



CADWELL'S GRILLE

DINNER

Country Table Bites

Charcuterie Board	16
chef selections of cured meats, local cheeses, house pâté, candied nuts, house fig jam, house pickled vegetables baguette	
Corn Bread Skillet	5
house baked cornbread with honey butter or jalapeno honey butter	
Wisconsin Cheese Curds	10
ranch dipping sauce	
Smoked Salmon Platter	14
smoked salmon, capers, egg, red onion, herb cream cheese, rye toast points	
Margarita Flat Bread	10
roasted tomato, fresh mozzarella, pesto, fresh basil, balsamic glaze	
Bread and Spread Board	9
lentil dip, white bean dip, grilled baguette and crispy flat bread crackers	
Pretzel bites	6
smoked Gouda cheese sauce	

Personal Bites

Bourbon Braised Short Rib	12
short ribs slow cooked with hints of bourbon, smoked gouda grits, bourbon demi-glace	
BBQ Shrimp and Grits	10
BBQ spices rubbed large shrimp, smoked gouda grits with a BBQ white wine butter sauce	
Buffalo Chicken Spring Rolls	9
chicken breast, house-made buffalo sauce, bleu cheese, pickled carrots and celery and bleu cheese emulsion sauce	
Slider Trio	10
pork belly, fried chicken and skirt steak on mini brioche buns	
Deviled Egg Trio	5
smoked salmon, chorizo and classic	
Fried Green Tomatoes	7
fresh green tomatoes lightly fried with black-eyed pea relish and cajun remoulade	

Local Farms and Purveyors

Windy City Farms
Chicago, IL

Harrison's Poultry Farm
Glenview, IL

Angelo Gelato Italiano
Franklin Park, IL

Harvest Soups

🍲 Chef's Chicken	3 cup 6 bowl
Harrison's Farm chicken slow cooked and pulled with carrots, parsnips, celery, onions and fresh herbs	
Soup of the Day	3 cup 6 bowl
Rigo's French Onion	7 crock
toasted baguette and gruyère cheese	

From the Garden

Salad Upgrade: skirt steak, house-smoked salmon, Harrison's Farm chicken breast - 5 ea	
🍲 House Salad	8
romaine, radicchio, radish, carrots, grape tomatoes, cucumber, cheddar and your choice of dressing	
🍲 Beet & Heat Salad	10
mixed baby greens, red onion, spicy candied pecans, beets, goat cheese, orange segments tossed in a spicy maple vinaigrette	

Country Chopped	13
romaine, iceberg, radicchio, red onion, buttermilk bleu cheese, egg, bacon, grilled chicken, avocado, diced tomato tossed in house-made bleu cheese dressing	

Grilled Caesar Salad	11
grilled romaine, Parmesan cheese, garlic crouton, Caesar dressing and topped with anchovies	

The Sandwich Board

choice of hand cut fries, sweet potato fries, house chips	
Farmer's Burger	12
8 oz. all natural beef patty or Harrison's Farm chicken breast, cheddar cheese, sautéed mushrooms, caramelized onions, apple-wood smoked bacon, baby arugula, roasted garlic aioli, buttery brioche bun	
Cadwell's Burger	9
8 oz. of grilled all natural beef or Harrison's Farm chicken breast, American Cheese, lettuce, tomato, buttery brioche bun	

Whiskey and Rye	12
whiskey braised corned beef, house sauerkraut, whiskey infused caraway seeds, Swiss cheese, 1000 island dressing, marble rye	

Blackened Tilapia	9
7oz. tilapia, blackening seasoning, lettuce, tomato, cajun mayonnaise, buttery brioche bun	

