

# the Village Squire

Restaurants



MAI-TAI

RUM BARREL

MCHENRY AND CRYSTAL LAKE

THEVILLAGESQUIRE.COM

# HOUSE DRINKS

## 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!



### SQUIRE FLIGHT

Four tasters of Mai Tai, Rum Barrel, Zombie, and Blue Knight. **TRY THEM ALL!**

### BLUE KNIGHT

Malibu Coconut Rum, light rum, blue curacao, citrus and pineapple juices

### ZOMBIE

**MAKE THE DEAD WALK AND TALK!**  
Blend of rum, tropical juices, and creme de almond liqueur



## ENJOY OUR SQUIRE FLIGHT



MAI TAI



RUM BARREL



BLUE KNIGHT



ZOMBIE

## FROZEN

### STRAWBERRY DAIQUIRI

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

### PIÑA COLADA

The original frozen beach cocktail with Malibu Coconut Rum

### MUDSLIDE

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

## CLASSIC COCKTAILS



OLD FASHIONED

### OLD FASHIONED

Buffalo Trace Bourbon, demerara, bitters, orange, cherry

### AMERICAN MULE

Tito's Vodka, ginger beer, lime, copper mug

### FRENCH GIMLET

Ford's Gin, St. Germain Elderflower liqueur, lime

### LONG ISLAND ICED TEA

Rum, Tequila, Vodka, Gin, sour lime, brewed tea, and splash of Coke

### 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!

### MARGARITA

Cuervo Tradicional Silver Tequila, triple sec, simple syrup, lime

### PLATINUM MARGARITA

Patrón Silver Tequila, Cointreau, agave nectar, lime



MARGARITA

## MARTINIS



COSMOPOLITAN

### ABSOLUT MARTINI

### GREY GOOSE MARTINI

### FRENCH MARTINI

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

### PINEAPPLE MARTINI

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

### POMEGRANATE

Absolut Citron, pomegranate liqueur, cranberry, fresh lime

### GREEN APPLE MARTINI

Absolut Mandrin, Sour Apple Pucker

### COSMOPOLITAN

Absolut Citron, Cointreau, cranberry, lime

## BEER

### BOTTLES

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

### DRAFT ASK ABOUT OUR ROTATING TAPS!

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

### SELTZERS

WHITE CLAW	BLACK CHERRY
HIGH NOON	PINEAPPLE • GRAPEFRUIT PEACH • WATERMELON

## WINE

### HOUSE WINE

Serving Canyon Road, California

REDS: Cabernet, Pinot Noir, Merlot

WHITES: Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato

### WHITE

Riesling, Chateau St. Michelle Washington	7	9.5	28
Pinot Grigio, Santa Margherita Italy	13	17	49
Sauvignon Blanc, Kim Crawford New Zealand	10	14	39
Moschofilero, Boutari Greece	9.5	12.5	38
Chardonnay, Kendall Jackson California	9.5	12.5	38

### ROSÉ + SPARKLING

Rosé, Whispering Angel France	12	16	48
Prosecco, LaMarca Italy			Split 10

### RED

Pinot Noir, Meiomi California	11	15	44
Cabernet, Josh California	9	12	36
Cabernet, Kendall Jackson California	10	14	40
Merlot, J. Lohr California	10	14	40
Red Blend, Conundrum California	9	12	36

6 oz.	9 oz.	BTL
6.5	8	26

## ZERO-PROOF

### MAI TAI REFRESHER

Our in-house tropical juice blend minus the rum. EVERYONE NEEDS THEIR VITAMIN C!

### FROZEN STRAWBERRY DAIQUIRI

with whipped cream

### FROZEN PIÑA COLADA

with whipped cream and cherry



### FOUNTAIN DRINKS

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

### FRESH BREWED ICED TEA (UNSWEETENED)

### HOT COFFEE

### HOT TEA

### CRAFT ROOT BEER (BOTTLE)

### SAN PELLEGRINO (1/2 LITER)

## APPETIZERS AND SHAREABLES



SAGANAKI

### SAGANAKI *Epa!*

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

### WISCONSIN CHEESE CURDS

Deep fried white cheddar curds, with ranch dressing / 11.99

### GIANT KING PRETZEL

Giant baked Bavarian pretzel, salted, served with Dusseldorf mustard, beer cheese sauce, and cinnamon butter / 13.99

