



STARTERS

- ⓈⓈ **FLASH FRIED BRUSSELS** \$8.5
SPROUTS
with shaved parmesan cheese, & side
sweet chili sauce
- Ⓢ **GARLIC CHEESE CURDS** \$8.5
with garlic aioli
- Ⓢ **ITALIAN RICE BALLS** \$8.5
Italian rice with cheddar cheese, rolled
in bread crumbs & fried, served with
marinara
- CALAMARI** \$11.5
Squid rings dusted & fried, served with
marinara sauce
- FRIED MOZZARELLA CHEESE ...** \$8.5
STICKS
with bolognese sauce
- Ⓢ **BREADED PORTABELLA** \$8.5
MUSHROOMS
with horsey sauce
- BAKED ONION SOUP** \$7.25
topped with croutons & melted swiss
cheese

SPECIALTY DRINKS

- MAPLE BOURBON OLD** \$11
FASHIONED
Jim Beam, Maple Syrup & club soda
muddled with an orange slice & a dash
of bitters
- WILDBERRY DAIQUIRI** \$11
aged rum, wild berry puree & cranberry
juice blended smooth
- CHECK OUT OUR NEW DRINK MENU**



BARNBURNERS

- BACKDRAFT** \$11
White spiced Malibu Rum, lime,
pineapple & orange juices. Topped with
an orange slice, sugar cube & 151 rum,
served lit
- BOURBON BLAZER** \$11
Classic old fashioned without all the
fruity stuff - an orange slice with a sugar
cube & 151 rum, served lit

BREW

- PREMIUM**
BOTTLES-IMPORTS-DRAFT
please see special insert



VINO

- PINOT NOIR** \$8 GLS/\$26 BTL
ROBERT MONDAVI
California
- CABERNET** \$9 GLS/\$30 BTL
SAUVIGNON-SPELLBOUND
California
- CABERNET-** \$10 GLS/\$33 BTL
ROBERT MONDAVI
Bourbon Barrel Aged-California
- MALBEC-ALTO** \$8 GLS/\$26 BTL
MOLINO
Argentina
- MALBEC &** \$10 GLS/\$33 BTL
TANNAT- PIATTELLI
Argentina
- MERLOT- SANTA** \$10 GLS/\$33 BTL
EMMA
Chile
- CHIANTI -** \$8 GLS/\$24 BTL
FOLONARI
Italy
- LAMBRUSCO-** \$6 GLS/\$20 BTL
RIUNITE
Italy
- WHITE ZINFANDEL** \$6 GLS/\$20 BTL
California
- MOSCATO** \$6 GLS/\$20 BTL
Italy
- PINOT** \$9 GLS/\$30 BTL
GRIGIO-BENVOLIO
Italy
- REISLING** \$10 GLS/\$33 BTL
KENDAL JACKSON
Washington
- SAUVIGNON** \$10 GLS/\$33 BTL
BLANC KJ
California
- CHARDONNAY** \$6 GLS/\$20 BTL
California
- CHARDONNAY-** \$10 GLS/\$33 BTL
KENDAL JACKSON
California
- SPARKLING HOUSE** \$21 BTL
California
- PROSECCO-BRUT** \$7 SPLIT
Italy

HANK'S IS PLEASED TO OFFER A 4% CASH DISCOUNT

You will see at the bottom of your check, a Total & a CASH total. If you choose to use cash, your total is the reduced amount





HAND CUT STEAKS & RIBS

All steaks are seasoned then char-grilled to your taste. Served with a choice of side dish (unless otherwise noted) & salad bar

☉ RIBEYE STEAK

US Choice 12oz \$44.75 16oz. \$49

☉ FILET MIGNON \$49

bacon wrapped & char-grilled to your taste. béarnaise side

MED-WELL OR WELL DONE STEAKS

filets will be butterflied unless requested otherwise. We are not responsible for well done steaks *

☉ HANK'S FULL RACK BABY BACK RIBS

smoked in house BBQ Ribs brushed & grilled with sweet and tangy BBQ Sauce \$32.25 1/2 Rack \$25

