



Dinner Menu



Jose “Mosquito” Alvarez - Executive Chef

RAW BAR *Oysters, minimum of 3 pieces*


Blue Point Oysters 3.75ea 
Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$2.

Hood Canal Oysters 3.95ea 
Washington State oysters served with cucumber mignonette and cocktail sauce.

STARTERS


Mediterranean Octopus 24
8oz. Char-grilled and tossed in a garlic, white wine sauce with cherry tomatoes.


Potstickers 12
Choice of pork or vegetable, served with soy ginger and honey mustard.


Lemon Basil Hummus 14  *without bread*
Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.


Baked Zucchini Cakes 14
Served with marinara.


GREENS *Half or full-sized versions. Add Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*


Eggplant Caprese 19  
Vine ripened tomatoes, buffalo mozzarella and breaded eggplant, stacked and served over baby arugula with shaved parmesan, pistachio pesto dressing and balsamic syrup drizzle.



Chopped Salad 12/19 
Mixed greens, hearts of palm, chick peas, sweet corn, kalamata olives, tomatoes, Vidalia onion, feta cheese and pulled chicken, tossed in a honey Dijon vinaigrette dressing.

Crabmeat Avocado 25 
Maryland lump crab, celery, red bell pepper and sliced avocado. Served with an avocado citrus vinaigrette.




Tuna Tartare 24 
Ahi tuna, tossed with cucumber, avocado, scallion, and sesame seeds with a sweet chilli sauce. Served with wontons.


Cajun Shrimp 19 
½lb. of shrimp, Cajun-dusted, pan-fried and finished in the oven, served with honey mustard.




Burrata & Prosciutto 19 
Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

Kung Pao Cauliflower 15  
Tempura fried with scallions, sesame seeds and cashews, topped with a drizzle of hot honey.


Tzatziki 12
Served with toasted pita bread.



Beet Salad 11/17   
Roasted red beets and baby arugula, served with oranges, goat cheese and toasted pistachios, tossed in a pistachio pesto vinaigrette.

Caesar Salad 9/14  *without breadcrumbs*
Romaine lettuce, shaved parmesan and garlic butter breadcrumbs.


Quinoa Salad 10/16   
Baby kale, quinoa, watermelon radish, apples, toasted almonds, and dried cranberries, tossed in a lemon vinaigrette.

FISH

Whitefish 29 
Lake Superior, Ontario. Cajun dusted and pan-seared. Served over a sweet pea risotto with lemon butter sauce

Faroe Island Salmon 33  
Pan-seared salmon, served over cauliflower rice and topped with an asparagus pesto.

Fish & Chips 21
Flour-dusted and fried, served with tartar sauce and fries or cole slaw.

Grouper 38 
Florida black grouper, cajun dusted, pan-seared, served over roasted spinach, tomatoes and sweet onion in a garlic butter sauce.

STEAK & CHOPS

Filet Kabob 29
Grilled and skewered filet medallions, onions and peppers, served over risotto with a Greek sauce.

Duroc Pork Chop 27 
1lb. double boned, Duroc pork chop, slow cooked and smoked, served with apple sauce and mashed potatoes .

Skirt Steak 34 
Char-grilled 10oz. skirt steak, served with mashed potatoes and a brandy peppercorn sauce.

SIDES TO SHARE


Truffle Fries 9 Fries 7 Sweet Potato Fries 8

Broccoli with garlic & oil 10  

Cremini Mushrooms sautéed in garlic butter 12 

PENNYVILLE CLASSICS


Jalapeño Chicken 19/26  
Miller Farms, Ohio. Slow roasted half or whole chicken, served with roasted jalapeños and broccoli.

Chicken Calabrese 23 
Pounded chicken breast with a parmesan and panko crust, pan-seared and finished in the oven, served with a roasted Calabria pepper sauce and potato hash.


BBQ Glazed Short Rib 28  
Braised short rib, sliced and Chinese BBQ glazed with white cheddar mashed potatoes.

Brick Chicken 23
Roasted chicken, pan-seared, served with roasted Yukon potatoes and a roasted cherry tomato and white wine sauce.

PASTA & RISOTTO *Substitute whole wheat linguini or gluten-free penne \$3.*

Gnocchi 24 
Roasted butternut squash in a sage butter sauce with goat cheese crumbles.


Short Rib Risotto 29
Braised short rib, served over cremini mushroom, parmesan and truffle oil risotto.

Linguini with Shrimp 26 
Sautéed broccoli, diced tomatoes, parmesan, garlic, oil, white wine and crushed red pepper.

Bucatini with Sausage 24
Crumbled sausage and vodka sauce, topped with fresh mozzarella.

All sandwiches served with fries or cole slaw.

TWO-HANDED

Lobster Roll 32 
Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

Wagyu Burger 23
8oz. Snake River Farms-Northwest burger, grilled and topped with cheddar cheese sweet onion, sliced tomato, arugula on a brioche bun. Served with a side of chipotle mayo. Add Fried Egg \$1.50, Bacon \$2, Gluten-free bun \$2.