Executive Chef Robert MacClure

1445 LAKE COOK ROAD DEERFIELD, IL | CADWELLSGRILLE.COM | 847.597.2762

From the Pasture

 14oz. Rib Eye	32
roasted garlic mashed potatoes, sautéed local mushrooms, asparagus, Cabernet butter	
 6oz. Teres Major Steak	17
roasted red potatoes, roasted Brussels sprouts, red wine demi glace	
 8oz. Skirt Steak	20
swiss chard, caramelized onions, hand cut fries topped with herb and roasted garlic aioli	
 Harrison 's Farm Roasted Chicken	17
All natural 1/2 chicken, roasted red potatoes, roasted Brussels sprouts	
 Moroccan Duck Breast	22
Harrison 's Farms duck breast dry rubbed in moroccan seasonings, puree sweet potato, honey glazed parsnips and carrots, swiss chard, candied almonds, moroccan cherry demi glace	
 Tomahawk Pork Chop	26
roasted garlic mashed potatoes, sautéed baby spinach, apple cider reduction	
 Chef 's Vegetable Plate	15
smoked cauliflower, wild rice, local mushrooms, baby carrots, parsnips, spicy pecans, goat cheese, sweet potato puree, chipotle maple sauce	
Spring Garden Pasta	13
pappardelle pasta, peas, sautéed red onions, garlic, local mushrooms, carrots, grape tomatoes, fresh basil and mint, white wine, olive oil and topped with shaved Parmesan cheese	

From the Creek

Great Lakes Walleye	28
Israeli couscous, almonds, baby carrots, swiss chard, tarragon white wine cream sauce	
 Pan Seared Salmon	22
wild rice medley, baby spinach, grape tomatoes, celery root puree	
 Smoked BBQ Salmon	22
BBQ spice rubbed salmon lightly smoked, roasted garlic mashed potatoes, asparagus	
 Pan Seared Scallops	24
jumbo scallops, wild rice medley, smoked cauliflower, Brussels sprout leaves, baby carrots, asparagus, local mushrooms with a tarragon cream sauce	
Blackened Tilapia	15
roasted red potatoes, baby spinach with a cajun cream sauce.	

Weekly Specials

Wednesday & Saturday	
 Prime Rib	14oz. 32 10oz. 28
roasted garlic mashed potatoes, asparagus, horseradish cream	
Friday	
All You Can Eat Fish Fry	12
beer battered cod, hand cut fries, coleslaw and tartar sauce	

Sides

 Side House Salad	4
romaine, radicchio, radish, carrots, grape tomatoes, cucumber, cheddar and your choice of dressing	
 House Slaw	3
Smoked Gouda Mac	6
 Sweet & Spicy Brussels Sprouts	8
pork belly, Brussels sprouts, maple syrup, chipotle, roasted red onion, candied pecans	
 Hand Cut Fries or House Chips	4
roasted garlic aioli	
 Roasted Garlic Mashed Potatoes	4
 Wild Rice Medley	4
wild rice, long grain rice, smoked cauliflower, carrots, roast vegetable stock	
 Grilled Asparagus	4
lemon zest, shaved Parmesan cheese	
Vegetable of the Day	4

Beverage

Coke products	2
Coke, diet coke, sprite, ginger ale, lemonade	
Sprecher	4
Root Beer or Cream Soda	
Ice Tea, Sweet Tea	2
Juice	4
Sparkling or Still	Sm 5 Lg 7
Coffee or Hot Tea	2

 - Gluten Free



CADWELL'S GRILLE

LUNCH

Country Table Bites

Charcuterie Board 16
chef selections of cured meats, local cheeses, house
pâté, candied nuts, house fig jam, house pickled
vegetables, baguette

Corn Bread Skillet 5
house baked cornbread with honey butter or
jalapeno honey butter

Wisconsin Cheese Curds 10
ranch dipping sauce

Smoked Salmon Platter 14
smoked salmon, capers, egg, red onion, herb cream
cheese, rye toast points

Margarita Flat Bread 10
roasted tomato, fresh mozzarella, pesto,
fresh basil, balsamic glaze

Bread and Spread Board 9
lentil dip, white bean dip,
grilled baguette and crispy flat bread crackers

Pretzel bites 6
smoked Gouda cheese sauce

Personal Bites

Bourbon Braised Short Rib 12
short ribs slow cooked with hints of bourbon,
smoked gouda grits, bourbon demi-glace

