

REEL CLUB®

FRESH FISH • SUSHI

LOBSTER BOIL DINNER

— Reception —

Salmon Croquettes

Herb Goat Cheese Crostinis

grilled shrimp, zucchini

Piper Sonoma Brut

— First Course —

Bacon Wrapped Scallop Salad

arugula, tuscan kale, mixed greens, fried shallots, lemon vinaigrette

Brassfield Estate Winery Pinot Gris '16

— Second Course —

Gazpacho Soup

fresh tomatoes, summer vegetables, garlic bread

Tinto Rey Rosé '17

— Main Course —

Lobster Boil

maine lobster, jumbo shrimp, cherrystone clams, red potatoes, corn cob, andouille sausage

Landmark Vineyards "Overlook" Pinot Noir '16

— Dessert —

Fried Ice Cream

coconut ice cream, mixed berries, chocolate sauce

Choice of: Coffee or Tea

Executive Chef, James Woodfork

Thursday, July 26, 2018

6:30pm Reception, 7:00pm Dinner

Reel Club

\$90.00 per person + tax (gratuity not included)

RSVP to Sonia at 630-368-9400

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