



# waterhouse + kitchen

Executive Chef Jesus Aguilera

## SHARE PLATES

- GF** PULLED CHICKEN NACHOS 18.5  
pulled chicken tinga, pico de gallo, sour cream, guacamole & roasted tomato salsa  
**substitute short rib \$3**
- GF** TUNA TARTARE 15.5  
no. 1 ahi tuna, avocado butter & sriracha on tortilla chips
- SLIDER TRIO 14.5  
• buffalo chicken with pepper jack  
• angus pot roast with provolone  
• short rib with onion strings & horseradish aioli
- GF** CHICKEN WINGS 14.5  
Choice of: bbq or buffalo style  
5 drums - 5 flats

## FLATBREAD PIZZAS

- MARGHERITA FLATBREAD 13.5  
fresh mozzarella, roasted grape tomatoes & fresh basil
- PROSCIUTTO CHIP FLATBREAD 17.5  
fresh mozzarella, roasted grape tomatoes & fresh basil with pan fried prosciutto chips **no substitutes**

## THE SIDES

- GF** SPICY GREEN BEANS 7.5  
sauteed green beans, three figner chilli peppers, honey, and tamari soy sauce
- GF** BRUSSEL SPROUT SALAD 8.5  
shaved brussel sprouts, parmigiano-reggiano, bacon, champagne vinaigrette
- GF** GRILLED ASPARAGUS 7.5
- GF** FRIES 7.5
- GF** SWEET POTATO FRIES 7.5
- GF** TATER TOTS 7.5
- GF** RED SKIN MASHED POTATOES 7.5

## KIDS MENU

KIDS ONLY 2-12 YEARS OF AGE

- GRILLED CHEESE 6.5
- MAC N' CHEESE 6.5
- CHEESEBURGER 6.5

## THE WINES

### Whites + Sparklings

- Silver Gate Sparkling 13.5
- Val D'Oca Prosecco Rose 14.5
- Rapaura Springs Sauvignon Blanc 13.5
- Stemmari Pinot Grigio 11.5
- Unknown Author Chardonnay 13.5

### Reds

- Bonanza by Caymus Cabernet Sauvignon 14.5
- Sea Sun by Caymus Pinot Noir 12.5
- Ted Red Blend 13.5

# MAIN MENU

AUTUMN / WINTER

## SIGNATURE FOOTLONG GRILLED CHEESE

- THE "TRIPLE CHEESE" 17.5  
brioche bread, 2 types of American and Muenster cheeses · tomato basil dip **add double smoked bacon \$5**
- THE WOLF 22.5  
brioche bread, 2 types of American and Muenster cheeses, double smoked bacon, fresh jalapeños · tomato basil dip
- SHORT RIB GRILLED CHEESE 23.5  
brioche bread, braised short rib, white American cheese, whole milk provolone, sautéed onions, red and green peppers · tomato basil dip

## SOUPS + SALADS

- GF** VERA'S 'PIGSKIN' CHILI 6/10  
andouille sausage, bacon, steak, & chili beans. topped with cheddar, sour cream & chives
- CHICAGO CLAM CHOWDER 7/11  
chorizo, bacon, jalapeno, mixed vegetables & potato
- THE CAESAR 11.5  
crisp romaine, shaved grana padano parmesan, croutons, creamy caesar dressing  
**add blackened chicken \$4 | add blackened shrimp \$6 | add salmon \$7**
- GF** DOWN SOUTH 16.5  
crisp lettuce, buffalo glazed chicken, pepper jack cheese, tortilla strips, tomatoes, corn, avocado, black beans, honey-jalapeno vinaigrette, garnished with onion strings & chipotle ranch drizzle
- GF** THE CRANBERRY WALDORF 16.5  
baby greens, chicken, goat cheese, candied pecans, cranberries, granny smith apples, cranberry pecan vinaigrette
- GF** MEDITERRANEAN GRILLED CHICKEN SALAD 17.5  
crisp romaine, grilled chicken, tomatoes, pepperoncinis, kalamata olives, marinated cucumbers, crumbled feta, red onions, red wine oregano vinaigrette **sub shrimp \$3 | sub salmon \$4**
- GF** QUINOA SALAD 16.5  
tricolor quinoa, watermelon radish, red pepper, red onion, shaved fennel, kale lettuce, roasted red & yellow grape tomatoes, oregano vinaigrette  
**add blackened chicken \$4 | add blackened shrimp \$6 | add skirt steak \$8**

## OUR HOUSE BLEND BURGERS & SANDWICHES

served with fries, sweet potato fries, or a side of tater tots. Substitute grilled asparagus, mashed potatoes, spicy green beans or brussel sprout salad add additional \$2

- SIGNATURE BURGER 16.5  
signature blend of certified angus meats ground daily. fresh tomato & lettuce on a buttery brioche bun  
**add cheese \$2: muenster, american, pepper jack, swiss, bleu cheese, or cheddar | add bacon \$ 4**
- BLACK BEAN BURGER 15.5  
vegetarian black bean patty, roasted red peppers, avocado, sour cream & pepper jack cheese on a buttery brioche bun
- PRIME RIB DIP 22.5  
house smoked & oven roasted prime rib, caramelized onions, 4 mushroom blend, swiss cheese, sides of au jus & horseradish aioli on a rustic baguette
- "THE BEAR" BBQ CHICKEN 18.5  
panko crusted chicken breast, jalapeño bacon bbq jam, smoked gouda cheese & fried green tomato on an onion roll
- THE PARM #7 18.5  
breaded chicken thighs, whole milk mozzarella, cello parmesan, fried sage on a New England roll, served with a side of our signature tomato basil dip
- FIVE PEPPER STEAK & EGG SANDWICH 19.5  
herb marinated skirt steak, poblano, jalapeño, Anaheim & Fresno peppers, arbol pepper chili flakes, topped with grilled onions & 2 eggs sunnyside up on a brushed poblano mayo French roll
- SHRIMP PO' BOY 19.5  
jumbo fried shrimp, green leaf lettuce, pepper & mayo, served with gin cocktail sauce on a toasted New England roll

## ENTREES

- MAC & CHEESE 17.5  
cavatappi noodles, caramelized onions, bacon, wild mushrooms & asparagus tossed in three cheese sauce  
**add blackened chicken \$4 | fat kid style (fried chicken & gravy) \$5**
- GF** CEDAR PLANK SALMON 28.5  
salmon filet rubbed with spice blend & grilled on a cedar plank. served with buttered kale mashed potatoes & sauteed spicy green beans
- GF** FISH TACOS 18.5  
blackened cod served on 3 corn tortillas, garnished with red cabbage & cilantro lime yogurt. served with sautéed spicy green beans
- GF** SHORT RIB TACOS 17.5  
shredded short rib served on 3 corn tortillas, garnished with pico de gallo & cholula sour cream. served with a side of our down south salad (no chicken)
- GF** 5 HOUR POT ROAST 25.5  
braised prime black angus, red skin mashed potatoes & house made gravy, garnished with shaved fennel
- SCOUT FISH & CHIPS 23.5  
guinness battered cod, french fries, fresh lemon & made from scratch remoulade

Please Note: Consumption of raw or undercooked food may increase your risk of foodborne illness

• 20% Gratuity can be added to parties of 6 or more • No split checks • Have a good time because we are! • 2-HOUR LIMIT PER TABLE CAN BE ENFORCED

**GF** Gluten Free

Private Party Rooms Available

[specialevents@thescoutchi.com](mailto:specialevents@thescoutchi.com)

P. 312.705.0595

@thescoutchicago

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