

PALATINE LIQUOR COMMISSION

MINUTES

MARCH 14, 2022

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 9:10 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Present	
Doug Myslinski	Commissioner	Present	
Greg Solberg	Commissioner	Present	
Kollin Kozlowski	Commissioner	Present	
Brad Helms	Commissioner	Present	

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Deputy Village Manager Hadley Skeffington-Vos, Village Attorney Patrick Brankin, Director of Community Development Mike Jacobs, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Police Chief Dave Daigle, Fire Chief Patrick Gratziana, Director of Human Resources Pam Jackson and Deputy Village Clerk Doris Sadik

II. MINUTES APPROVAL – Time: 9:10 PM

1. Palatine Liquor Commission - Regular Meeting - February 14, 2022 - **Accepted**

RESULT:	ACCEPTED [UNANIMOUS]
MOVER:	Kollin Kozlowski, Commissioner
SECONDER:	Doug Myslinski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

III. AGENDA ITEMS – Time: 9:11 PM

1. Consider an Application for a Class G (Beer & Wine) Liquor License for Tievoli Pizza Bar at 44 W. Palatine Road - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Kollin Kozlowski, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

2. Consider a Motion Accepting a Report of Stock Transfer for Tap House Grill LLC, 56 W. Wilson Street - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Doug Myslinski, Commissioner
SECONDER:	Scott Lamerand, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

3. Consider an Application for a Class D (Restaurant) Liquor License for Annie's Restaurant & Pancake House at 154 W. Northwest Highway - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Kollin Kozlowski, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

IV. ADJOURNMENT – Time: 9:12 PM

Motion to Adjourn - **Motion Carried by Voice Vote**

RESULT:	MOTION CARRIED BY VOICE VOTE [UNANIMOUS]
MOVER:	Brad Helms, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

SUBMITTED BY:

Margaret R. Duer
Village Clerk



VILLAGE OF PALATINE
 VILLAGE HALL - COUNCIL CHAMBERS
 200 E. WOOD STREET
 PALATINE, IL 60067-5339 – (847) 359-9050
<http://www.palatine.il.us>

PALATINE LIQUOR COMMISSION

MINUTES

FEBRUARY 14, 2022

Regular Meeting

7:05 PM

I. ROLL CALL – Time: 7:27 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Present	
Doug Myslinski	Commissioner	Present	
Greg Solberg	Commissioner	Present	
Kollin Kozlowski	Commissioner	Present	
Brad Helms	Commissioner	Absent	

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Deputy Village Manager Hadley Skeffington-Vos, Village Attorney Patrick Brankin, Director of Community Development Mike Jacobs, Director of Public Works Matt Barry, Police Chief Dave Daigle, Fire Chief Patrick Gratziana, IT Director Larry Schroth, Director of Finance Paul Mehring, Director of Human Resources Pam Jackson, Deputy Village Clerk Doris Sadik and Customer Service Rep Vicki Cox

II. MINUTES APPROVAL

- Palatine Liquor Commission - Regular Meeting - January 17, 2022 - **Accepted**

RESULT:	ACCEPTED [UNANIMOUS]
MOVER:	Doug Myslinski, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski
ABSENT:	Helms

III. AGENDA ITEMS

- Consider an Application for a Class D (Restaurant) Liquor License for Heng Wing Restaurant at 121 W. Palatine Road - **Approved by Voice Vote**

John Moy, previous owner of Heng Wing Restaurant was recognized for 50 successful years in business. Council welcomed the new Heng Wing owner, Ken

Situ, who plans to offer the same menu and traditions Palatine has become accustomed to.

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Scott Lamerand, Commissioner
SECONDER:	Kollin Kozlowski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski
ABSENT:	Helms

2. Consider an Application for a Class E (Temporary) Liquor License for the Village of Palatine's Downtown Palatine Street Fest on August 26 - 28, 2022 - **Approved by Voice Vote**

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Tim Millar, Commissioner
SECONDER:	Doug Myslinski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski
ABSENT:	Helms

IV. ADJOURNMENT – Time: 7:28 PM

Motion to Adjourn the Palatine Liquor Commission Meeting - **Motion Carried by Voice Vote**

RESULT:	MOTION CARRIED BY VOICE VOTE [UNANIMOUS]
MOVER:	Scott Lamerand, Commissioner
SECONDER:	Kollin Kozlowski, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski
ABSENT:	Helms

