

John des Rosiers
Chef/Proprietor

www.inovasi.us

LUNCH MENU

Est. 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 Wisconsin, sea salt, cracked pepper 3

GF Autumn Squash Soup

acorn, butternut, & red kuri squashes, shallots, with smoked fresh cranberry chutney 9

GF Crispy Calamari

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

GF Spanish Mussels

rustic tomato sauce, red wine, house chorizo, cream, asiago, grilled focaccia (gluten-free bread available) 13

GF Texas Style Brisket

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

Salads

Soup & Salad or Half Sandwich

soup plus any salad or half sandwich combination, house chips 13

GF Grilled Salmon

organic greens, marinated Illinois tomatoes, Marcona almonds, shaved cucumber, spring chive vinaigrette 16

GF Bank Lane Greens

organic greens, crispy onions, cucumber, champagne-mustard vinaigrette, rosemary grilled chicken 14

GF Beets & Greens

organic greens, local beets, roasted apples, pickled shallots, whipped ricotta cheese, pecans, dill vinaigrette 12

GF Chinese Chicken

frisée, shaved Chinese cabbage, grilled chicken, roasted peanuts, scallions, oranges, sesame soy vinaigrette 14

GF Cobb Salad

grilled chicken, avocado, egg, tomato, house bacon, fresh goat cheese, creamy tarragon dressing 16

GF Crispy Calamari

chopped romaine, pepperoncini, house bacon, tomatoes, house croutons, Wisconsin parmesan, champagne-mustard vinaigrette 16

Burgers & Sandwiches

choose either "5 time" Kennebec fries or sweet potato chips

BLT Wrap

romaine, grilled chicken, house bacon, Illinois tomatoes, spicy truffle aioli 15

Inovasi Burger

pickles, Red Barn cheddar, mayo, Illinois tomatoes, Kennebec fries 16

House Veggie Burger

organic buckwheat, mushrooms, carrot, cheddar, organic greens, creamy tarragon sauce 14

Mexican Pork

slow-roasted shoulder, pickled jalapeño, queso fresco, avocado, lime aioli 13

Grilled Chicken

balsamic onion, Swiss cheese, smoked tomato aioli, arugula 13

Italian Panini

ricotta cheese, fresh basil, Illinois tomatoes, caper lime mayo 14

Spicy Crispy Chicken

Nashville hot chicken-style, mayo, onions, house pickles, Swiss 14

Grilled Salmon

organic greens, tomatoes, pepperoncini, crispy leeks, herb yogurt 15

Plates

GF CDK Farms Dry-Aged Sirloin

marinated in cracked peppercorns and grilled, with crispy papas bravas & "new style" chimichurri 22

GF Rainbow Trout

crispy trout, mushrooms, tomatillo salsa verde, cilantro radish salad, lemon 17

Handmade Pasta

fat fettuccine, wild mushrooms, sweet onion, brown butter, fresh sage, asiago cheese, ancho chile 18

GF Gunthorp Farms Chicken

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

grilled sirloin, whipped potatoes and house steak sauce 11

Cheese Burger

with Red Barn Wisconsin cheddar on and house bacon on a brioche roll served with Kennebec fries (gluten-free bread available) 8

GF Crispy Chicken Tenderloin

basmati rice, vegetables, house BBQ 8

Grilled Cheese with Tomato

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

Who We Love

John's amazing and supportive family...

Green Youth Farm | Ferndale Farms | Lilybel Microgreens | Chicago Botanic Garden | The Nemickas Family | Local Foods
La Colombe Coffee | Catalpa Grove | Breslin Farms | Gunthorp Farm | Green Acres Farm | Genesis Growers Seedling Farms
Hickory Grove Garlic | 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.

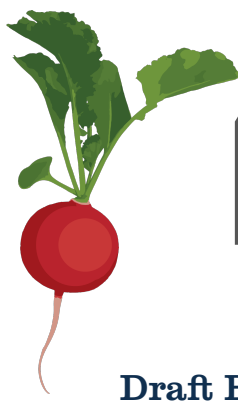
Any item with bread can be substituted for gluten free bread - \$2

Split plate charge - \$3

GF - Gluten Free

*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	14
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 Bachellery (France)	2015	9
Pinot Noir Lyric (Santa Barbara, California)	2014	14

Cocktails

Manhattan's Soul

rye whiskey, Carpano vermouth, cherry bark bitters, Fabbri Amarena 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
Vandermill 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 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

