WHEATSTACK

A MIDWESTERN EATERY & TAP

DINING MENU

MENU AVAILABLE

Monday - Thursday: 11:00am - 9:00pm
Friday - Saturday: 11:00am - 10:00pm
Sunday: 11:00am - 8:00pm

5900 S. Route 53
Lisle, IL 60532
630-968-1920
WheatstackLisle.com

APPETIZERS

BRUSCHETTA — 8
Fresh tomato, basil, garlic, olive oil and parmesan cheese on grilled country bread.

Add Goat Cheese 3

CAJUN SHRIMP FLATBREAD — 12
Crispy flatbread with marinara, topped with cajun shrimp, spinach, parmesan, tomato, red onion then baked with mozzarella cheese.

CALAMARI — 11
Lightly seasoned and flour dusted, served with homemade marinara sauce.

CHICKEN WINGS
Jumbo chicken wings tossed in a spicy thai, bbq or buffalo-style sauce, with a peppercorn ranch dipping sauce.

10 Wings 11
20 Wings 19
30 Wings 27

G NEW! POTATO SKINS — 9
Crispy potato skins loaded with cheddar jack cheese, bacon, green onion and sour cream on the side.

G CHIPS & GUACAMOLE — 8
Handmade corn tortilla chips, deep fried, served with fresh made guacamole.

CRAB CAKES — 13
Two Maryland blue lump crab cakes, served with chipotle mayo.

FILET SLIDERS — 12
Two 3oz. filet medallions cooked to order, topped with bleu cheese and grilled onions.

STACK SLIDERS — 10
Pick 3 - bbq pork, cheeseburger, inferno burger, sloppy joe, or buffalo chicken.

G NACHOS — 11
Handmade corn tortilla chips, deep fried, topped with two cheeses, jalapeños, black olives, tomatoes, and your choice of ground beef or chicken.

Add Fresh Guacamole 2

G SPINACH & ARTICHOKE DIP — 9
Spinach and artichoke hearts with Wisconsin jack cheese and garlic, served with handmade corn tortilla chips.

CHEESE QUESADILLA — 7
Blend of monterey jack & cheddar cheeses folded into a tomato tortilla and grilled, served with sour cream and salsa.

Add Chicken 3
Add BBQ Pork 3
Add Shrimp 5
Side of Fresh Guacamole 2

Specialty Item G Gluten-Free Item - ***Please notify your server if you have gluten allergies.***

We accept Visa, MasterCard, Discover and American Express. 20% service charge added for parties of 8 or more.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may cause serious illness.

SOUP & SALAD

House Soup is Chicken Noodle, cooked fresh everyday.

Homemade Dressings: G *Peppercorn Ranch* | G *Aged Bleu Cheese* | G *Creamy Garlic* | G *Fat Free Balsamic Vinaigrette*

TODAY'S SOUP
The chef's daily inspiration.

Cup 4
Bowl 5

HOUSE SALAD | SIDE CAESAR SALAD
4 | 5

HOMEMADE CHILI
Made with pork and beef, served with cheddar jack cheese, chopped white onion and a side of sour cream.

Cup 4
Crock 6

CAESAR
Tender hearts of romaine and country bread croutons, topped with parmesan cheese. Tossed with caesar dressing.

9

Add Grilled Chicken 3
Add Grilled Salmon 4
Add Grilled Shrimp 5

G BLACKENED CHICKEN
11

Pan seared chicken breast with cajun seasoning, spring mix, feta cheese, tomatoes, and onions. Tossed with peppercorn ranch dressing.

CHOPPED
12

Mixed greens, grilled chicken breast, avocado, hard boiled egg, bacon, tomatoes, sweet peas, and cucumbers with pasta and bleu cheese crumbles. Tossed with balsamic vinaigrette.

G NEW! HARVEST
13

Mixed greens with sweet potatoes, beets, candied walnuts, dried cranberries, and goat cheese. Tossed in a pomegranate vinaigrette.

G SALMON & SPINACH
13

Grilled or blackened salmon, baby spinach, onions, mushrooms, hard boiled egg, and tomatoes. Tossed with creamy garlic dressing.

G GREEK SALAD
12

Grilled chicken over spring mix with tomato, red onion, cucumber, black olives, and feta cheese. Tossed in a greek vinaigrette dressing.

G SEDONA SALAD
14

Six jumbo shrimp sautéed, served over iceberg lettuce with tortilla chips, black beans, roasted corn, sliced fresh avocado, and pico de gallo. Tossed with chipotle ranch dressing.

G THE WEDGE
8

Lettuce wedge with chopped tomatoes, bacon and bleu cheese crumbles. Topped with peppercorn ranch dressing.

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BURGERS & SANDWICHES

All burgers served with lettuce, tomato, onion, and dill pickle.
All sandwiches served with chips or fries.
**Half stack special includes half sandwich with soup or house salad. Available daily from 11am-3pm. Dine-in only.*

STEAK BURGER — 10
Half pound certified black angus burger. **Half Price Dine-In Only on Monday** 5

BUFFALO BURGER — 13
Half pound 100% lean buffalo burger.