**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

**MOZZARELLA STICKS**  
Served with marinara / 10.99

**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

**GOLDEN CHICKEN FINGER BASKET**  
Hand breaded with homemade honey mustard / 11.99

**IDAHO POTATO SKINS**  
Cheddar Jack cheese melted over deep fried potato skins, with bacon, scallions, and sour cream / 10.99

**GARLIC PARMESAN SHRIMP**  
Crispy fried shrimp tossed in homemade garlic parmesan sauce, over shredded lettuce, with scallions and lemon / 13.99

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

**ROASTED GARLIC**  
Two 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 / 9.99

**BUFFALO WINGS**  
Jumbo, bone-in wings with choice of sauce (Mild, Garlic parmesan, BBQ) with celery, carrots and blue cheese dressing / (8) 14.99

## 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 / 14.79

### FILET & BLEU STEAK SALAD\*

Broiled, sliced beef tenderloin medallions, over mixed greens, blue cheese crumbles, avocado, red onion, grape tomatoes, blue cheese dressing & balsamic glaze / 19.99

### COBB SALAD

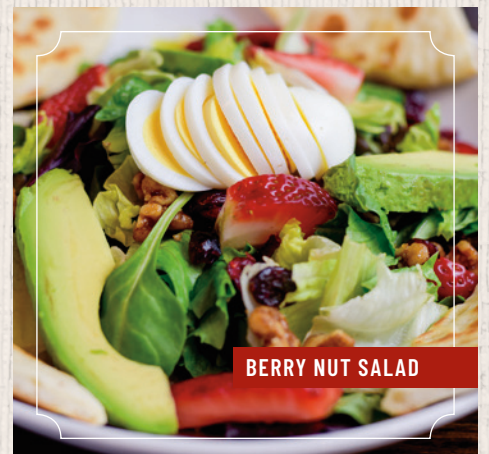
Mixed greens, with avocado, tomatoes, carrots, bacon, egg, bleu cheese, choice of dressing / 14.99

**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 / 14.99

**GREEK SALAD**  
Mixed greens, tomatoes, cucumber, pepperoncinis, red onions, Kalamata olives, carrots, green peppers, feta, and house dressing / 14.79  
**ANCHOVIES UPON REQUEST.**

**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 AND Side Salads*

### 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 (SEASONAL)

With cheddar jack cheese and onions  
CUP 4.99 / BOWL 5.99

### GARDEN SIDE SALAD / 5.99

CAESAR SIDE SALAD / 6.99

WEDGE SIDE SALAD / 7.99

GREEK SIDE SALAD / 7.99

BERRY SIDE SALAD / 7.99

# GYROS + SOUVLAKI

FOR ADDITIONAL CHARGE, SUBSTITUTE SIDE: 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 pita, tomato, onions, tzatziki sauce, with steak fries / 16.99

## GYROS SANDWICH

Wrapped in pita with tomato, onions, and tzatziki on the side, with steak fries / 14.99

## GYROS ZORBA PLATTER

Mountain of gyros, grilled pita, greek salad, tzatziki sauce, with steak fries / 18.99

## CHICKEN SOUVLAKI ZORBA PLATTER

Two broiled chicken skewers, rice pilaf, grilled pita, Greek salad, tzatziki sauce, and lemon / 18.99

## GYROS & SOUVLAKI ZORBA PLATTER

Combination of carved gyros, one chicken souvlaki kebab, grilled pita, Greek salad, tzatziki sauce, and lemon / 19.99



GYROS PLATE



CHICKEN SOUVLAKI ZORBA PLATTER

## BURGERS

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

FOR ADDITIONAL CHARGE, SUBSTITUTE SIDE: Sweet Potato Fries (1.49), Beer Battered Fries (1.49), Onion Rings (1.99), Greek Fries (2.49), 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 / 16.49

