

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 Double Carrot Soup

silky smooth cooked 2 ways with whipped greek yogurt and garam masala spice 11

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 Brisket Tacos (2)

hand made tortillas, hand made Mexican queso de cincho, pickled red onion, Veracruz style salsa, cilantro 12

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 Grilled Chicken

local greens, baby kale, roasted sunflower seeds, pecans, local honey & dijon vinaigrette 14

GF Cobb

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

GF Kale & Crispy Calamari

grilled Tempel farms kale, strawberries, roasted pistachios, grilled lemon 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 16

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 15

Cubano

slow cooked pork - marinated with mojo sauce, plus locally smoked ham, swiss cheese, mustard, and house made pickles 15

48 Hour Brisket Reuben

super slow cooked brisket marinated with cracked peppercorns, with house King Louie dressing, house cured cabbage, and swiss cheese all on hewn country bread 14

Spicy Crispy Chicken or Pacific Blue Shrimp

Nashville hot chicken-style, mayo, onions, house pickles, Swiss 16

Grilled Salmon

organic greens, tomatoes, pepperoncini, crispy leeks, herb yogurt 16

Plates

GF CDK Farms Dry-Aged Sirloin

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

GF 48 Hour CDK Farms Brisket

cooked slow for 2 days.... served with Guyana style pepper pot, smoked red plums, challah bread, and local micro greens salad 18

Handmade Pasta

linguini with English sweet peas, wild spring onion, white hon shimeji mushrooms, and red garlic 18

GF Sullivan's Farms Chicken

with crispy hominy grits, russian red kale, macerated strawberries 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 and house bacon on a brioche roll served with Kennebec fries (gluten-free bread available) 8

GF Chicken Parm & Asparagus

house rustic tomato sauce, crispy chicken tenderloin, reggiano parmigiano, asparagus with grilled Hewn roasted garlic bread 8

Who We Love

John's amazing and supportive family...

Tempel Farms | Green Youth Farm | Pine River Dairy | Lake Forest Farms Chicago Botanic Garden | The Nemickas Family | Local Foods
James LaDuke Farms | La Colombe Coffee | Breslin Farms | 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
Viognier la Font du Loup (Cotes du Rhone, France)	2016	12
Rosé Sorbet (grenache) (Catalonia, Spain)	2016	10
Pinot Gris Torii Mor (Willamette Valley, Oregon)	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
Syrah/Petite Verdot Para maria (Ballard Canyon, California)	2015	17
Syrah, etc Artesis (Côtes du Rhône, France)	2015	9
Cabernet Franc Tinto Negro (Uco Valley, Argentina)	2015	10
Cabernet Sauvignon Chappellet, Mtn. Cuvee (Napa Valley, California)	2015	16
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 Tarrica (Monterey, California)	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

Stressed Out

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

Jackass

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

Caña Brava

El Dorado 15 year rum, lime juice, orange, fresh thyme simple, salt, fresno pepper 12

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
Kings and Convicts Captain Freeloze, Blonde Ale (Highwood, IL)	5
Victory Golden Monkey, Triple Belgian Ale (Downington, PA)	7
Lagunitas IPA (Lagunitas, CA)	6
Cigar City Jai Alai, India Pale Ale (Tampa, FL)	6
Avery Brewing Ellie's, Brown Ale (Boulder, CO)	6
Stone India Pale Ale (Escondido, CA)	7
Oskar Blues Old Chub, Nitro Scotch Ale (Chicago, IL)	6
Brooklyn Brewing Black Chocolate Stout, Russian Imperial Stout (Brooklyn, NY)	6
Choose any 4 beers 4 oz of each selection	5

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
Allagash White, Begian Wheat (Portland, ME)	6
Victoria Vienna Lager (Mexico)	5
Revolution IPA (Chicago, IL)	5
Green Flash Exalted, IPA (Escondido, CA)	6
Left Hand Nitro, Milk Stout (Longmont, CO)	6
Miskatonic Catchpenny, Rye Session Ale (Darien, IL)	6
Dogfish Head Flesh & Blood, IPA (Milton DE)	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 bark 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