SUBMITTED BY:

Margaret R. Duer
Village Clerk

Minutes Acceptance: Minutes of Feb 14, 2022 7:05 PM (Minutes Approval)

Consider an Application for a Class G (Beer & Wine) Liquor License for Tievoli Pizza Bar at 44 W. Palatine Road

BACKGROUND: On tonight's agenda is an Ordinance increasing the number of Class G (Beer & Wine) Liquor Licenses by one for Tievoli Pizza Bar. Permitted hours of operation for a Class G liquor license are Sunday - Thursday 6 AM to Midnight and Friday & Saturday 6 AM to 1 AM.

KEY ISSUES: A copy of the application is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

1. Approve the Class G liquor license.
2. Do not approve the Class G liquor license.

RECOMMENDATION: Action is at the discretion of the Commission.

ACTION REQUIRED: Action is at the discretion of the Commission.

ATTACHMENTS:

- Request, Floor Plan, Menu

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Kollin Kozlowski, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms



February 15, 2022

Giovanni Labbate
Tievoli Pizza Bar
44 W Palatine Rd
Palatine, IL 60067

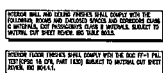
To whom it may concern,

I am applying for a Class G Liquor License for my new restaurant "Tievoli Pizza Bar" in downtown Palatine at 44 W Palatine Rd Palatine, IL 60067. I have been owned and managed many restaurants in the last 35 years that have acquired liquor licenses and have upheld my duties to that companies, local and state requirements and standards. I believe with the liquor Tievoli will flourish and be staple place for families to dine in, carry out or get pizzas delivered.

Sincerely yours,

Giovanni Labbate

Attachment: Request, Floor Plan, Menu (44 W. Palatine Rd.- Tievoli Pizza Class G Liquor Appl.)

[illegible]

BASE TEN
ARCHITECTS, INC.

STARTERS

GARLIC KNOTS (4) \$6

Our homemade dough covered in garlic butter and topped with parmesan & parsley served with a side marinara

MOZZARELLA BITES (6) \$8

Homemade breaded mozzarella served with marinara

BRUSCHETTA \$6

4 grilled bread topped with marinated tomatoes, fresh mozzarella, fresh basil, parmesan, balsamic glaze & EVOO

WINGS (6) \$12

Traditional Style covered in your choice of sauce.
Buffalo - BBQ - Garlic Parmesan - Sweet Chili
12 piece \$15 • 24 piece \$20

BUFFALO CHICKEN DIP \$10

Shredded chicken mixed with cream cheese, cheddar cheese, Buffalo sauce served with pita wedges

TRUFFLE FIRES \$8

Fries tossed with truffle oil, parmesan cheese, herbs & sea salt

SALADS

ALL SERVED WITH FRESH BREAD
ADD CHICKEN \$2

CAESAR \$9

Chopped romaine, Parmesan cheese, homemade croutons & Caesar dressing

CHOP CHICKEN \$10

Chopped romaine, chick peas, pasta, red onions, applewood bacon, tomatoes & honey mustard dressing.

PECAN PEAR \$10

Shaved Brussel sprouts, walnuts, dried cherries, red onions, sliced pears, gorgonzola cheese, applewood bacon & Balsamic vinaigrette.

SPINACH \$10

Spinach, red onions, candied pecans, dried cranberries, goat cheese & raspberry vinaigrette

BEET IT \$10

Fresh arugula, beets, red onions, toasted walnuts, goat cheese & citrus vinaigrette

HANDHELDS

BIG PAPA \$10

Hot soppressata, mortadella, salami, provolone cheese, cherry pepper spread, lettuce, red onions, roma tomatoes & balsamic dressing served on Ciabatta bread

SPICY MEATBALL \$9

Homemade meatballs covered in vodka sauce, fresh mozzarella, fresh basil & gardeniera served on French bread

THE PARM PARTY \$12

Breaded chicken breast covered in marinara, basil, mozzarella & Parmesan cheese served on French bread

CHICKEN PESTO \$9

Chicken breast, sun-dried tomatoes, red onions, mozzarella cheese & pesto mayo on Italian flat bread

CHICKEN CAPRESE \$9

Chicken breast, roma tomatoes, fresh mozzarella & Balsamic Vinaigrette served on Italian flat bread

