

# Dinner Menu



Jose "Mosquito" Alvarez - Executive Chef

## RAW BAR *Oysters, minimum of 4 pieces*

**Pink Moon Oysters 4.50 each**   
Connecticut oysters served with cucumber mignonette and cocktail sauce.

**Ahi Tuna Nachos 22.95**  
Ahi tuna served with crispy wontons and spicy mayo slaw.

## STARTERS

**Cherry Pepper Calamari 17.95**  
Fried calamari, tossed with sliced cherry peppers and served with marinara.

**Potstickers 11.95**  
Choice of pork or vegetable, served with soy ginger and honey mustard.

**Lemon Basil Hummus 15.95** *w/o bread*  
Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.

**Spinach & Artichoke Dip 15.95**   
Served with tortilla chips.

## GREENS & SOUP *Half or full portions. Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*

**Eggplant Caprese 21.95**   
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 Chicken Salad 11.95 / 17.95**   
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.

**Quinoa Salad 12.95 / 18.95**  
Roasted quinoa, baby spinach, cucumber, celery, green apple, blueberries, tossed in a champagne vinaigrette.

**Blue Pointe Oysters 4.25 each**   
Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$1.

**Cajun Shrimp 18.95**  
Cajun-dusted, pan-seared and finished in the oven and served with honey mustard.

**Mango Sriracha Cauliflower 15.95**   
Slow roasted cauliflower, tossed in mango Sriracha and topped with toasted coconut.

**Grilled Calamari 17.95**  
Char-grilled, tossed in garlic, lemon, white wine and fresh herbs, served with toast points.

**Burrata & Prosciutto 21.95**   
Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

**Winter Salad 12.95 / 18.95**   
Roasted beets and squash served over arugula with oranges, cashews and goat cheese, tossed in a lemon vinaigrette.

**Caesar Salad 9.95 / 14.95** *w/o breadcrumbs*  
Romaine lettuce, shaved Parmesan and garlic butter breadcrumbs.

**Southwest Chicken Salad 12.95 / 18.95**  
Cajun chicken breast, mixed greens, avocado, black bean relish, crispy tortillas, queso fresco tossed in an avocado citrus vinaigrette

**Sweet Corn & Crab Chowder 12.95**

**Soup of the Day 8.95**

## FISH

**Whitefish 29.95**   
Lake Superior, Ontario. Cajun dusted and pan-seared. Served over a sweet pea risotto with lemon butter sauce

**Faroe Island Salmon 33.95**   
Pan-seared salmon, served over cauliflower rice and topped with a teriyaki glaze.

**Blackened Grouper 39.95**  
Pan-seared and finished in the oven with olives, roasted tomatoes and roasted Yukon potatoes, served in white wine, garlic and fresh herbs.

**Scallops 39.95**   
Pan-seared and finished in the oven, served over roasted spinach, tomatoes and sweet onion in a garlic lemon butter.

## STEAK & CHOPS

**Filet Medallions 34.95**  
3 filet medallions, grilled and served in a mushroom brandy peppercorn sauce, served with truffle fries and garlic aioli.

**Duroc Pork Chop 29.95**   
1lb. double bone, Duroc pork chop, slow-cooked and smoked, served with spinach and feta mashed potatoes and apple sauce.

**Skirt Steak Chimichurri 38.95**   
Char-grilled 10oz. skirt steak, topped with chimichurri, served over roasted Brussels sprouts with bacon.

## PRIME RIB SPECIAL

**42.95**  
Wed-Sun., starting at 4PM.  
Served with white cheddar au gratin potatoes, creamy horseradish and au jus.

## PENNYVILLE CLASSICS

**Jalapeño Chicken 17.95 / 25.95**   
Miller Farms, Ohio. Slow roasted half or whole chicken, served with roasted jalapeños and broccoli.

**Chicken Calabrese 23.95**   
Pounded chicken breast with a Parmesan and panko crust, pan-seared and finished in the oven, served with a roasted Calabria pepper sauce and roasted broccolini.

