

KITCHEN & BAR

ENTRÉE SALADS

CHOPPED

Hearts of romaine, cucumber, tomato, green onion, Applewood bacon, red onion, gorgonzola, ditalini, white balsamic vinaigrette \$ 14.95

KALE + BRUSSELS SPROUT

Tuscan kale, brussels sprouts, Granny Smith apples, dried cranberries, pecorino toscano, lemon vinaigrette \$ 14.95

BEET

Red and golden beets, arugula, goat cheese, orange segments, candied walnuts, balsamic vinaigrette \$ 14.95

SPINACH

Spinach, quinoa, pistachio, dried sour cherries, red onion, honey mustard vinaigrette \$ 14.95

MEATBALL

Pork and beef, hearts of romaine, cucumber, red onion, plum tomato, white balsamic vinaigrette \$ 14.95

SQUASH

Arugula, maple roasted butternut squash, bosc pear, feta cheese, roasted pepitas, candied walnuts, apple cider vinaigrette \$ 14.95

APPETIZERS

CURDS

Wisconsin cheddar, High Life beer batter, marinara, ranch \$ 12.95

BURRATA

Artisanal Italian cheese made with mozzarella and cream, cherry tomato, basil vinaigrette, balsamic reduction, crostini \$ 15.95

WINGS

Hot, mild or BBQ, ranch dressing, gorgonzola dressing, carrots, celery \$ 16.95 * CALAMARI + SHRIMP + CHIPS

Fried squid, fried shrimp, hand cut fries, marinara, lemon, Texas Pete \$ 20.95

* MEATBALL

Pork and beef meatballs, whipped pesto ricotta, marinara, crostini \$ 14.95

* SLIDERS

Beef, cheddar, pickle, sesame seed bun, hand cut fries \$ 15.95

SOUTHWEST

citrus vinaigrette

\$ 15.95

Add:

Chicken \$ 6.00 Wild salmon \$ 8.00

Meatballs \$ 8.00

Shrimp \$ 7.00

Chopped romaine, cotija cheese,

All of our salads come dressed. We also have Bleu Cheese + Ranch.

pickled red onion, roasted corn, crispy

tortilla strips, avocado, roasted pepita,

CHEDDAR FRIES Hand cut fries, Wisconsin cheddar \$ 9.95

MAC 'N CHEESE

Cavatappi, gouda, white cheddar, Monterey Jack, toasted panko \$ 15.95

FRIED ZUCCHINI

Tempura batter, romano cheese, chipotle mayo and marinara \$ 12.95

SANDWICHES

*** THE HOUSE BURGER**

Marinated cremini mushrooms marinated with red wine, olive oil and garlic, cheddar, pretzel bun \$ 16.95

*** THE CUSTOM BURGER**

* SALMON BLT

White Alaskan sockeye salmon, plank bacon, lettuce, tomato, citrus dill mayo, multi-grain toast \$ 16.95

GRILLED CHEESE + TOMATO SOUP

TACOS

BIRRIA TACOS

Beef birria, chihuahua cheese, consommé with diced onions + fresh cilantro, white corn tortillas \$ 16.95

* FISH TACOS

White American, lettuce, tomato, onion, pickle, artisan sesame seed bun \$ 15.95 Add: Plank bacon \$ 2.00 Grilled onions \$1.00 Grilled mushrooms \$ 1.00 Fried egg \$ 1.50 Cheese curds \$ 3.00

FRIED CHICKEN SANDWICH

Buttermilk fried chicken breast, Granny Smith apple slaw, chipotle mayo, artisan sesame seed bun \$ 15.95 White American, Tuscan bread, creamy tomato soup \$ 13.95 Add: Plank bacon \$ 2.00 Sliced tomato \$ 1.00 Avocado \$ 4.00

AVOCADO + BURRATA

Artisanal Italian cheese made with mozzarella and cream, avocado, radishes, cilantro, extra virgin olive oil, thick cut whole grain toast served open face \$ 17.95

* STEAK

Wet aged strip, fontina cheese, arugula, garlic butter, French baguette \$ 20.95

All sandwiches come with choice of hand cut fries, house salad or seasonal soup or vegetables. Any sandwich can be made on a gluten-free bug Wild Alaskan cod, red and green cabbage with cilantro, pickled red onion, chipotle mayo, white corn tortilla fresh lime on side \$ 15.95

FRIED CHICKEN + ELOTE

Buttermilk fried chicken, elote style creamed corn, chipotle mayo, habanero salsa on side, white corn tortillas \$ 15.95



SPECIALTY PIZZA

The basis for our New Haven-style pizza is a homemade dough, which is baked just enough to create a light, flavorful char. Choose from one of our signature specialty pizzas or create your own using any combination of premium ingredients.

* TACO

Tomato sauce, mozzarella, cheddar chesse, seasoned Italian sausage, lettuce, tomato, house made taco chips \$ 23.95 / \$ 28.95

* MASHED POTATO + BACON Olive oil, fresh garlic, mozzarella, mashed potatoes, house seasoned bacon, scallions \$ 23.95 / \$ 28.95

* MEATBALL + RICOTTA

Tomato sauce, mozzarella, whipped ricotta cheese, homemade beef and pork meatballs \$ 23.95 / \$ 28.95

ITALIAN BEEF

Olive oil, fresh garlic, mozzarella, shaved Italian beef, hot giardiniera \$ 23.95 / \$ 28.95

* ELOTE

Garlic aioli, mozzarella, cotija cheese, blackened chicken, roasted corn, fresh cilantro, lime crema, chili powder \$ 23.95 / \$ 28.95

* GOAT CHEESE + GRAPE

Gluten-free crust

available upon request

Olive oil, fresh garlic, mozzarella, goat cheese, red grapes, caramelized onions \$ 23.95 / \$ 28.95

All gluten-free + cauliflower crusts will be personal size pizzas.

Cauliflower crust

available upon request

* BURRATA + BASIL

Olive oil, fresh garlic, mozzarella, burrata, fresh basil, cherry tomatoes, pesto, crispy bacon \$ 23.95 / \$ 29.95

* PESTO + CRISPY CHICKEN

Olive oil, pesto, mozzarella, romano crusted chicken breast, arugula tossed in lemon vinaigrette \$ 23.95 / \$ 29.95

SOPPRESSATA + HOT HONEY

Tomato sauce, mozzarella, ricotta cheese, spicy soppressata, Heaven's Honey™ Hot Honey \$ 23.95/ \$ 28.95

BUILD YOUR OWN PIZZAS

SMALL \$ 16.95

LARGE \$ 22.95

ADDITIONAL INGREDIENTS

SMALL \$ 3.00

LARGE \$ 4.00

BACON / SAUSAGE / CHORIZO / PEPPERONI / MEATBALL SLICED MUSHROOM / GREEN PEPPER / SLICED TOMATO

ARTICHOKE / ONION / FRESH JALAPEÑO / MASHED POTATO RED ONION / FRESH GARLIC / BLACK OLIVE / SPINACH GOAT CHEESE / RICOTTA / CHEDDAR

Holt's restaurant strives to use organic, hormone free, all natural, locally sourced ingredients whenever possible. None of the items on our menu are frozen.

We store nuts in our kitchen. Nut trace contamination may be present. Please alert our staff of any allergies. Food prepared in our kitchen may contain milk, eggs, wheat, soybean, tree nuts, peanuts & shellfish.

*The Department of Health advises that consumption of raw or undercooked foods may result in an increased risk of foodborne illness. **Due to rising industry pricing, 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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