PIZZAS

MAKE IT A SICILIAN +10 (16" ONLY)

CHEESE PIE

Tomato sauce & mozzarella cheese
12" \$10.00 14" \$13.00 16" \$16.00
Additional Topping
12" \$1.25 14" \$1.50 16" \$1.75

THE CLASSIC

Tomato sauce, mozzarella, fresh basil, parmigiano reggiano & evoo
12" \$13.00 14" \$16.00 16" \$20.00

SAUSAGE & PEPPERS

Tomato sauce, Italian sausage, red onions, tri-colored peppers & mozzarella cheese
12" \$12.00 14" \$15.00 16" \$18.00

WHITE PIE

Roasted garlic and oil sauce, whipped ricotta, parmesan & mozzarella cheese
12" \$12.00 14" \$15.00 16" \$18.00

JAMMIN WITH PAPA 🍷

Garlic and evoo sauce, crema di pecorino, bacon jam, peppadew peppers, pepperoni, caramelized red onions, oregano, fresh basil, mozzarella & truffle honey
12" \$12.00 14" \$15.00 16" \$18.00

HELL RAISER

Tomato sauce, soppressata, mozzarella cheese, oregano & Mike's Hot Honey
12" \$12.00 14" \$15.00 16" \$18.00

HARVEST 🍷

Garlic & oil sauce, mozzarella cheese, roasted butternut squash, kale, caramelized red onions, crispy bacon, toasted pumpkin seeds, parmigiano reggiano & pomegranate glaze
12" \$12.00 14" \$15.00 16" \$18.00

SPINACH PIE

Garlic and oil sauce, fresh spinach, roasted garlic, sun-dried tomatoes, whipped ricotta, mozzarella & parmigiano reggiano
12" \$12.00 14" \$15.00 16" \$18.00

BBQ PIZZA

BBQ sauce, roasted chicken breast, red onions, smoked Gouda cheese, mozzarella, cilantro and topped with a pineapple and jalapeño relish
12" \$12.00 14" \$15.00 16" \$18.00

TRUFFLE TROUBLE

Truffle cream sauce, mushrooms, mozzarella, prosciutto, arugula, parmigiano reggiano & truffle oil
12" \$12.00 14" \$15.00 16" \$18.00

HONEY SRIRACHA

Honey Sriracha, roasted chicken, Gouda & mozzarella cheese, applewood bacon & scallions
12" \$12.00 14" \$15.00 16" \$18.00

UPSIDE DOWN SICILIAN

Tomato sauce, mozzarella topped with parmigiano reggiano, oregano & EVOO
(16" Sicilian Only) 16" \$22.00

TRIO

Mozzarella cheese topped with pesto, vodka & marinara sauce finished with parmigiano reggiano
(16" Sicilian Only) 16" \$23.00

PANZEROTTI

FRIED OR BAKED

CHEESE

Tomato sauce & mozzarella cheese
Additional Topping \$1.25
Regular \$8 Large \$16

San Marzano tomato sauce, capers & mozzarella cheese
Regular \$8 Large \$16

STROMBOLI

Tomato sauce, ham, pepperoni & mozzarella cheese
Regular \$8 Large \$16

POPEYE

San Marzano tomato sauce, Fresh Spinach, Ricotta & mozzarella cheese
Regular \$8 Large \$16

SAUSAGE ROLL

Tomato sauce, Italian sausage, red onions, grilled pepperoni & mozzarella cheese
Regular \$8 Large \$16

PASTAS

ADD CHICKEN OR MEATBALLS \$3

POMODORO \$9

Our fresh cherry tomato sauce with bucatini pasta

BAKED RIGATONI \$13

Rigatoni pasta tossed with our homemade vodka sauce topped with melted mozzarella cheese

GORGONZOLA \$12

Our creamy Gorgonzola cheese sauce with fresh sage & penne pasta

CREAMY PESTO \$12

Penne pasta tossed in our creamy pesto sauce, sun-dried tomatoes & parmesan cheese

LASAGNA ROLL UP \$14

Pasta sheet rolled with ricotta cheese, bolognese sauce topped within melted mozzarella cheese

