



STARTERS

- Ⓢ Ⓢ **FLASH FRIED BRUSSELS SPROUTS** \$8
with shaved parmesan cheese, & side sweet chili sauce
- Ⓢ **GARLIC CHEESE CURDS** \$8
with garlic aioli
- Ⓢ **ITALIAN RICE BALLS** \$8
Italian rice with cheddar cheese, rolled in bread crumbs & fried, served with marinara
- CALAMARI** \$11
Squid rings dusted & fried, served with marinara sauce
- FRIED MOZZARELLA CHEESE STICKS** \$8
with bolognese sauce
- Ⓢ **BREADED PORTABELLA MUSHROOMS** \$8
with horsey sauce
- BAKED ONION SOUP** \$7
topped with croutons & melted swiss cheese

SPECIALTY DRINKS

- MAPLE BOURBON OLD FASHIONED** \$8
Jim Beam, Maple Syrup & club soda muddled with an orange slice & a dash of bitters
 - SOUTHERN PEACH** \$8
Southern Comfort, Peach Schnapps, & lemonade, on the rocks
- CHECK OUT OUR NEW DRINK MENU**

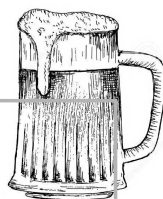


BARNBURNERS

- BACKDRAFT** \$9
White spiced Malibu Rum, lime, pineapple & orange juices. Topped with an orange slice, sugar cube & 151 rum, served lit
- BOURBON BLAZER** \$9
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 ROBERT MONDAVI** \$8 GLS/\$26 BTL
California
- CABERNET SAUVIGNON-SPELLBOUND** \$8 GLS/\$26 BTL
California
- CABERNET- ROBERT MONDAVI** \$10 GLS/\$33 BTL
Bourbon Barrel Aged-California
- MALBEC-ALTO MOLINO** \$8 GLS/\$26 BTL
Argentina
- MALBEC & TANNAT- PIATTELLI** \$10 GLS/\$33 BTL
Argentina
- MERLOT- SANTA EMMA** \$10 GLS/\$33 BTL
Chile
- CHIANTI - FOLONARI** \$8 GLS/\$24 BTL
Italy
- LAMBRUSCO- RIUNITE** \$5 GLS/\$17 BTL
Italy
- WHITE ZINFANDEL** \$8 GLS/\$26 BTL
California
- MOSCATO** \$8 GLS/\$26 BTL
Italy
- PINOT GRIGIO-BENVOLIO** \$9 GLS/\$30 BTL
Italy
- REISLING KENDAL JACKSON** \$10 GLS/\$33 BTL
Washington
- SAUVIGNON BLANC KJ** \$10 GLS/\$33 BTL
California
- CHARDONNAY** \$6 GLS/\$20 BTL
California
- CHARDONNAY- KENDAL JACKSON** \$10 GLS/\$33 BTL
California
- SPARKLING HOUSE** \$18 BTL
California
- PROSECCO-BRUT** \$7 SPLIT
Italy

HANK'S IS PLEASED TO OFFER A 2% CASH DISCOUNT

which is reflected in our pricing. You will see at the bottom of your check, a CASH total & a CREDIT CARD total. If you choose to use a credit card for payment the 2% processor fee will remain

SPECIALTIES

CHICKEN PICCATA \$26

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 \$21

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

LITE PORTION ITALIAN SAUSAGE & PEPPERS \$16

smaller portion with one sausage

CHICKEN PARMESAN \$21

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

FETTUCCINI ALFREDO \$17

fettuccini tossed with alfredo sauce add fried chicken breast +\$6 add grilled shrimp +\$7