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

**Butternut Squash Gnocchi 25.95**  
Sautéed with roasted squash and goat cheese in a sage butter sauce.

**Short Rib Risotto 36.95**  
Braised short rib, served over cremini mushroom, Parmesan and truffle oil risotto.

## TWO-HANDED

**Lobster Roll 32.95**   
Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

**Salmon Burger 23.95**  
Fresh ground salmon patty, arugula, tomato, sweet onion and sweet basil 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)*

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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 12 / 44**

Rosé Provence

## SPARKLING

**Villa Sandi Fresco 11 / 39**

Brut Rosé

**Gambino 10 / 36**

Prosecco, DOC

## SAUVIGNON BLANC

House 9 / 32

**Wairau River 11 / 39**

Marlborough

**Kim Crawford 13 / 48**

Marlborough

## PINOT GRIGIO

House 9 / 32

**Bollini 11 / 39**

Vigneti delle Dolomiti IGT

**Bertani Velante 12 / 44**

Italy

## CHARDONNAY

House 9 / 32

**St. Francis 11 / 39**

Sonoma

**Sonoma Cutrer 16 / 59**

**Flowers 79**

Sonoma

## INTERESTING WHITES & BLENDS

**EOS Moscato 9 / 34**

California

**Firestone 10 / 36**

Riesling, Santa Barbara

**Caymus Conundrum 13 / 48**

Blend, California

**Domaine Girault 22 / 82**

Sancerre, France

## MOCKTAILS & N/A WINE

**Butterfly Spritz 7**

Butterfly pea syrup, lime, simple syrup, club soda.

**Ginger Snap 7**

Pineapple, cinnamon syrup, lemon juice, ginger beer.

**Hot Pepper Paloma 7**

Fresh grapefruit, jalapeños and a cayenne salt rim

**Frosé 9**

N/A sauvignon blanc, fresh strawberries, honey and lemon juice

**One of One 12**

N/A sparkling white, cabernet or sauvignon blanc



## COCKTAILS

**Pineapple Express 14**

Pineapple-infused Tito's Vodka, cinnamon demerara syrup, lemon juice and a splash of pineapple juice

**Hot Pepper Paloma 13**

Jose Cuervo Tradicional Plata, fresh grapefruit, jalapeños and a cayenne salt rim

**Tito's Frosé 13**

Tito's Handmade Vodka, rose, fresh strawberries, honey and lemon juice

**Be My Valentine 14**

Koval Cranberry Gin, lemon juice and simple syrup, topped with Prosecco with a sugar rim

**"The DiMeo" Espresso Old Fashioned 16**

Four Roses bourbon, espresso, Pennyville's secret syrup, Angostura bitters, filthy cherry, stirred and served up with an orange twist

**Rise and Grind 14**

Tito's Handmade Vodka, espresso, Kahlua and Baileys shaken and served up

**Barrel-Aged Manhattan 15**

Buffalo Trace Bourbon, sweet vermouth, Angostura & orange bitters

**Old Fashioned 14**

Four Roses Bourbon, Pennyville's secret syrup, Angostura bitters and a Filthy Cherry with an orange twist

## PINOT NOIR

House 10 / 32

**Le Charmel 11 / 39**

France

**Meiomi 13 / 48**

California

**Belle Gios 19 / 72**

California

## CABERNET SAUVIGNON

House 10 / 32

**Cosentino 11 / 39**

California

**Daou 16 / 63**

Paso Robles, California

**Justin 16 / 63**

Paso Robles, California

**Franks Family 89**

Napa

**Caymus 120**

Napa

## INTERESTING REDS & BLENDS

**Sassoregalle 11 / 39**

Sangiovese, Tuscan Maremma

**Pessimist 15 / 54**

Blend, Paso Robles, California

**Prisoner 27 / 99**

Red Blend, California

**Caymus "The Walking Fool" 19 / 72**

Blend, Paso Robles, California

**Avanti Chianti 11 / 39**

Tuscany, Italy

**Orin Swift 8 Years in the Desert 99**

St. Helena

## BEER

### DOMESTIC

**Bud Light**

4.50

**Coors Light**

4.50

**Michelob Ultra**

4.50

**Miller High Life**

4

**Miller Lite**

4.50

### IMPORT

**Corona Extra**

7

**Heineken**

6

**Modelo Especial**

6

**Peroni**

6

**Stella Artois**

6

**Tecate**

4

### CIDER

**Angry Orchard Cider**

6

### IPA

**Half Acre Bodem**

8

**Lagunitas Little Sumpin'**

6

**Maplewood Son of Juice**

8

**Revolution Anti Hero**

6

### PALE ALE

**3 Floyd's Gumballhead**

7

**3 Floyd's Zombie Dust**

8

**Half Acre Daisycutter**

8

### FARMHOUSE ALE

**Apex Predator**

8

### BELGIUM WHEAT ALE

**Blue Moon**

7

**Allagash White**

7

### PILS

**Maplewood Pulaski Pils** 8

### STOUT

**Milk Stout Nitro** 8

### SEASONAL

**Sam Adams** 6

### N/A

**Athletic** 7

**Corona** 7

**Peroni** 6

**Heineken** 6

### SELTZER

**Stiegl Radler Grapefruit** 6

**High Noon** 8

**Freshie** 8