

Lunch Menu



Jose “Mosquito” Alvarez - Executive Chef

RAW BAR *Shrimp & Oysters, minimum of 3 pieces*

- Blue Point Oysters 3.75 each** GF

Served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$2.
- Pink Moon Oysters 4.25 each** GF

Served with cucumber mignonette and cocktail sauce.
- Wild Gulf of Mexico Shrimp 4.25 each** GF

Casamigos tequila cocktail sauce.
- Ahi Tuna 20** GF

Sesame crusted, pan seared, served on a bed of soy ginger and wasabi.

STARTERS

- Mediterranean Octopus 24** GF

8oz. Char-grilled and tossed in a garlic, white wine sauce with cherry tomatoes.
- Cajun Shrimp 19** GF

½lb. of shrimp, Cajun dusted, pan-fried and finished in the oven, served with honey mustard.
- Potstickers 11**

Choice of pork or vegetable, served with soy ginger and honey mustard.
- P.E.I. Mussels 21** GF

Served with a choice of spicy marinara or garlic and white wine sauce.
- Lemon Basil Hummus 14** GF *without bread*

Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.
- Kung Pao Cauliflower 15** Spicy

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

GREENS & SOUP *All salads served half or full sized portions. Add Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*

- Eggplant Caprese 19** Spicy

Vine ripened tomatoes, buffalo mozzarella and breaded eggplant, stacked and served over baby arugula with shaved parmesan, pistachio pesto dressing and balsamic syrup drizzle.
- Beet Salad 10 / 17** GF Spicy

Roasted red beets and baby arugula, served with oranges, goat cheese and toasted pistachios, tossed in a pistachio pesto vinaigrette.
- Chopped Salad 12 / 19** GF

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.
- Caesar Salad 9 / 14**

Romaine lettuce, shaved parmesan and garlic butter breadcrumbs.
- Soup of the day 9**
- Quinoa Salad 10 / 16** GF Spicy

Baby kale, quinoa, watermelon radish, apples, toasted almonds, and dried cranberries, tossed in a lemon vinaigrette.

FISH

- Whitefish 29** GF

Lake Superior, Ontario. Cajun dusted and pan-seared. Served over a sweet pea risotto with lemon butter sauce
- Faroe Island Salmon 33** GF

Pan-seared salmon, served over cauliflower rice and topped with an asparagus pesto.
- Lake Perch 26**

Flour dusted and pan-fried, served with tartar sauce and fries or cole slaw.
- Florida Black Grouper 38**

Cajun dusted, pan-seared, served over roasted spinach, tomatoes and sweet onion in a garlic butter sauce.
- Yellow Fin Tuna 36** GF

8oz. tuna steak, sesame crusted and pan seared over caramelized onions on a bed of soy ginger.

STEAK & CHOPS

- Filet Mignon 44**

7oz. filet, charcoal grilled, served over a cremini mushroom risotto and topped with Bearnaise sauce.
- Duroc Pork Chop 29** GF

1lb. double boned, Duroc pork chop, slow cooked and smoked, served with apple sauce and mashed potatoes .
- Skirt Steak 34** GF

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 Brussels Sprouts with bacon 11 GF
- Shishito Peppers & Sweet Corn in a paprika butter 12
- Cremini Mushrooms in garlic & rosemary cream sauce 12

PENNYVILLE CLASSICS

- Jalapeño Chicken 18/26** Spicy

Miller Farms, Ohio. Slow roasted half or whole chicken, served with roasted jalapeños and broccoli.
- BBQ Glazed Short Rib 28** GF

Braised short rib, sliced and Chinese BBQ glazed with white cheddar mashed potatoes.
- Chicken Calabrese 25** Spicy

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.
- Brick Chicken 25**

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

PASTA & RISOTTO

- Gnocchi 23** Spicy

Roasted butternut squash in a sage butter sauce with goat cheese crumbles.
- Linguini with Shrimp 25** Spicy

Sautéed broccoli, diced tomatoes, parmesan, garlic, oil, white wine and crushed red pepper.
- Short Rib Risotto 29**

Braised short rib, served over cremini mushroom, parmesan and truffle oil risotto.
- Bucatini with Sausage 24**

Crumbled sausage and vodka sauce, topped with fresh mozzarella.

TWO-HANDED *All sandwiches served with fries or cole slaw.*

- Lobster Roll 33**

Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.
- Filet Sliders 24**

3 grilled filet medallions topped with creamy horseradish and caramelized onions.
- Turkey Sandwich 17**

Ciabatta bread, roasted turkey breast, hickory bacon, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo.
- Prime Burger 18**

8oz burger, grilled and served with cheddar cheese, sweet onion, sliced tomato, arugula and chipotle mayo on a brioche bun.
- Salmon Burger 19**

Fresh ground salmon patty, arugula, tomato, sweet onion and sweet basil mayo.
- Wagyu Burger 22**

8oz. Snake River Farms-Northwest buger, grilled and topped with cheddar cheese sweet onion, sliced tomato, arugula and raspberry serrano jam on a brioche bun. Add Fried Egg \$1.50, Bacon \$2.
- Fried Chicken Sandwich 17**

Panko crusted and pan-fried, pepper Jack cheese, lettuce, tomato, sweet onion and chipotle mayo..

🌿 Vegetarian GF Gluten Free VG Vegan 🌶 Spicy

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.