

John des Rosiers
Chef/Proprietor

www.inovasi.us

DINNER

Est.



MENU

2009

847.295.1000

28 E. Center Ave.
Lake Bluff, IL 60044

Snacks N Small Stuff

Bread & Butter

bread from Hewn in Evanston, butter from Pine River Dairy in WI with crunchy sea salt & cracked pepper (gluten-free bread available) 3

GF Fresh Burrata Cheese

with olives, extra virgin, walnuts, arugula and herb pesto, local honey, focaccia (gluten-free bread available) 15

GF Crispy Calamari

fresh from Rhode Island, with chives, hazelnuts, shaved manchego cheese, spicy pepperoncini, japanese spicy aioli 12

"Direct" Italian Ham and Salumi

made by Norcineria Viola, and imported to us direct from Italy a variety of amazing, handcrafted ham, salami, etc. Including some very rare, never seen in the U.S. items 15

GF Bruschetta

olive oil cured tomatoes, whipped ricotta, rustic arugula/walnut pesto, extra virgin olive oil (gluten-free bread available) 11

Medium Plates Meats & Seafood

GF Spanish Mussels

rustic tomato sauce, red wine, house chorizo, cream, asiago, grilled focaccia (gluten-free bread available) 15

GF Rainbow Trout

crispy trout, oyster mushrooms, tomatillo salsa verde, cilantro radish salad, lemon 14

GF New England Cod Chowder

made to order, day boat cod, house bacon, sweet onion, red potato, white wine, fresh cream, micro herbs 15

GF Crispy Balsamic Chicken

cured, then gently cooked and fried crispy with lavender & herbs, squash ragout, Parmigiano Reggiano, true Modena Balsamic 13

GF Texas Style Brisket

smoked for 14 hours, served with Wisconsin rustic polenta, bourbon shallots, fresh goat cheese, shaved tomato salad 17

GF Sioux Style Grilled Lamb

Pinn Oak Ridge lamb loin cooked over coals, with roasted local squashes, crispy hominy & grits, Wojape mint sauce 22

Medium Plates Vegetables

GF Local Squash Soup

acorn, butternut, & red kuri squashes, shallots, with fresh cranberry chutney 11

Flatbread, Stile Romano

rustic tomato sauce, capers, white anchovy, garlic, black olive, fresh basil, pecorino cheese 14

GF Vegetable Lasagna

layered with eggplant, zucchini, tomato, basil, ricotta, mushrooms, onion, garlic, and shaved brussels sprouts/parmesan 17

GF Winter is Here...

whipped red kuri squash, roasted carrots, smoked pumpkin seeds, fried cherry tomatoes, crispy aged cheese, warm spices 14

GF Beet Salad

roasted apples, pickled shallots, ricotta cheese, dill vinaigrette 13

GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber, champagne vinaigrette 10

GF - Gluten Free

Large Plates

Handmade Pasta

fat fettuccine, wild mushrooms, sweet onion, brown butter, fresh sage, asiago cheese, ancho chile 25

GF Gunthorp Farms Chicken

brown butter Brussels sprouts, cedar braised local beans, cranberry/blackberry with juniper 28

GF CDK Farms Dry Aged Sirloin

marinated in cracked peppercorns and grilled, with crispy papas bravas & "new style" chimichurri 38

GF Out of the Sea

a dish that changes from time to time, different seafood daily 38

Inovasi Burger

house pickles, two year cheddar, house mayo, Illinois tomatoes, local greens, Kennebec fries 17

Kid's Menu (12 and under please)

Handmade Noodles

made with local eggs and pasta flour from Northern Italy, tossed with extra virgin olive oil
noodles only - 5 | with vegetables, local chicken, parmesan - 9

GF Cheese Burger

local cheddar, house bacon on a brioche roll served with Kennebec fries (gluten-free bread available) 10

GF Grilled Steak

grilled steak medallions, whipped potatoes and house steak sauce 11

GF Crispy Chicken Tenderloin

basmati rice, vegetables, house BBQ 8

Grilled Cheese with Tomato

Hewn bread, local cheddar, Illinois tomato, Kennebec fries 9

Family Style Dinner

Let us cook for you like in your home!

Family style, a variety of flavors & combinations
Prepared like Sunday dinner at home

3 courses - 38

Fri & Sat 4 courses - 39

wine pairing 16

Who We Love

John's amazing and supportive family...