BBQ Shrimp and Grits 10
BBQ spices rubbed large shrimp, smoked gouda grits
with a BBQ white wine butter sauce

Buffalo Chicken Spring Rolls 9
chicken breast, house-made buffalo sauce, bleu
cheese, pickled carrots and celery and bleu cheese
emulsion sauce

Slider Trio 10
pork belly, fried chicken and skirt steak on mini
brioche buns

Deviled Egg Trio 5
smoked salmon, chorizo and classic

Fried Green Tomatoes 7
fresh green tomatoes lightly fried with black-eyed
pea relish and cajun remoulade

Harvest Soups

Chef's Chicken 3 cup | 6 bowl
Harrison's Farm chicken slow cooked and pulled
with carrots, parsnips, celery, onions and fresh
herbs

Soup of the Day 3 cup | 6 bowl

Rigo's French Onion 7 crock
toasted baguette and gruyère cheese

From the Garden

Salad Upgrade: skirt steak, house-smoked
salmon, Harrison's Farm chicken breast - 5 ea

House Salad 8
romaine, radicchio, radish, carrots, grape tomatoes,
cucumber, cheddar and your choice of dressing

Beet & Heat Salad 10
mixed baby greens, red onion, spicy candied pecans,
beets, goat cheese, orange segments tossed in a spicy
maple vinaigrette

Country Chopped 13
romaine, iceberg, radicchio, red onion, buttermilk
bleu cheese, egg, bacon, grilled chicken, avocado,
diced tomato tossed in house-made bleu cheese
dressing

Grilled Caesar Salad 11
grilled romaine, Parmesan cheese, garlic crouton,
Caesar dressing and topped with anchovies

Sides

Side House Salad 4
romaine, radicchio, radish, carrots, grape tomatoes,
cucumber, cheddar and your choice of dressing

House Slaw 3

Smoked Gouda Mac 6

Sweet & Spicy Brussels Sprouts 8
pork belly, Brussels sprouts, maple syrup, chipotle,
roasted red onion, candied pecans

Hand Cut Fries or House Chips 4
roasted garlic aioli

Roasted Garlic Mashed Potatoes 4

Wild Rice Medley 4
wild rice, long grain rice, smoked cauliflower,
carrots, roast vegetable stock

Grilled Asparagus 4
lemon zest, shaved Parmesan cheese

Vegetable of the Day 4

The Sandwich Board

choice of hand cut fries, sweet potato fries, house chips

Farmer's Burger 12
8 oz. all natural beef patty or Harrison's Farm chicken breast, cheddar cheese, sautéed mushrooms, caramelized onions, apple-wood smoked bacon, baby arugula, roasted garlic aioli, buttery brioche bun

Cadwell's Burger 9
8 oz. of grilled all natural beef or Harrison's Farm chicken breast, American Cheese, lettuce, tomato, buttery brioche bun

Whiskey and Rye 12
whiskey braised corned beef, house sauerkraut, whiskey infused caraway seeds, Swiss cheese, 1000 island dressing, marble rye

Blackened Tilapia 9
7oz. tilapia, blacking seasoning, lettuce, tomato, cajun mayonnaise, buttery brioche bun

Smoked BBQ Salmon 14
salmon dry rubbed with BBQ spices and lightly smoked, lettuce, tomato, BBQ mayo on a buttery brioche bun

The Hudson Grilled Cheese 8
Cheddar, Swiss, pepper jack, American, apple-wood smoked bacon, sliced tomato, choice of bread

The Garden Club 12
house roasted turkey, country ham, apple-wood smoked bacon, lettuce, sliced tomato, avocado , basil pesto mayo, Swiss cheese, sun-dried tomato mayo, choice of toasted bread

Cadwell's Rotisserie Chicken Salad 9
all white meat chicken, dill mayo, red grapes, walnuts, sliced tomato, lettuce, croissant

