

O'BRIENS RESTAURANT & BAR

WHERE: 1528 N. WELLS STREET (1 BLOCK SOUTH OF NORTH AVE.)
CHICAGO, IL 60610 312.787.3131 312.787.3990 FAX

RIVERWALK CAFÉ 45 E RIVERWALK SOUTH AT THE CHICAGO
RIVER'S PROMENADE LEVEL AT WACKER AND WABASH SEASONAL CAFÉ
OPEN DAILY AT 11AM
AMERICAN GRILL AT ITS BEST! FULL BAR AVAILABLE
ANOTHER PERFECT PARTY PLACE, CALL US AT 312.346.3131

WEB – EMAIL: WWW.OBRIENSRESTAURANT.COM - PARTY@OBRIENSRESTAURANT.COM

DINING HOURS: MONDAY THROUGH THURSDAY 11:00 AM - 10:30 PM
FRIDAY 11:00 AM - 12:30 AM
SATURDAY 10:00AM – 12:30 AM
SUNDAY 10:00 AM - 10:00 PM

CUISINE: AMERICAN PRIME STEAKS AND FRESH SEAFOOD
LIGHTER FARE INCLUDES BURGERS, SALADS AND APPETIZERS
WEEKEND ALA CARTE BRUNCH FROM 10-2

ATMOSPHERE: CASUAL ELEGANCE

HOLIDAYS: CLOSED THANKSGIVING, CHRISTMAS DAY, NEW YEAR'S DAY
SPECIAL BRUNCHES MOTHER'S DAY AND EASTER

PARTY ROOMS: OAK ROOM, BOARD ROOM, GARDEN CAFE, CARRIAGE ROOM, MAIN
BAR AND THE FIREPLACE ROOM

GARDEN CAFE: SEASONAL MENU. APPOINTED WITH TEAK FURNITURE AND GAZEBO
BAR

RESERVATIONS: ACCEPTED. RECOMMENDED ON WEEK-ENDS

CREDIT CARDS: ALL MAJOR CARDS ACCEPTED

PARKING: COMPLIMENTARY VALET PARKING ON SITE

MERCHANDISE TIES, MUGS, T-SHIRTS, HATS, LEATHER JACKETS, SCARF, POLO'S

HANDICAPPED ACCESSIBLE TO UPSTAIRS BY ELEVATOR

O'BRIENS

CHICAGO'S OLD TOWN

312.787.3131
 RIVERWALK CAFÉ
 O'HARE INT'L AIRPORT

GARDEN FAVORITES

BLACK ANGUS HALF POUND BURGER	10
WELLS STREET BLACK ANGUS BURGER WITH ARUGULA, SHAVED PARMESAN & WHITE TRUFFLE OIL	13
O'BRIEN BURGER WITH ROQUEFORT CHEESE	12
TURKEY BURGER	8
VEGGIE BURGER	9
GRILLED CHICKEN SANDWICH BUFFALO, CAJUN STYLE OR BARBEQUE SAUCE. TRY AS A WRAP	10
CUSTOMIZE YOUR BURGER OR SANDWICH \$1 EACH AVOCADO, BACON, MUSHROOMS, GRILLED ONION, AMERICAN, SWISS, CHEDDAR, MOZZARELLA OR MONTEREY JACK CHEESES	
SERVED ON A FRESH PRETZEL ROLL	
WITH LETTUCE, TOMATO & PICKLE, FRENCH FRIES OR COLE SLAW	
SUBSTITUTE A SIDE SALAD OR FRESH FRUIT FOR FRIES ADD \$3	
STEAK SANDWICH SAUTÉED ONIONS AND MUSHROOMS AND MONTEREY JACK	14
FISH 'N CHIPS WITH HOMEMADE CHIPS	12
CLUB O'BRIEN	8
CLASSIC RUEBEN	10
MEDITERRANEAN WRAP (NO FRENCH FRIES) SPINACH, AVOCADO, FETA CHEESE, TOMATO & BLACK OLIVES WRAPPED INTO A SPINACH SOFT TORTILLA WITH A HUMMUS SPREAD. SERVED WITH WATERMELON SLICES	8
CHEESE QUESADILLAS (NO FRENCH FRIES) WITH GUACAMOLE, SOUR CREAM, SALSA IN A SOFT TORTILLA	9
ADD CHICKEN OR SPINACH AND MUSHROOMS	12 STEAK 14

SUMMER SALADS

SPINACH AND APPLE SALAD MIXED WITH APPLES, GOLDEN RAISINS, PECANS, CRUMBLED BLUE CHEESE TOSSED WITH CHAMPAGNE VINAIGRETTE ADD CHICKEN OR STEAK	8 12 14
CAESAR WITH CHICKEN OR STEAK	12
CHICKEN PASTA WITH HONEY TARRAGON DRESSING TOSSED WITH FRESH FRUIT, PECANS AND PASTA	12
CLASSIC COB AVOCADO, BACON, TURKEY, TOMATOES, EGG & SCALLIONS	12
CRANBERRY CHICKEN SALAD MIXED WITH BROCCOLI SERVED ON MIXED GREENS	9
SHRIMP & AVOCADO SALAD WITH TOMATO, EGG & RED ONION WITH ORANGE CITRUS DRESSING	12
TOSSED GREEK SALAD CUCUMBERS, RED & GREEN PEPPERS, TOMATOES, EGG, BLACK OLIVES, FETA CHEESE, ONIONS IN A SEASONED OLIVE	10