SOUP OF THE DAY

CUP \$4 BOWL \$6

TOPPINGS

SAUCE

Tomato Sauce • Garlic & Oil, Pesto • Honey Sriracha • BBQ

CHEESE

Mozzarella • Ricotta • Parmesan • Gouda

MEAT

Pepperoni • Italian Sausage • Soppressata* • Chicken • Bacon • Jam • Meatball • Ham

VEGETABLES

Spinach • Red Onion • Tri-Colored Peppers • Green Peppers • Black Olive • Garlic • Fresh Basil • Fresh Cilantro • Kal Jalapeño • Pineapple • Mushroom • Italian Beef • Artichoke

EXTRAS

Mike's Hot Honey • Truffle Honey • Truffle Oil

DESSERTS

NUTELLA TART \$6

Creamy Nutella filled tart with a toasted hazelnut crust

TIRAMISU \$7

Ladyfingers dipped in our coffee liquor then layered with mascarpone cheese & topped with whipped cream and cocoa powder

LIMONCELLO CAKE \$7

Homemade limoncello white cake with a lemon curd filling and mascarpone cream cheese icing

FRIED DOUGH \$6

Our homemade dough fried then covered in cinnamon sugar with dipping sauce
Cream cheese frosting or Nutella

Consider a Motion Accepting a Report of Stock Transfer for Tap House Grill LLC, 56 W. Wilson Street

BACKGROUND: Section 3-34 of the Alcoholic Beverages Code requires that each person who acquires in excess of 5% of the total issued and outstanding stock of the corporation shall report to the local liquor control commission not less than 30 days prior to such acquisition.

Stock ownership for Tap House Grill was held by Robert Ward (51%) and Mark Zych (49%). By Assignment and Acceptance of Interest Recognition, Mr. Zych transferred his 49% of Tap House Grill LLC stock to Scott Ward, who is now the sole owner. This stock transfer will be provided to the Illinois State Liquor Commission to update Tap House Grill's State Liquor License.

KEY ISSUES:

As the entity holding the liquor license has not changed, this action is merely a report to the Palatine Liquor Commission for their approval. No changes to the operation of the restaurant or menu will be made. Copies of the Amended Articles of the LLC are on file in the Village Manager's office.

ALTERNATIVES

1. Approve the change in ownership.
2. Do not approve the change in ownership.

RECOMMENDATION: Staff recommends approval of the change in ownership.

ACTION REQUIRED: At the discretion of the Commission.

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Doug Myslinski, Commissioner
SECONDER:	Scott Lamerand, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

Consider an Application for a Class D (Restaurant) Liquor License for Annie's Restaurant & Pancake House at 154 W. Northwest Highway

BACKGROUND: On this evening's agenda is a request for an increase in the number of Class D (Restaurant) liquor licenses for Annie's Restaurant located at 154 W. Northwest Highway.

Permitted hours of operation for a Class D liquor license are Sunday - Thursday 6 AM to Midnight and Friday & Saturday 6 AM to 1 AM.

KEY ISSUES: A copy of the application is on file in the Village Manager's Office. Annie's Restaurant will be including dinner to their business operations. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

1. Approve the Class D liquor license.
2. Do not approve the Class D liquor license.

RECOMMENDATION: Action is at the discretion of the Commission

BUDGET IMPACT: \$3,854 Annual Fee for a Class D liquor license.

ACTION REQUIRED: Action is at the discretion of the Commission.

ATTACHMENTS:

- Request, Floor Plan, Menu

RESULT:	APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER:	Kollin Kozlowski, Commissioner
SECONDER:	Tim Millar, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Solberg, Kozlowski, Helms

January 27, 2022

Ms. Doris Sadik
Village of Palatine
200 E. Wood St.
Palatine, Illinois 60067

Dear Madam,

I am requesting for liquor license for

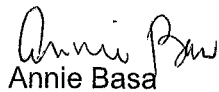
ANNIE'S RESTAURANT AND PANCAKE HOUSE
154 West Northwest Highway
Palatine, Illinois, 60067
Tel. No. 847-499-2555

Annie's Restaurant has a B-Food Service license with the Village and is applying for a liquor license Class D.

If you have any questions, please call me at my cell phone, 773-344-0465.

Thank you very much.