☉ OINK & PEEP \$28

1/4 dark chicken & smoked baby back pork ribs dipped in sweet & tangy BBQ sauce, (light meat +1)

☉ BLACK ANGUS CHOPPED \$20.25 SIRLOIN

8oz. hamburger steak topped with mushroom gravy

PRIME RIB

☉ SLOW ROASTED "AU JUS"

16oz. \$52 20oz. \$57.25

prime cuts ordered med-well or well will be finished on the char-grill & may be an end cut

SANDWICHES

HANK'S ITALIAN BURGER \$17.25

1/2 lb. angus beef topped with sautéed mushrooms, onions & mozzarella on a pretzil bun & served with fries

BBQ BACON BURGER \$18.25

1/2 lb. angus beef topped with pepper jack or cheddar, bacon, bbq sauce & a pile of crispy onion straws on a pretzil bun, served with fries

ADD SALAD BAR TO SANDWICHES FOR \$3 EXTRA

SALAD BAR ONLY \$12.5

***WHILE WE OFFER GLUTEN FREE ITEMS - OUR KITCHEN IS NOT GLUTEN FREE**

TOP IT OFF

☉ SAUTÉED MUSHROOMS \$5.25

or sautéed mushrooms & onions - onion only \$2

☉ HANK'S STYLE \$6.25

sautéed mushrooms, onions, peppers, garlic & tomatoes

☉ BLUE CHEESE \$5.25

☉ BACON & BLUE \$6.25

creamy blue cheese & maple cured bacon crumbles

☉ OSCAR STYLE \$7.25

crab meat, asparagus & béarnaise sauce

SIDE DISHES

baked potato, french fries, whipped potatoes & mushroom gravy, spaghetti, fettuccini alfredo, or mixed veggies, -- add loaded (bacon & cheese) + \$3 substitute GF tortelloni +3.25 Extra side dish + \$5



COUNTRY FRIED CHICKEN

1/4 DARK (LEG & THIGH) \$13.5

1/4 LIGHT (BREAST & WING) \$14.5

1/2 MIXED \$16.75 (leg, thigh, breast & wing)

1/2 ALL DARK \$15.75 (2 legs & 2 thighs)

1/2 ALL LIGHT \$17.75 (2 wings & 2 breasts)

NO SUBSTITUTIONS FOR CHICKEN PIECES

Fresh Fried in 100% Canola Oil

★ WE ARE WORKING ON BRINGING CHICKEN LIVERS BACK!

please be patient & kind

GF GLUTEN FREE - V VEGETARIAN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING

not all ingredients are listed, we can not change or replace your dish after the order is placed or made



SPECIALTIES

CHICKEN PICCATA \$27

boneless breast of chicken pounded thin, lightly breaded, sautéed in butter & olive oil, napped with lemon caper sauce & served with a side of fettuccini alfredo (not available for limited choice party menu)

SAUSAGE & PEPPERS \$22

2 grilled italian sausage topped with green peppers, onions & our marinara sauce on pasta.

LITE PORTION ITALIAN \$16.75

SAUSAGE & PEPPERS

smaller portion with one sausage

CHICKEN PARMESAN \$23

batter-dipped & fried chicken breast topped with our meat sauce & cheese & served with spaghetti

FETTUCCINI ALFREDO \$17.75

fettuccini tossed with alfredo sauce add fried chicken breast +\$7 add grilled shrimp +\$7

CHICKEN OSCAR \$31.25

boneless chicken breast pounded thin, breaded in fresh bread crumbs, sautéed in butter & topped with crab, asparagus & béarnaise sauce (not available for limited choice party menu)

Ⓢ CHICKEN VESUVIO \$24

1/2 roasted chicken with italian seasoning, garlic & fried potatoes with white wine & peas

Ⓢ CAPRESE CHICKEN \$23

boneless chicken breast marinated in a balsamic vinaigrette & topped with chopped tomatoes, basil & mozzarella cheese, choice of side

