

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 Salt and Pepper Pacific Shrimp

fresh from Baja, Chinese style with garlic, scallion, red onion, black pepper, fresno peppers, lime aioli 12

### GF Spanish Mussels

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

### GF New England Cod Chowder

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

### Florentine Crispy Focaccia

Italian bresaola (air dried beef), shaved Brussels sprouts, balsamic, pecorino cheese, local tomato, fresh basil 14

### Spicy Crispy Chicken or Pacific Blue Shrimp

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 Texas Style Brisket

smoked for 14 hours, served with Wisconsin rustic polenta, bourbon shallots, fresh goat cheese, shaved tomato salad 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
<b>Sparkling</b> Portell, Brut (Cava, Spain)	NV	10
<b>Viognier</b> La Font du Loup (Cotes du Rhone, France)	2016	12
<b>Rosé</b> Sorbet (grenache) (Catalonia, Spain)	2016	10
<b>Pinot Gris</b> Torii Mor (Willamette Valley, Oregon)	2016	9
<b>Riesling</b> Hirschbach & Sohne (Mosel, Germany)	2014	8
<b>Chardonnay</b> Rayun (Valle Central, Chile)	2016	9
<b>Chardonnay</b> Drumheller (Columbia Valley, Washington)	2015	14
<b>Sauvignon Blanc</b> Patient Cottat (Loire Valley, France)	2016	11
<b>Chenin Blanc</b> Ken Forrester (Stellenbosch, South Africa)	2016	8

## Red Wine

	year	6 oz. glass
<b>Syrah/Petite Verdot</b> Para maria (Ballard Canyon, California)	2015	17
<b>Syrah, etc</b> Artesis (Côtes du Rhône, France)	2015	9
<b>Cabernet Franc</b> Tinto Negro (Uco Valley, Argentina)	2015	10
<b>Cabernet Sauvignon</b> Chappellet, Mtn. Cuvee (Napa Valley, California)	2015	16
<b>Cabernet Sauvignon</b> Canyon Road (California)	2015	8
<b>Merlot</b> The Expedition, Canoe Ridge (Horse Heaven Hills, WA)	2015	11
<b>Malbec</b> Gougenheim (Mendoza, Argentina)	2015	9
<b>Zinfandel</b> Sin Zin (Alexander Valley, California)	2013	11
<b>Pinot Noir</b> Tarrica (Monterey, California)	2015	9
<b>Pinot Noir</b> Lyric (Santa Barbara, California)	2014	14

## Cocktails

### Manhattan's Soul

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

### Stressed Out

Pearl vodka, fresh lime, green chartreuse, candied lime 11

### Jackass

La Luna Mezcal, fresh lime, amarena cherry, grapefruit juice, fresh mint 12

### Kentucky Cognac

Copper & Kings brandy, creme de cassis, pineapple, lemon 11

## Draft Beer

	Price
<b>Vandermill</b> Cider, Gin Botanical (Seattle, WA)	6
<b>Krombacher</b> Pilsner (Krombach, Germany)	5
<b>Allagash</b> White, Belgian Wheat (Portland, ME)	6
<b>Solemn Oath</b> Lü, Kölsch Ale (Naperville, IL)	6
<b>Two Brothers</b> Domaine Dupage, French Ale (Warrenville, IL)	6
<b>Victory</b> Golden Monkey, Triple Belgian Ale (Downington, PA)	7
<b>Lagunitas</b> IPA (Lagunitas, CA)	6
<b>Cigar City</b> Jai Alai, India Pale Ale (Tampa, FL)	6
<b>Avery Brewing</b> Ellie's, Brown Ale (Boulder, CO)	6
<b>Oskar Blues</b> Old Chub, Nitro Scotch Ale (Chicago, IL)	6
<b>Brooklyn Brewing</b> Black Chocolate Stout, Russian Imperial Stout (Brooklyn, NY)	6
<b>Green Flash</b> West Coast IPA Double India Pale Ale (San Diego, CA)	7
<b>Choose any 4 beers</b> 4 oz of each selection	5

## Bottles & Cans

	Price
<b>Two Brothers</b> Gluten Free Golden Ale (Warrenville, IL)	6
<b>Krombacher</b> Wheat (Germany)	6
<b>21st Amendment</b> El Sully Mexican Lager (San Francisco, CA)	6
<b>Allagash</b> White Begian Wheat (Portland, ME)	6
<b>Victoria</b> Vienna Lager (Mexico)	5
<b>Revolution</b> IPA (Chicago, IL)	5
<b>Green Flash</b> West Coast IPA (San Diego, CA)	6
<b>Left Hand</b> Nitro Milk Stout (Longmont, CO)	6

### Late Night Campfire

Burning Chair bourbon, 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

### A Proper Rum Runner

Gustoso aged rum, lime, amber lager, ginger beer 11

### The Amby

Greenhook gin, Lillet, shrub bitters, citron sauvage lavender simple 13