Filet Sliders 24
3 grilled filet medallions topped with creamy horseradish and caramelized onions. Add a slider \$7.

Fried Chicken Sandwich 16
Panko crusted and pan-fried, pepper jack cheese, lettuce, tomato, sweet onion and chipotle mayo.

Prime Burger 17
8oz. burger, grilled and served with cheddar cheese, sweet onion, sliced tomato, arugula on a brioche bun. Served with a side of chipotle mayo. Gluten-free bun \$2.

 **Vegetarian**  **Gluten Free**
 **Vegan**  **Spicy**  **Contains Nuts**

**Due to the rising costs across the industry, we will be adding a 3% processing fee to offset some of the current conditions. (Credit card only, not on cash payments)*

Book your next event! Call (847) 745-9688 or email Dawn@PennyvilleStation.com

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 the age of 4, pregnant women and other highly susceptible individuals with compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.

ROSÉ

House 9 / 32
Whispering Angel 13 / 48
Rosé Provence

SAUVIGNON BLANC

House 9 / 32
Wairau River 11 / 39
Marlborough
Kim Crawford 13 / 48
Marlborough

CHARDONNAY

House 9 / 32
St. Francis 11 / 39
Sonoma

INTERESTING WHITES & BLENDS

EOS Moscato 9 / 34
California
Firestone 10 / 36
Riesling, Santa Barbara

SPARKLING

Valdo Marca Oro 11 / 39
Sparkling Rosé, Italy
Loriella 10 / 36
Prosecco, DOC
Henriot Brut 99

PINOT GRIGIO

House 9 / 32
Loriella 11 / 39
DOC Delle Venezia
Bertani Velante 12 / 44
Italy

Sonoma Cutrer 16 / 59
Flowers 79
Sonoma

Caymus Conundrum 13 / 48
Blend, California
Fontanafredda Arneis 12 / 44
Piedmont, Italy

SELTZER

High Noon 6
Mango
or Watermelon

Freshie 7
Blood Orange Habañero
or Grapefruit Guava



COCKTAILS

Hot Pepper Paloma 13
Bribon Blanco, fresh grapefruit, jalapeños
and a cayenne salt rim
Old Fashioned 14
Four Roses Bourbon, Pennyville’s secret syrup,
Angostura bitters and a Filthy Cherry with an orange twist

Tito’s Frosé 13
Tito’s Handmade Vodka, rose, fresh strawberries,
honey and lemon juice

Cool as a Cucumber 13
Prairie Gin, elderflower liquor, muddled cucumber
and fresh lime juice

Rise and Grind 14
Tito’s Handmade Vodka, espresso, Kahlua and Baileys
shaken and served up

Barrel-Aged Manhattan 15
Angel’s Envy Bourbon, sweet vermouth, Angostura
& orange bitters

Jalapeño Rosé 11
Rosé, jalapeño syrup, served over ice with jalapeño garnish

Pineapple Martini 14
Pineapple infused Tito’s Vodka,
shaken and served up with a splash of pineapple juice

Summer Sour 13
Hendrick’s gin, aperol, lemon & lime, served over ice

Frozen Aperol Spritz 13
Aperol, moscato, vodka and mango

Frozen Espresso Martini 14
Tito’s Handmade Vodka, espresso and Kahlua

PINOT NOIR

House 9 / 32
Le Charmel 11 / 39
France
Meiomi 13 / 48
California
Belle Gios 19 / 72
California

CABERNET SAUVIGNON

House 9 / 32
Cosentino 11 / 39
California
Daou 15 / 55
Paso Robles
Justin 16 / 58
Paso Robles, California
Franks Family 89
Napa
Caymus 120
Napa

INTERESTING REDS & BLENDS

Beronia Crianza 12 / 44
Rioja

Portillo 10 / 36
Malbec, Mendoza

Avanti 10 / 36
Chianti

Pessimist 15 / 54
Blend, Paso Robles, California

Prisoner 27 / 99
Red Blend, California

Domaine Skouras 12 / 44
Red Blend, Greece

Orin Swift 8-Years 99
St. Helena

BEER

3 Floyd’s Gumballhead	6	Goose Island Matilda	7	Modelo Especial	6
3 Floyd’s Alpha King	7	Half Acre Daisycutter	8	Peroni	6
Angry Orchard Cider	6	Half Acre Bodem	8	Revolution Anti Hero	6
Apex Predator	8	Heineken	5.50	Sam Adams Seasonal	5.50
Allagash White	7	Heineken N.A.	5.50	Stella Artois	6
Blue Moon	6	Lagunitas Little Sumpin’	6	Stiegl Radler Grapefruit	6
Bud Lite	4.50	Michelob Ultra	4.50	Tecate	4
Coors Lite	4.50	Miller Lite	4.50		
Corona	6	Miller High Life	4		