## DOUBLE SMASH BURGER\*

Two ¼ lb. patties, American cheese, garlic aioli, pickles and red onion / 15.99

## BACON CHEDDAR BURGER\*

Crisp bacon and cheddar / 16.99

## PUB BURGER\*

Monterey Jack cheese, crispy onions, avocado, and chipotle mayo / 17.99

## BLEU CHEESE BACON BURGER\*

Crumbled bleu cheese ranch with bacon / 17.99

## MUSHROOM SWISS BURGER\*

Sautéed mushrooms and Swiss / 16.49

## SQUIRE PATTY MELT\*

Grilled onion, bacon, and Swiss on marble rye / 17.99

## CHIPOTLE VEGGIE BURGER

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

## SANDWICHES

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

FOR ADDITIONAL CHARGE, SUBSTITUTE SIDE: Sweet Potato Fries (1.49), Beer Battered Fries (1.49), Onion Rings (1.99), Greek Fries (2.49), 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 / 17.99

## FILET STEAK SANDWICH\*

Broiled & sliced filet medallions, sautéed mushrooms, grilled onions, Monterey cheese, toasted garlic roll, creamy horseradish sauce / 19.99

## PRIME RIB GRINDER\*

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

## FRENCH DIP

Toasted garlic French roll, roast beef, sautéed mushrooms, Swiss and au jus / 16.49

## 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

## REUBEN

Grilled corned beef, Swiss, sauerkraut, 1000 Island dressing on marbled rye / 16.99

## SMOKED BRISKET SANDWICH

Smoked brisket, melted cheddar, grilled onion, BBQ sauce, toasted bun / 17.99

## CRISPY COD SANDWICH

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

## FISH TACOS OR SHRIMP TACOS

Three grilled tacos, lettuce, pico de gallo, shredded cheese, avocado, chipotle mayo, flour tortillas. Served with rice pilaf and lime (NO SIDE CHOICE) / 17.99

## CRISPY CHICKEN RANCH WRAP

Crispy chicken, shredded lettuce, diced tomato, cheddar Jack cheese, ranch dressing, wheat tortilla / 15.99

## CRISPY CHICKEN CAESAR WRAP

Crispy chicken fingers, parmesan, romaine, diced tomatoes, Caesar dressing, wheat tortilla / 15.49

## GYRO WRAP

Gyros, shredded lettuce, onion, tomato, feta cheese, tzatziki sauce, wheat tortilla / 15.79

## CHIPOTLE CHICKEN WRAP

Broiled chicken, bacon, cheddar & Monterey Jack cheese, pico de gallo, shredded lettuce, chipotle mayo, wheat tortilla / 16.49

## PICK TWO COMBO

NEW!

### CHOOSE:

**SOUP + SALAD**  
starting at 13.99\*

**HALF SANDWICH +  
SOUP OR SALAD**  
starting at 14.99\*

\*Premium selections are additional cost

### BOWL SOUP

Chicken Avgolemono

Soup of the Day

French Onion Bowl

ADD BAKED MOZZARELLA (+1)

Chili Bowl (seasonal) (+1)

### SALAD

Garden • Caesar (+1)

Berry Nut<sup>†</sup> (+1) • Greek (+1)

### HALF SANDWICH

Half sandwiches served with housemade chips and pickles.

Turkey • Roast Beef • BLT  
Corned Beef • Grilled Cheese

Served with lettuce, tomato, mayo on focaccia roll.

**PREMIUM HALF SANDWICH (ADD \$2)**

Rustic Turkey • French Dip  
Reuben • Gyros

## PRIME RIB

### PRIME RIB\*

#### THE JUICY KIND!

Slow roasted for hours, with juicy marbling.  
Served Every Day for lunch and dinner.

Served with soup or salad, choice of  
potato, and fresh vegetables.

11oz 34.99 / 14oz 38.99



PRIME RIB

## 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 or Wedge 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),

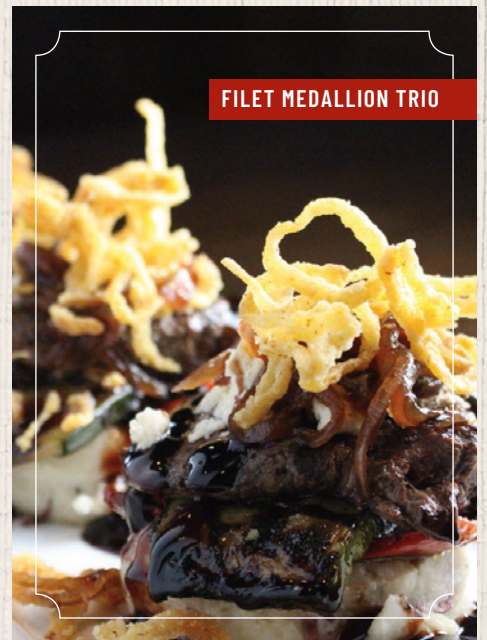
Greek Fries - beer battered fries with crumbled feta cheese, lemon, oregano (2.49)