Tempel Farms | Green Youth Farm | Ferndale Farms | Lilybel Microgreens
Chicago Botanic Garden | The Nemickas Family | Local Foods
La Colombe Coffee Catalpa Grove | Breslin Farms | Gunthorp Farm
Nichol's Farm | Benjamin Tea | Our Amazing Hawaiian & East Coast
Fishermen | River Valley Ranch | Mark Leider's Honey | Duck Tail Farm
Montalbano Farms | Baker Miller Grains | CDK Beef | Hewn Bread

Most of our menu is naturally gluten free.
Any item with bread can be substituted for gluten free bread - \$2
Split plate charge - \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

DRINK



MENU

White, Rosé and Sparkling Wine

	year	6 oz. glass
Sparkling Portell, Brut (Cava, Spain)	NV	10
Sparkling Prima Perla (Prosecco, Italy)	NV	9
Rosé La Vieille Ferme (Rhône Valley, France)	2016	10
Pinot Grigio Riff (delle Venezie, Italy)	2016	9
Riesling Hirschbach & Sohne (Mosel, Germany)	2014	8
Chardonnay Rayun (Valle Central, Chile)	2016	9
Chardonnay Drumheller (Columbia Valley, Washington)	2015	15
Sauvignon Blanc Patient Cottat (Loire Valley, France)	2016	11
Chenin Blanc Ken Forrester (Stellenbosch, South Africa)	2016	8

Red Wine

	year	6 oz. glass
Corvina, etc Palazzo della Torre, Allegrini (Verona, Italy)	2013	19
Syrah, etc Artesis (Côtes du Rhône, France)	2015	9
Cabernet Franc Tinto Negro (Uco Valley, Argentina)	2015	10
Cabernet Sauvignon Priest Ranch (Napa Valley, California)	2013	17
Cabernet Sauvignon Canyon Road (California)	2015	8
Merlot The Expedition, Canoe Ridge (Horse Heaven Hills, WA)	2015	11
Malbec Gougenheim (Mendoza, Argentina)	2015	9
Zinfandel Sin Zin (Alexander Valley, California)	2013	11
Pinot Noir Bachelery (France)	2015	9
Pinot Noir Lyric (Santa Barbara, California)	2014	14

Cocktails

Manhattan's Soul

rye whiskey, Carpano vermouth, cherry bark bitters, Fabbri Amareno cherry 12

Ward Eight

bourbon, mandarin bitters, lemon juice, pomegranate syrup, orange 12

St. Petersburg Stallion

vodka, local mint, yuzu juice, lime, ginger beer, black currant 12

Spicy Margarita

reposado tequila, fresh lime, peach liquor, combier, fresh jalapeño 11

Draft Beer

	Price
Seattle Cider Co. Cider, Gin Botanical (Seattle, WA)	6
Krombacher Pilsner (Krombach, Germany)	5
Allagash White, Belgian Wheat (Portland, ME)	6
Solemn Oath Lü, Kölsch Ale (Naperville, IL)	6
Two Brothers Domaine Dupage, French Ale (Warrenville, IL)	6
Victory Golden Monkey, Triple Belgian Ale (Downington, PA)	7
Lagunitas IPA (Lagunitas, CA)	6
Surly Xtra-Citra, Session Pale Ale (Minneapolis, MN)	6
Avery Brewing Ellie's, Brown Ale (Boulder, CO)	6
Oskar Blues Old Chub, Nitro Scotch Ale (Chicago, IL)	6
Stone Brewing Xocoveza, Spiced Mocha Stout (Escondido, CA)	6
Green Flash West Coast IPA Double India Pale Ale (San Diego, CA)	7
Choose Your Own Flight Select any three beers	6

Bottles & Cans

	Price
Two Brothers Gluten Free Golden Ale (Warrenville, IL)	6
Krombacher Non Alcoholic, Wheat (Germany)	6
21st Amendment El Sully Mexican Lager (San Francisco, CA)	6
Victoria Vienna Lager (Mexico)	5
Revolution IPA (Chicago, IL)	5
Surly Furious IPA (Minneapolis, MN)	6
Green Flash West Coast IPA (San Diego, CA)	6
Left Hand Nitro Milk Stout (Longmont, CO)	6

Beachside Campfire

bourbon, creme de cassis, lemon, tiki bitters, burnt rosemary 13

Clearview Manhattan

FEW Barrel-Aged Gin, Mauro Vergano vermouth, simple, cherry back vanilla bitters, Fabbri Amarena cherry 12

Elder Blossom

elderflower liquor, vodka, rosemary simple, float of prosecco 11

The Forrester

Chenin blanc, dry gin, lemon juice, peach liquor, thyme simple 10

