS

ADD ONS: CHICKEN \$8 , SALMON \$10, STEAK \$12

CESAR SALAD \$15

CRISP ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, CESAR DRESSING

CHEZ RED BEET SALAD \$18

WHIPPED GOAT CHEESE, MIXED GREENS, RADISH, POMEGRANITE, CANDID WALNUTS, WHITE
BALSAMIC VINEAGRETTE

PIZZA

MARGHERITA \$21

FRESH MOZZARELLA, VINE RIPPED TOMATO SAUCE, HAND TORN BASIL, OLIVE OIL

PROSCUITTO ARUGULA \$29

PROSCUITTO DE PARMA, BABY ARUGULA, SHAVED PARMESAN, LIGHT BALSAMIC VINEAGRETTE



Menu

ENTREES

GRILLED CHEZ BURGER \$24

LINZ 8 OZ, SHREDDED LETTUCE, TOMATO, RAW ONION, CHEESE, HOUSE MAYO, BRIOCHE BUN

CHICKEN AIRLINE \$32

WILD MUSHROOM TRUFFLE SAUCE

BRANZINO \$42

8 OZ, OPEN BUTTERFLY, WHITE WIN, LEMON, BUTTER

PASTA \$29

BOW TIE PASTA, CREAMY SUN DRIED TOMATO SAUCE, GALRIC, PARMESAN

SHORT RIBS \$45

TENDER BONELESS BRAISED SHORT RIBS, BORDEAUX SAUCE

FILET MIGNON \$49

10 OZ FILET, 3 PEPPEROCORN SAUCE

SEASONAL VEGETABLES & POTATOES PREPARED DAILY BY CHEF

DESSERT

ASK YOUR SERVER ABOUT TODAY'S DESSERT SELECTION

CELEBRATE YOUR PRIVATE EVENT ON OUR ROOFTOP SPACE

EMAIL: INFO@CHEZHOTEL.COM

847-437-5590

ALL MENU PRICES ARE SUBJECT TO TAX, 11.25% AND GRATUITY 21% APPLIES TO GROUPS OF 6 OR MORE