Roasted Vegetable 8
yellow squash, zucchini, red pepper, red onion, goat cheese on a buttery brioche bun

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From the Pasture

6oz. Teres Major Steak 17
roasted red potatoes, roasted Brussels sprouts, red wine demi glace

8oz. Skirt Steak 20
swiss chard, caramelized onions, hand cut fries topped with herb and roasted garlic aioli

Harrison's Farm Roasted Chicken 17
All natural 1/2 chicken, roasted red potatoes, roasted Brussels sprouts

Spring Garden Pasta 13
pappardelle pasta, peas, sautéed red onions, garlic, local mushrooms, carrots, grape tomatoes, fresh basil and mint, white wine, olive oil and topped with shaved Parmesan cheese

From the Creek

Great Lakes Walleye 28
Israeli couscous, almonds, baby carrots, swiss chard, tarragon white wine cream sauce

Pan Seared Salmon 22
wild rice medley, baby spinach, grape tomatoes, celery root puree

Blackened Tilapia 15
roasted red potatoes, baby spinach with a cajun cream sauce.

Beverage

Coke products 2
Coke, diet coke, sprite, ginger ale, lemonade

Sprecher 4
Root Beer or Cream Soda

Ice Tea, Sweet Tea 2

Juice 4

Sparkling or Still Sm 5 | Lg 7

Coffee or Hot Tea 2

- Gluten Free



CADWELL'S GRILLE

Bar Bites

Charcuterie Board 16

chef selections of cured meats, local cheeses, house pâté, candied nuts, house fig jam, house pickled vegetables, baguette

Deviled Egg Trio 5

smoked salmon, chorizo and classic

Wisconsin Cheese Curds 10

ranch dipping sauce

Wings 10

six wings- choice of buffalo, thai sweet chili, bourbon bbq, ghost pepper pineapple honey or smoked and grilled spicy garlic

Margarita Flat Bread 10

roasted tomato, fresh mozzarella, pesto, fresh basil, balsamic glaze

Bread and Spread Board 9

lentil dip, white bean dip, grilled baguette and crispy flat bread crackers

Pretzel bites 6

smoked Gouda cheese sauce

Spicy Pork Cracklings 10

fried pork belly with spicy dry rub and maple dipping sauce

House Chips 5

bleu cheese emulsion

Country Chopped 13

romaine, iceberg, radicchio, red onion, buttermilk bleu cheese, egg, bacon, grilled chicken, avocado, diced tomato tossed in house-made bleu cheese dressing

Cadwell's Burger 9

8 oz. of grilled all natural beef or Harrison's Farm chicken breast, American Cheese, lettuce, tomato, buttery brioche bun choice of chips or fries

The Garden Club 12

house roasted turkey, country ham, apple-wood smoked bacon, lettuce, sliced tomato, avocado, basil pesto mayo, Swiss cheese, sun-dried tomato mayo, choice of toasted bread



CADWELL'S GRILLE

SWEETS

Apple Crumble 8

vanilla Ice cream, caramel sauce

Triple Bourbon Bread Pudding 9

raisin bread, bourbon cream, bourbon
macerated berries

Beignets 7

powder sugar, chicory coffee cream sauce

Chocolate Rum Cake in a Jar 8

chocolate cake, soaked in a rum simple syrup,
cream cheese frosting

Salted Caramel Sundae 8

chocolate sauce, caramel ice cream, sea salt,
bacon pieces, caramel and white cheddar
popcorn

Chicago Style Cheese Cake 9

fresh whipped cream, raspberry sauce, fresh
berries

NIGHT CAP

Adult Hot Chocolate 8

hot chocolate, with fireball whiskey and topped
with fresh whipped cream

Baileys Irish cream and Coffee 8

Pistachio Martini 11

bailey's Irish cream, disarrono amaretto, &
orange liqueur

Chocolate Covered Raspberry Martini 11

godiva white chocolate liqueur, raspberry
vodka

German Chocolate Cake 10

coconut rum, crème de cacao, hazelnut liqueur,
half & half