APPETIZERS

CALAMARI GRILLED OR FRITTI	10
ROASTED GARLIC WITH GOAT CHEESE	8
CRAB CAKES WITH FRENCH MUSTARD SAUCE	13
SHRIMP COCKTAIL	12
HUMMUS 2 FLAVORS WITH WEDGED PITA & VEGGIES FEEDS UP TO 4!	9
CHICKEN STRIPS WITH A HONEY MUSTARD SAUCE	10
BEAN FRIES GREEN BEANS WITH AN ONION BATTER FRIED, WITH RANCH	8
BUFFALO CHICKEN WINGS WITH BLUE CHEESE OR RANCH	9
POTATO SKINS WITH BACON & CHEDDAR CHEESE	8
MINI BURGERS EACH 2.50	
COMBO PLATTER WINGS, BUFFALO POPCORN SHRIMP & CALAMARI FRITTI	13
BAKED BRIE WITH RASPBERRY SAUCE	10

KIDS KORNER

\$8.00 EACH, CHOICE OF

GRILLED CHEESE, PBJ SANDWICH,
 2 MINI BURGERS, 2 MINI HOT DOGS
 OR NOODLES AND BUTTER.
 WITH A SPECIAL CUP OF MILK, SODA
 OR LEMONADE AND FRENCH FRIES

O'BRIEN HAPPENINGS

MONDAY & TUESDAY

1/2 PRICED BOTTLE SELECT WINE

WEDNESDAY

GOOSE SUMMER ALE \$3.50

THURSDAY

CHEESE BURGER & A BEER \$14

FRIDAY

OB'S SANGRIA \$6.50
 BUD LIGHT DRAFT \$3.50



SPECIALITIES OF THE HOUSE

ROASTED PRIME RIB OF BEEF WITH YORKSHIRE PUDDING AND AU JUS	26
10 OUNCE BONE-IN PORK CHOP WITH A BRANDY BLACK PEPPERCORN REDUCTION SAUCE	19
DOUBLE CUT LAMB CHOPS WITH MINT JELLY	30
O'BRIENS STEAK DINNER SMALL CAESAR SALAD, 8OZ BISTRO CHATEAU & GELATO	30

STEAKS

STEAKS ARE PREPARED EITHER PLAIN BROILED, CHAR-CRUSTED OR WITH A PEPPERCORN CRUST. SELECT SAUTÉED MUSHROOMS, ONION RINGS, ROQUEFORT CHEESE OR BÉARNAISE SAUCE

FLAT IRON STEAK, 10 OZ	25
FILET MIGNON, 8 OZ	29
FILET MIGNON, 10 OZ	33
NEW YORK STRIP, 16 OZ	39
BLACK ANGUS RIB EYE, 16 OZ	41

FRESH SEAFOOD

GRILLED NORWEGIAN SALMON WITH DILL SAUCE	22
ALMOND CRUSTED WHITEFISH WITH FRESH GREEN BEANS & PEARL ONIONS	24
SEARED TILAPIA, SEA SCALLOPS & SHRIMP WITH FRESH GREEN BEANS	21

CHICKEN-VEAL

HALF CHICKEN: BROILED, SOUTHERN FRIED OR VESUVIO 18 FOR ALL WHITE MEAT ADD \$3 AND ALLOW 25 MINUTES FOR PREP	
SAUTÉED LEMON CHICKEN 17 IN A WHITE WINE LEMON CAPER SAUCE & GREEN BEANS	
VEAL VESUVIO 21 BAKED WITH GARLIC, SPICES, WHITE WINE & WEDGED POTATOES	
MEDALLIONS OF VEAL 20 SAUTÉED IN A WHITE WINE SAUCE WITH CAPERS & A TOUCH OF LEMON	

ALL ENTREES COME WITH CHOICE OF POTATO UNLESS NOTED

SHARING CHARGE \$4
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
PRIVATE PARTY ROOMS AVAILABLE

SOUPS & SALADS

BAKED FRENCH ONION	5
CHICKEN NOODLE	5
SWEET & SOUR CABBAGE	6
CAESAR	8
ROMAINE WEDGE CRUMBLLED BLUE CHEESE, DICED TOMATOES, CRUMBLLED BACON & SLICED EGG	7
FRESH GARDEN SALAD PEPPERS, TOMATOES, CUCUMBERS, CARROTS, BLACK OLIVES & GOAT CHEESE	7
SPINACH & WATERMELON SLICES WITH SLICED STRAWBERRIES, GOLDEN RAISINS & GOAT CHEESE WITH RASPBERRY VINAIGRETTE	8
ADD CHICKEN OR SHRIMP	12
DRESSINGS: RANCH, THOUSAND ISLAND, CHAMPAGNE VINAIGRETTE, BASIL VINAIGRETTE, BLUE CHEESE FRENCH & OLD TOWN OIL'S BALSAMIC VINEGAR & OLIVE OIL	

SIDES

GREEN BEANS OR BROCCOLI	4
GRILLED ASPARAGUS	6
CORN ON THE COB	2.50
O'BRIEN POTATOES	5
BAKED POTATOES	3
ROASTED POTATOES	3.50
TWICE BAKED POTATO	4.50

DESSERTS

CREATIVE AND HOMEMADE!	
CHEESECAKE	
WARM BREAD PUDDING	
CHOCOLATE CAKE	
CARROT CAKE	
LEMON CREPE CAKE	
CRÈME BRULE	
APPLE PIE ALA MODE	
TRIO OF TALENTI GELATO	
PISTACHIO, BLOOD ORANGE & CARAMEL	