

APPETIZERS

STEVENS' SAMPLER

pick any three appetizers, save \$3

LOBSTER MAC

\$15 lobster. cavatappi. 3 cheese blend. bread crumbs

FLAT IRON

\$16 USDA PRIME. organic greens. blue cheese crumbles. balsamic vinegar reduction • gf

TUNA TARTARE

\$16 #1 sushi grade. cilantro. onion. tomato. avocado • gf

CRAB AVOCADO TOWER

\$16 lump crab meat. avocado. mango salsa. tortilla chips

SHRIMP COCKTAIL

\$15 four jumbo shrimp. horseradish cocktail • gf

FILET SLIDERS

\$19 four golden buns. tenderloin. horseradish cream.

PORTOBELLO QUESADILLA

\$10 red wine portobellos. mozzarella. guacamole. salsa

BUFFALO CAULIFLOWER

\$10 fried. spicy buffalo sauce. parmesan peppercorn ranch

STEVENS' CAPRESE

\$10 fresh mozzarella. tomato. basil. kalamata. balsamic reduction. pita

SCALLOPS

\$16 two jumbo scallops. bacon. corn puree • gf

BLACK & BLUE TUNA

\$15 #1 sushi grade. wasabi • gf

COCONUT SHRIMP

\$16 four jumbo shrimp. sweet & sour. coconut milk

CALAMARI

\$12 fried OR grilled

SALADS & SOUPS

CRAB BRIE SOUP

\$9 our signature. blue crab. brie cheese

CHEF'S SOUP OF THE DAY

\$6 always homemade

HOUSE SALAD

\$6 iceberg. carrot. tomato. cucumber. red onion • gf

WEDGE

\$8 iceberg. tomato. cucumber. bacon. blue cheese • gf

STEVENS'

\$9 organic greens. granny smith apple. blue cheese. candied walnut. dry sherry vinaigrette • gf

CAPRESE

\$10 fresh mozzarella. tomato. spring mix. parmesan. balsamic vinaigrette • gf

CAESAR

\$7 romaine. parmesan. cajun croutons. add anchovies \$2

AHI TUNA SALAD

\$16 #1 sushi grade. organic greens. sesame seed crust. sesame vinaigrette. balsamic vinegar reduction. sriracha • gf

PEPPER STEAK & TOMATO

\$18 peppercorn crusted prime flat iron. romaine. tomato. cucumber. blue cheese crumbles. balsamic vinaigrette • gf

SIDE DISHES

new orleans smashed \$5

au gratin \$7

baked potato \$5

steak fries \$5

sweet potato fries \$5

wild rice blend \$5

roasted vegetables \$6

portobello mushrooms \$7

broccoli & garlic \$7

garlic spinach \$6

creamed spinach \$7

button mushrooms \$6

mushrooms & onions \$7

STEAKS & CHOPS

served with choice of side dish

all of our steaks are simply seasoned with salt and pepper. add any sauce or topping to your steak for \$1 each. blue cheese, peppercorn, horseradish, garlic, blackening, parmesan, bearnaise, pommery butter, horseradish cream, maple butter.

8OZ FILET MIGNON

\$39 certified angus beef

14OZ NEW YORK STRIP

\$38 certified angus beef

20OZ BONE-IN RIBEYE

\$46 "cowboy" cut. certified angus beef

BEEF WELLINGTON

\$41 8oz filet mignon. puff pastry. duxelles sauce

BACON WRAPPED FILET MIGNON

\$41 8oz filet mignon. bacon wrapped. whipped maple butter

STEAK KABOB

\$30 three 3oz filet medallions. roasted vegetables. wild rice. teriyaki glaze

14OZ TOMAHAWK PORK CHOP

\$26 true-bridge brand. 100% natural. raised on midwest family farms

POULTRY

CHICKEN PICCATA

\$18 spaghetti. artichoke. spinach. capers. lemon & white wine

BLACKENED CHICKEN

\$20 bone-in. mango salsa. garlic spinach • gf

STEVE'S FRIED CHICKEN

\$19 1/2 a bird. yellow gravy. coleslaw

CHICKEN N' RIBS

\$24 1/2 slab whiskey ribs. 1/4 steve's fried chicken

STUFFED CHICKEN

\$19 bone-in. goat cheese. spinach. goat cheese cream • gf

SEAFOOD

AHI TUNA

\$30 #1 sushi grade • gf

RED SNAPPER

\$25 hazelnut crust. pommery butter

SALMON

\$24 grilled. lemon • gf

LESLIE'S SALMON

\$26 lightly blackened. mango salsa. garlic spinach • gf

SEAFOOD PAPPARDELLE

\$30 jumbo scallops. jumbo shrimp. lobster cream . pappardelle noodles

SHRIMP SCAMPI

\$25 spaghetti. shrimp. broccoli. red pepper flakes. white wine & garlic

SCALLOPS

\$31 4 jumbo scallops • gf

FAVORITES

LINDSAY'S PASTA

\$14 spaghetti. fresh vegetables. red wine marinara

BRAISED BEEF RAVIOLI

\$26 mushroom cream. parmesan

CILANTRO FLAT IRON PASTA

\$23 spaghetti. cilantro cream sauce. diced tomato. prime flat iron

BOLOGNESE

\$17 spaghetti. ground beef. carrot. tomato. parmesan

WHISKEY RIBS

\$23 slow roasted. whiskey bbq • gf

BOURBON CHERRY SHORT RIB

\$27 boneless. braised. bourbon cherry reduction • gf

SANDWICHES

Served with choice of homemade chips, steak fries, sweet potato fries, or roasted vegetables