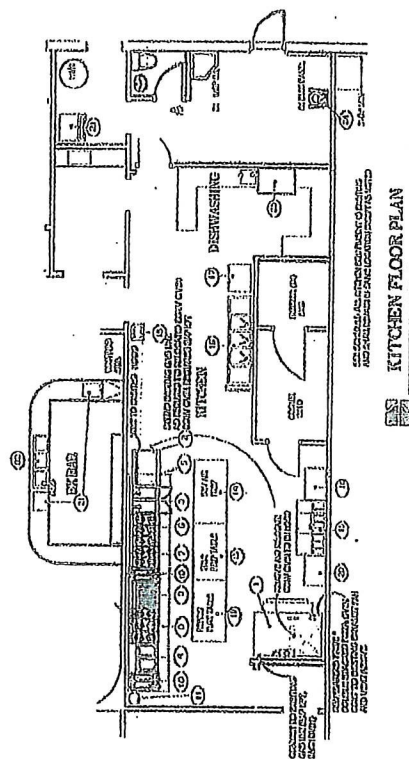
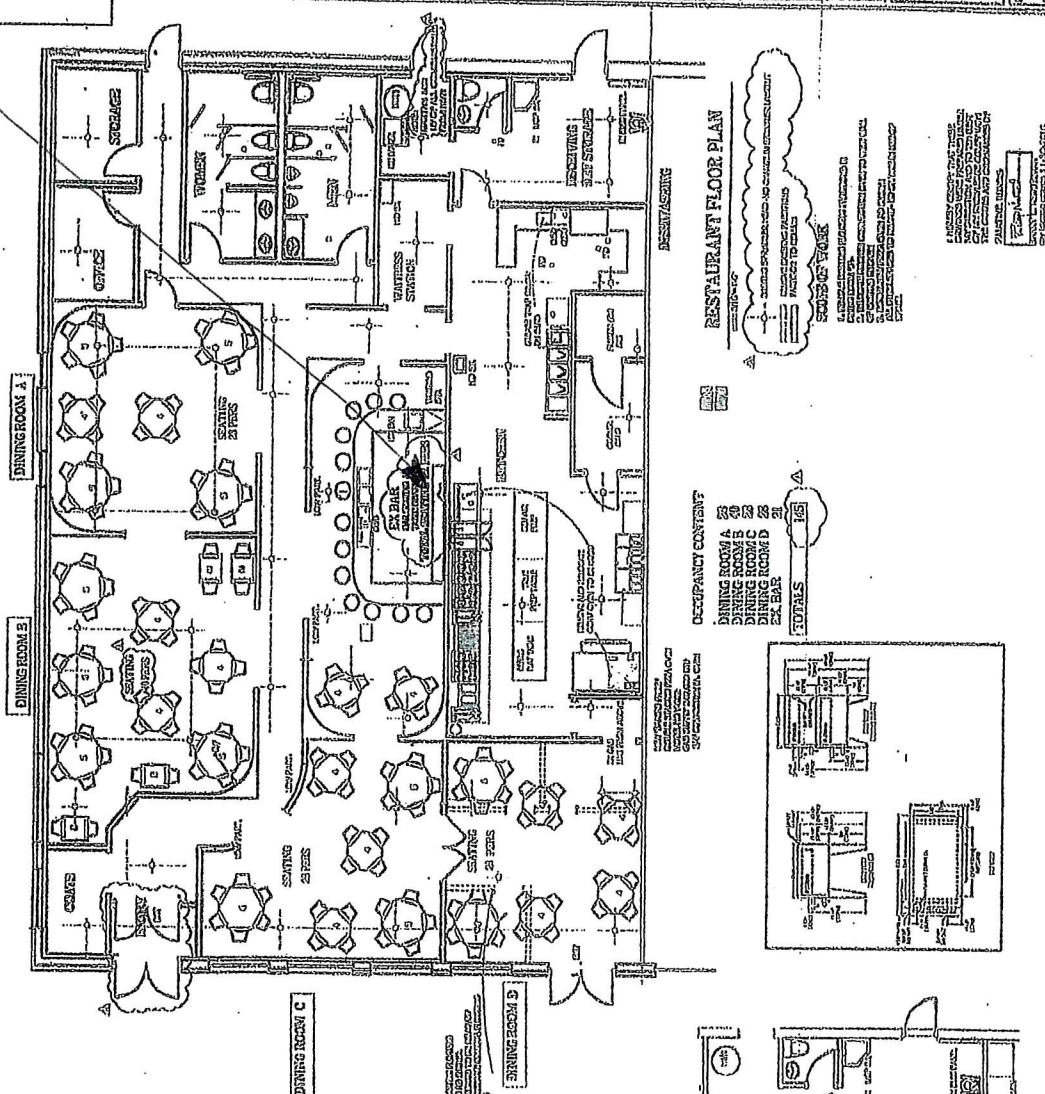
Best regards,