Ⓢ 1/2 SLOW ROASTED CHICKEN \$23

lightly seasoned & served with choice of side

BAKED PENNE \$22

penne with our homemade sauce baked with parmesan, mozzarella & asiago cheeses



PASTA CLASSICS

SPAGHETTI \$18.75

ⓈⓋ TORTELLONI \$21

gluten free, filled with 4 cheeses

Ⓢ ADD ITALIAN SAUSAGE \$5.25

char-grilled

HALF & HALF \$21

spaghetti & GF cheese tortelloni

Choice of five traditional sauces then topped with shaved parmesan cheese

Ⓢ BOLOGNESE

traditional meat sauce with tomato, peppers & onions

ⓈⓋ ALFREDO

white sauce with cream, butter & three cheeses

ⓈⓋ MARINARA

meatless tomato sauce with green pepper, onion & mushrooms

ⓈⓋ BUTTER OR OLIVE OIL

with garlic, parsley & cheese

SEAFOOD

STEAMED CLAMS & MUSSELS \$29

2 pounds of clams & mussels steamed in the shell & served on angel hair pasta with garlic, fresh lemons, lime, butter & white wine

ICELANDIC FILET OF COD \$23

GF broiled or hand breaded & fried

Ⓢ PAN-BAKED COD \$29.25

icelandic cod topped with shrimp, crab, mozzarella cheese & béarnaise sauce then pan baked

COCONUT SHRIMP \$22

6 jumbo shrimp coated with buttermilk, oriental crumbs & coconut, served with sweet chili sauce & choice of side

JUMBO FRIED SHRIMP \$22

6 jumbo fried shrimp with traditional cocktail sauce

Ⓢ GLAZED ATLANTIC SALMON \$28

8oz. fillet broiled then topped with brown sugar & bourbon glaze & a sprinkle of sesame seeds

*make it oscar style with basil cream sauce, crab meat & asparagus +\$7



" The Illinois Dept. of public health advises -that eating raw or undercooked meat, poultry, seafood, or eggs poses a health risk to everyone, but especially the elderly, children & pregnant women"

GF GLUTEN FREE - V VEGETARIAN

BEVERAGES

BOTTOMLESS BEVERAGES \$3.25

Pepsi, Diet Pepsi, Sierra Mist,
Mountain dew, Tonic, Ginger Ale,
Iced or Raspberry Tea, Hot
Tea, Coffee

BOTTLED SODA \$3.75

Hank's Root beer

MILK (REGULAR OR CHOCOLATE)

SM. \$2.75 LG. \$3.25

ORANGE, APPLE OR CRANBERRY JUICE

SM. \$2 LG. \$3.75



DESSERTS

Our dessert case features; to name a few...

SIX LAYER CARROT CAKE

FUDGY WUDGY LAYER CAKE

SEE WHATS NEW!!!

TURTLE CHEESECAKE

ICE CREAM SUNDAE



WEEKLY SPECIALS

FRIDAY FISH & CHIPS \$16.5

light & crispy breaded pollock fillets fried & served with seasoned steak fries

SUNDAY BRUNCH BUFFET

SUNDAY BRUNCH

served 10 am - 2 pm

SUNDAY HOLIDAY BUFFETS & OUR THANKSGIVING DINNER BUFFET

hours & prices will vary per Holiday as well as item selections

A SAMPLING OF OUR CHANGING BUFFET SELECTIONS

--eggs benedict - fresh fruit - smoked salmon - mini quiche - salads - fried chicken - french toast sticks - sausage links & patties - roast turkey - dressing - mashed potatoes & gravy - roast beef, roast pork or ham - scrambled eggs - biscuits & gravy - plus the largest dessert table around!!!



MIMOSA FLIGHT \$20

a changing selection of 4 seasonal mimosa's with champagne, fruit juices & flavored liquors



DID YOU KNOW?.....

you can pre-order our raisin bread for pick up the next day??? Just \$6.5 per loaf

GUEST CHECK POLICIES

TABLES OF TEN OR MORE MUST BE ON ONE CHECK

we may equally split up to 3 credit cards

TABLES OF EIGHT OR MORE MAY INCLUDE A 20% GRATUITY