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. Certified Angus Beef,  
aged 20 days, broiled and topped with  
parsley garlic butter. Served with choice  
of potato and fresh vegetable / 33.99

### RIBEYE STEAK\*

14 oz. Certified Angus Beef, aged 20 days,  
flavorful with rich marbling, topped with  
parsley garlic butter. Served with choice of  
potato and fresh vegetable / 37.99

### 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 / 21.99

### 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 / 22.99

### GRECIAN-STYLE PORK CHOPS

Two broiled 8 oz. pork chops  
marinated with roasted garlic,  
olive oil, herbs, crumbled feta cheese,  
tomatoes, and lemon / 22.99

\* **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.

## DINNERS

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

## SEAFOOD

Served with soup or salad.

### GRECIAN-STYLE SALMON\*

Broiled salmon topped with diced tomato, feta, olive oil, and fresh lemon. Served with rice pilaf and grilled vegetables / 25.99

### FISH & CHIPS

Fresh cod, beer-battered and fried crisp. Served with steak fries and coleslaw / 21.99

### PARMESAN COD

Fresh, baked cod with herbed breadcrumb parmesan crust, topped with lemon garlic butter. Served with choice of potato or rice and fresh vegetables / 21.99

### DEEP FRIED SHRIMP

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



GRECIAN-STYLE SALMON

## RIBS & MORE

Served with soup or salad.

### BBQ BABY BACK RIBS

Served with choice of potato and coleslaw.  
HALF SLAB 24.99 / FULL SLAB 28.99

### RIBS & GOLDEN CHICKEN FINGERS

Half slab ribs, hand breaded chicken fingers, and honey mustard. Served with choice of potato and coleslaw / 26.99



BBQ BABY BACK RIBS

### CHICKEN FINGERS



### GOLDEN CHICKEN FINGERS

Fresh, hand-breaded, beer-battered chicken tenders with honey mustard, choice of potato and coleslaw / 18.99

### SCHNITZEL

Breaded and fried pork loin, with sautéed mushrooms and demi glace, over buttered spaetzle / 21.99

### 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 / 21.99



SCHNITZEL

## 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 / 21.99

### TAVERN MAC-N-CHEESE

Cavatappi pasta tossed in a creamy four cheese sauce covered with toasted garlic bread crumbs, chopped bacon, and scallions / 18.99

### BBQ BRISKET MAC

Smoked beef brisket with cavatappi pasta, creamy cheddar cheese sauce, parmesan herb breadcrumbs, crispy onion strings, scallions, and BBQ drizzle / 19.99

### CHICKEN PARMESAN

Breaded and deep fried chicken breast with melted mozzarella over linguine and marinara / 21.99

### BLACKENED CHICKEN ALFREDO

Grilled chicken breast with Cajun spices on a bed of linguine pasta tossed with creamy Alfredo sauce / 21.99

ALFREDO LINGUINE / 17.99

SHRIMP ALFREDO / 21.99

## 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

CARROT CAKE



## Sides

STEAK FRIES / 4.99

BEER BATTERED FRIES / 5.99

SWEET POTATO FRIES / 5.99

BAKED POTATO / 4.99  
LOADED / 5.99

HOMEMADE POTATO CHIPS / 3.99

ONION RINGS SIDE / 6.99

PITA BREAD SIDE / 1.99

HOMEMADE COLESLAW / 3.99

FRESH FRUIT / 3.99

FRESH VEGETABLE / 2.99

FETA CHEESE (1PC) / 2.99

EXTRA SAUCES / .79 each

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](http://THEVILLAGESQUIRE.COM)

Contact us for more information.

CRYSTAL LAKE {815} 455-4130

MCHENRY {815} 385-0900