Annie Basa

Attachment: Request, Floor Plan, Menu (154 W. Northwest Hwy. Annie's Rest. Class D Liq)

EQUIPMENT SCHEDULE									
MACHINE	DESCRIPTION	MFG	ELECTRIC		PUMPING		REPAIRS		REMARKS
			HP	VOLTS	HP	VOLTS	HP	VOLTS	
1	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
2	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
3	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
4	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
5	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
6	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
7	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
8	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
9	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
10	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
11	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
12	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
13	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
14	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
15	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
16	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
17	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
18	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
19	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
20	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
21	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
22	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
23	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
24	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
25	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
26	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
27	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
28	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
29	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
30	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
31	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
32	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
33	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
34	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
35	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
36	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
37	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
38	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
39	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED
40	PORTAL CRANE	1960	100	440	100	440	100	440	REPAIRED

REPAIRED IN
PUMP SECTION



Annie's

Restaurant

& Pancake House

3.3.a

Delicious

DINNER

Annie's Nachos	7.95
Steak	12.95
Chicken	10.95
Mozzarella sticks	7.95
Loaded Curly Fries	10.95
Chicken wings	9.95
Jalapeño Cream	7.95
Cheese Poppers	7.95
Onion Rings	7.95
Buffalo Cauliflower Bites	7.95
Garlic Butter Shrimp	7.95



PASTA

Fettucine Aglio Olio	18.25
Shrimp	
Chicken	17.25
Spaghetti with Meatballs	14.95
Creamy Alfredo Pasta	18.25
Shrimp	
Chicken	17.25
Fettucine with Clam Sauce	14.95
Chicken Parmesan	14.95
Pork Marsala	14.95



BURGERS

All burgers will be served with fries and a choice of soup or salad

Cheese Burger	12.95
Avocado Burger	12.95
Bacon Cheese Burger	12.95
Smith Burger	12.95
Blue Cheese Burger	12.95
Palatine Burger	12.95

SIDES

Annie's Mac & Cheese	6.95
Vegetable Medley	5.95
Mashed Potatoes	5.95
Roasted Red Potatoes	5.95
Garlic Fried Rice	5.95
Fries	4.95
Cup of Soup	4.95

BEVERAGES

Bottled Water	2.00
Milkshake	4.25
(Chocolate, Vanilla, Strawberry)	
Juice	2.95
(Orange, Apple, Pineapple, Cranberry)	
Soda	2.95
(Pepsi, Diet Pepsi, Sierra Mist, Brisk Raspberry, Lemonade, Orange Crush)	
Fresh brewed iced tea	2.55

Attachment: Request, Floor Plan, Menu (154 W. Northwest Hwy.-Annie's Rest. Class D Lic)

Annie's Favorites

All entrees will be served with a side of Potato or Rice, Vegetables of the day and a choice of Soup or Salad

Baby Back Ribs

Full 24.95 Half 18.95

Slow cooked ribs with homemade spice rub and smothered with bbq sauce

Annie's Ribeye Steak 23.95

Seared USDA Ribeye steak seasoned to perfection finished with a Truffle Demi glaze sauce

Skirt Steak 24.95

House seasoned skirt steak, grilled to your liking

Hot Roast Beef 15.95



PORK

Pork Chop with Creamy Mustard Sauce 19.95

2pcs Seared boneless pork chop over a house creamy mustard pan sauce

Grilled Pork Chop 19.95

2pcs Grilled boneless pork chop



SEAFOOD

Broiled Salmon 15.95

Salmon Florentine 15.95

Grilled Tilapia with Mango Salsa 14.95

Lightly seasoned grilled Tilapia served with our in house Mango Salsa

Fish & Chips 14.95

Deep fried beer battered Cod served with crispy fries and malt vinegar or tartar sauce

CHICKEN

Baked Chicken with Brown Gravy 15.95

Quartered chicken baked with aromatic herbs and spices. Served over creamy brown gravy

Grilled Chicken Kebab 15.95



WARNING

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.