

# NITTI'S

S P E A K E A S Y

## DINNER IN THE SPEAKEASY

\$130 / guest

Includes Two Hour Speakeasy Premium Bar Package

### HORS D'OEUVRES

SEARED TENDERLOIN OF BEEF  
*Horseradish Cream, Watercress, Crostini*

TOASTED RAVIOLI  
*Marinara Sauce*

SLOW COOKED MEATBALL  
*Tomato Sauce, Parmigiano-Reggiano, Basil*

### SALAD

*Includes bakery fresh rolls with whipped butter*

CAESAR SALAD  
*Garlic Croutons, Shaved Parmigiano-Reggiano*

### ENTRÉE

*Guest Choice*

NEW YORK STRIP STEAK  
*14oz USDA Prime, Wet Aged*

12oz FILET MIGNON  
*Red Wine Demi-Glace*

PAN SEARED SALMON  
*Diced Tomato, Balsamic Glaze*

HERB GORGONZOLA CRUSTED BREAST OF CHICKEN  
*Lemon Chive Butter*

### ACCOMPANIMENTS

TRUFFLED CRISPY POTATOES

GARLICKY SPINACH

### DESSERT

*Includes freshly brewed colectivo coffee and gourmet hot tea selections.*

BOOTLEGGER CHEESECAKE  
*Eli's Cheesecake with Bourbon Caramel Sauce*

# SPEAKEASY PREMIUM BAR PACKAGE

## SIGNATURE COCKTAILS

### NITTI GRITTY OLD FASHIONED

**Maker's Mark Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry Garnish**

Long before this building housed one of Chicago's most famous steakhouses, it was home to Frank Nitti, the notorious Enforcer of the Al Capone gang. He lived in an apartment on the fourth floor with his wife Annette, who's family owned the building. This was a convenient hideout for him as the courthouse building was clearly visible from the apartment.

### THE SOUTHSIDE

**Bombay Sapphire Gin, Fresh Lime Juice, Angostura Bitters, Simple Syrup**

During Prohibition, Chicago was very much split between the north and the south. The mobsters of the north cornered the market on high quality spirits by smuggling liquor across the border from Canada. This south side gangs sold locally made spirits - literally bathtub liquor. This booze tasted awful, so the bartenders on the south side started using sugar, citrus, and even mint to mask the terrible flavor and imperfections. In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin. Made with Bombay Sapphire this is a delicious slow sipper.

### THE HEMINGWAY

**Bacardi Rum, Fresh Lime Juice, Raspberry Purée**

The original Daiquiri was one of Ernest Hemingway's cocktails of choice during the 1930s, when he lived in Havana during the waning years of Prohibition. Hemingway was born and spent the first six years of his life just west of Chicago in Oak Park. This vibrant variation of the daiquiri is made with Bacardi Rum, which was by far the most prevalent rum of the era as huge amounts were smuggled into the country from Caribbean nations via small boats known as "rum runners."

## SPIRITS

Bulleit Bourbon  
Maker's Mark Bourbon  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Dickel Rye Whiskey  
Johnnie Walker Black Label Scotch  
Glenlivet 12 Scotch  
Patron Silver Tequila  
Grey Goose Vodka  
Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Don Julio Blanco Tequila

## BEER

Goose Island 312  
Revolution Brewing Anti-Hero IPA  
Two Brothers Prairie Path  
Two Brothers Ebel Weiss  
Bud/Bud Light  
Angry Orchard Hard Cider

## WINE

Benvolio Pinot Grigio  
Kendall-Jackson Vintners Reserve Rose  
Kendall-Jackson Sauvignon Blanc  
Kendall-Jackson Vintners Reserve Chardonnay  
Cambria Katherine's Chardonnay  
La Crema Monterey Pinot Noir  
Murphy-Goode Red Blend  
Murphy-Goode Cabernet  
Murphy-Goode Merlot