JW BURGER

\$14 10oz certified angus beef. choice of cheese

BACON CHEDDAR BURGER

\$15 10oz certified angus beef. applewood smoked bacon. cheddar cheese

MUSHROOM SWISS

\$15 10oz certified angus beef. portobello mushrooms. swiss cheese

THE STEVE

\$17 jw burger. avocado. bacon. over easy egg. american cheese. cajun mayo

REUBEN

\$12 corned beef. saurkraut. 1000 island. bavarian rye

ITALIAN BEEF

\$13 mozzarella cheese. au jus. giardiniera. french bread

B.L.T

\$12 applewood smoked bacon. lettuce. tomato. mayo. white toast

RANCH CHEDDAR BACON

\$14 fried chicken. bacon. ranch. whiskey bbq. cheddar cheese

VEGGIE BURGER

\$11 black bean burger. avocado. lettuce. tomato. cajun mayo



WWW.STEVENSOFGURNEE.COM

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GURNEE, IL 60031

DRAFT BEER

KROMBACHER PILS

pilsner • IBU: 24 • ABV: 4.8 • 16oz \$7

GRIMBERGEN DOUBLE AMBREE

dubbel • IBU: 22 • ABV: 6.5 • 14oz \$7

REVOLUTION OKTOBERFEST

bock • IBU: 25p • ABV: 5.7 • 16oz \$8

ALASKAN AMBER

amber • IBU: 18 • ABV: 5.3 • 16oz \$7

VICTORY SOUR MONKEY

sour • IBU: 10 • ABV: 9.5 • 16oz \$9

ALLAGASH WHITE

witbier • IBU: 13 • ABV: 5.2 • 16oz \$7

SMYLIE BROTHER FARMHOUSE ALE

saison • IBU: 28 • ABV: 5.5 • 16oz \$8

BUFFALO CREEK RED HEADED STEPCHILD

STRAWBERRY BLONDE • IBU: 18 • ABV: 6.1 • 16oz \$8

SHORT FUSE MORE LOOSEY JUICY

new england IPA • IBU: 35 • ABV: 10 • 14oz \$9

CIGAR CITY JAI LAI

IPA • IBU: 70 • ABV: 7.5 • 16oz \$8

3FLOYDS ZOMBIE DUST

pale ale • IBU: 50 • ABV: 6.2 • 16oz \$8

OSKAR BLUES ONE-Y SPA

100 cal IPA • IBU: NA • ABV: 4 • 16oz \$6

WILD ONION

IPA • IBU: 50 • ABV: 7 • 16oz \$8

ROGUE HAZELNUT BROWN

brown ale • IBU: 33 • ABV: 6.2 • 16oz \$8

DRAGONS MILK RESERVE ORANGE CHOCOLATE

imperial stout • IBU: – • ABV: 10 • 14oz \$10

SOUTHERN TIER NITRO MILKSHAKE

imperial stout • IBU: – • ABV: 10 • 16oz \$9

COCKTAILS

PUMPKIN

stoli vanil. pumpkin liqueur. cream \$11

SPICED PEAR

patron. fresh lime. orange. pineapple. banana \$12

ROUTE 21

hendrick's gin. st-germain. grapefruit \$11

WISCONSIN OLD FASHION

korbel brandy. angostura bitters. cherry. orange. sugar \$11

STEVENS' MANHATTAN

eagle rare bourbon. carpano antica vermouth. angostura bitters \$13

PALOMA

casamigos blanco. grapefruit. lime. tajin \$12

FRENCH 75

aviation gin. fresh lemon. prosecco \$10

POMEGRANATE

ketel one Citroen. pomegranate juice. fresh lime. prosecco \$10

LEMONDROP

ketel one Citroen. cointreau. fresh lemon \$10

FRENCH

grey goose. chambord. pineapple \$11

MANGO MADNESS

skyy mango vodka. mango puree. pineapple \$10

APPLETINI

smirnoff green apple. apple pucker. cinnamon sugar \$10

TIPSIE ARMY

deep eddy sweet tea vodka. lemonade. peach puree \$10

CHOCOLATE

stoli vanil. godiva dark & white. cream \$11

DIRTY MONKEY

titos. banana. kahlua. cream. chocolate swirl \$11

KEY LIME PIE

stoli vanil. lime. licor 43. cream. graham cracker rim \$11

WINE BY THE GLASS

STEVENS' HOUSE CABERNET \$8

K VINTNERS CABERNET \$11

JUGGERNAUT CABERNET \$13

STEVENS' HOUSE MERLOT \$8

ALEXANDER VALLEY MERLOT \$12

APALTAGUA PINOT NOIR \$9

POINT NORTH PINOT NOIR \$11

MARTIN RAY PINOT NOIR \$12

BONESHAKER ZINFANDEL \$10

ALTOS MALBEC \$9

DECERO MALBEC \$10

CONUNDRUM RED BLEND \$11

STEVENS' HOUSE CHARDONNAY \$8

SONOMA CUTRER CHARDONNAY \$10

BUTTER CHARDONNAY \$10

GLUNZ RED SANGRIA \$8

GLUNZ WHITE SANGRIA \$8

BERINGER WHITE ZINFANDEL \$8

MASCHIO SPARKLING ROSÈ \$10

SONOMA CUTRER ROSE \$11

STEVENS' PINOT GRIGIO \$8

BOLZANO PINOT GRIGIO \$11

M•A•N SAUVIGNON BLANC \$8

BABICH SAUVIGNON BLANC \$10

CONUNDRUM WHITE BLEND \$11

PACO Y LOLA ALBARINO \$13

SELBACH "INCLINE DRY" RIESLING \$9

DR. HERMANN REISLING \$10

BORGIO MOSCATO D'ASTI \$10

MIONETTO PROSECCO \$9

MUMM BRUT \$14