CHICKEN OSCAR \$30

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** \$23

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

Ⓢ **CAPRESE CHICKEN** \$22

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

Ⓢ **1/2 SLOW ROASTED CHICKEN** \$22

lightly seasoned & served with choice of side

BAKED PENNE \$20

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



PASTA CLASSICS

SPAGHETTI \$17

Ⓢ Ⓢ **TORTELLONI** \$20

gluten free, filled with 4 cheeses

Ⓢ **ADD ITALIAN SAUSAGE** \$5

char-grilled

HALF & HALF \$20

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

ICELANDIC FILET OF COD \$22

GF broiled or hand breaded & fried

Ⓢ **PAN-BAKED COD** \$28

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

STEAMED CLAMS & MUSSELS \$28

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

COCONUT SHRIMP \$21

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

JUMBO FRIED SHRIMP \$21

6 jumbo fried shrimp with traditional cocktail sauce

Ⓢ **GLAZED ATLANTIC SALMON** \$27

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

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

ORANGE, APPLE OR CRANBERRY JUICE

SM. \$1.75 LG. \$3.25

BOTTLED SODA \$3

Hank's Root beer

MILK (REGULAR OR CHOCOLATE)

SM. \$2.75 LG. \$3.25



DESSERTS

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

6 LAYER CARROT CAKE

FUDGY WUDGY LAYER CAKE

ICE CREAM SUNDAE

TURTLE CHEESECAKE

TALL NEW YORK STYLE CHEESECAKE



WEEKLY SPECIALS

FRIDAY FISH & CHIPS \$14

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

SUNDAY BRUNCH BUFFET

SUNDAY BRUNCH

served 10 am - 2 pm Adults \$24 Children 5-10 \$12 Ages 2-4 \$3

SUNDAY HOLIDAY BUFFETS

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 or ham - scrambled eggs - biscuits & gravy - plus the largest dessert table around!!!

MIMOSA FLIGHT \$16

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

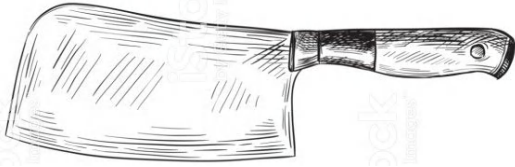


DID YOU KNOW?.....

you can pre-order our raisin bread for pick up the next day??? Just \$6 per loaf

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HAND CUT STEAKS & RIBS

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

- Ⓞ **RIBEYE STEAK**
US Choice 12oz \$41 16oz. \$45
- Ⓞ **FILET MIGNON** \$45
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
\$31 1/2 Rack \$24
- OINK & PEEP** \$27
1/4 dark chicken & smoked baby back pork ribs dipped in sweet & tangy BBQ sauce, (light meat +1)
- Ⓞ **BLACK ANGUS CHOPPED SIRLOIN** \$19
8oz. hamburger steak topped with mushroom gravy

PRIME RIB

- Ⓞ **SLOW ROASTED "AU JUS"**
16oz. \$48 20oz. \$53
prime cuts ordered med-well or well will be finished on the char-grill & may be an end cut

SANDWICHES

- HANK'S ITALIAN BURGER** \$16
1/2 lb. angus beef topped with sautéed mushrooms, onions & mozzarella on a pretzil bun & served with fries
- BBQ BACON BURGER** \$17
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

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

TOP IT OFF

- Ⓞ **SAUTÉED MUSHROOMS** \$5
or sautéed mushrooms & onions - onion only \$2
- Ⓞ **HANK'S STYLE** \$6
sautéed mushrooms, onions, peppers, garlic & tomatoes
- Ⓞ **BLUE CHEESE** \$5
- Ⓞ **BACON & BLUE** \$6
creamy blue cheese & maple cured bacon crumbles
- Ⓞ **OSCAR STYLE** \$7
crab meat, asparagus & béarnaise sauce



COUNTRY FRIED CHICKEN

- 1/4 DARK (LEG & THIGH)** \$13
- 1/4 LIGHT (BREAST & WING)** \$14
- 1/2 MIXED** \$16
(leg, thigh, breast & wing)
- 1/2 ALL DARK** \$15
(2 legs & 2 thighs)
- 1/2 ALL LIGHT** \$17
(2 wings & 2 breasts)

NO SUBSTITUTIONS FOR CHICKEN PIECES

Fresh Fried in 100% Canola Oil

- SAUTÉED CHICKEN LIVERS** \$22
lightly dredged in seasoned flour, with onions & bacon

- LITE PORTION CHICKEN LIVERS** \$17
smaller portion sautéed chicken livers (livers are not available for limited choice party menu)

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SIDE DISHES

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

**PLEASE INFORM YOUR SERVER OF
ANY ALLERGIES BEFORE
ORDERING**

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