SALMON BURGER — 13
Fresh salmon and lump crab meat blended with bread crumbs and spices, topped with fresh spinach, dill mayo and a tomato jam on a whole wheat and oat bun.

TURKEY BURGER — 11
Ground turkey topped with swiss cheese, bacon and garlic aioli.

NEW! VEGGIE BURGER — 11
Veggie burger with provolone cheese and garlic aoli on a whole wheat and oat bun.

Burger Toppings: Cheese, Mushrooms, Bacon, Grilled Onions, Jalepenos — **Each Add'l Topping** 1
Avocado or Fresh Guacamole 2
Gluten Free Bun 2

BUFFALO CHICKEN WRAP — 9
Grilled buffalo chicken, mixed greens, tomato, cucumber, bleu cheese crumbles, and peppercorn ranch dressing wrapped in a tomato tortilla.

NEW! GRILLED CHICKEN PARMESAN — 12
Seasoned grilled chicken breast topped with homemade marinara sauce and melted mozzarella cheese on french bread

CALIFORNIA CHICKEN WRAP — 13
Blackened chicken breast with shredded cabbage, tomato, bacon, pepperjack cheese and guacamole in a tomato tortilla.

CHICAGO STYLE REUBEN — 10
Homemade corned beef with sauerkraut and swiss cheese on grilled marble rye with a side of thousand island dressing. ***Half Stack Special** 8

FRENCH DIP — 13
Thinly sliced prime rib with provolone cheese on toasted ciabatta bread and a side of au jus.

PULLED BBQ PORK — 9
Homemade slow smoked pork shoulder and bbq sauce on a golden bun. ***Half Stack Special** 8

G SANTA FE FISH TACOS — 11
Soft corn tortillas with blackened cod, shredded cabbage, black bean and corn relish, tomato, cilantro, and an avocado chipotle ranch dressing, served with tortilla chips and salsa. **Side of Fresh Guacamole** 2

TUNA MELT — 9
Tuna melt on multigrain bread with american cheese. ***Half Stack Special** 8

TURKEY CLUB — 9
Multigrain bread with turkey, swiss cheese, bacon, lettuce, tomato, and roasted garlic aioli. ***Half Stack Special** 8

Sides: Homemade Chips, Fries, Yukon Gold Mashed Potatoes, Cole Slaw, Baked Beans, Macaroni & Cheese, Vegetables, Rice Pilaf, Fruit — **Each Side** 3

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ENTRÉES

All entrées are served with your choice of a cup of soup or house salad.

MOTHER'S POT ROAST — 16
Our "house specialty" lightly seasoned, slowly braised with carrots and celery all in its own juices, finished with mushroom gravy and yukon gold mashed potatoes.

FARM HOUSE MEATLOAF — 15
Homemade bacon wrapped meatloaf, topped with mushroom gravy, served with fresh seasonal vegetables and yukon gold mashed potatoes.

SURF 'N' TURF — 22
Two 3oz. filet medallions grilled to perfection and four jumbo fried shrimp, served with yukon gold mashed potatoes.

NEW! GUINNESS STEW — 16
Slow cooked beef stew with carrots, celery and onion in a Guinness and wine sauce, served over yukon gold mashed potatoes.

G FLAT IRON STEAK — 20
10 oz. flat iron steak, topped with garlic butter, served with fries.

G KANSAS CITY BABY BACK RIBS — Full Slab 21 / Half Slab 14
Spice rubbed baby back ribs slowly roasted, topped with bbq sauce, served with cole slaw and baked beans.

PENNE VODKA — 15
Penne pasta with a rich vodka sauce, topped with parmesan cheese and grilled chicken.
Spice it up with blackened chicken!

LEMON CHICKEN — 15
Chicken breast sautéed with fresh lemon and white wine over angel hair pasta, served with fresh seasonal vegetables.

NEW! CHICKEN POT PIE — 15
Half pound bread bowl filled with pulled roasted chicken, red potatoes, corn, peas, carrots, onion, celery, and chicken gravy.

ASPARAGUS PASTA — 12
Fresh grilled asparagus and ditalini pasta tossed in garlic white wine sauce, topped with parmesan cheese.
Add Chicken 3
Add Shrimp 5

G GRILLED SALMON — 18
Farm-raised grilled salmon, topped with citrus butter, served with fresh seasonal vegetables and yukon gold mashed potatoes.

BACON WRAPPED CAJUN SHRIMP — 17
Eight jumbo shrimp tossed in cajun seasoning and wrapped in bacon, served over rice pilaf and grilled asparagus.

BEER BATTERED LAKE PERCH — 16
6oz. crispy fried perch filets, served with french fries, cole slaw and a side of tartar sauce.

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COCKTAILS & BEVERAGES

CLASSIC MARTINIS

VODKA - Absolut, Ketel One, Chopin, Tito's, Smirnoff, Belvedere, Grey Goose

GIN - Beefeater, Tanqueray, Bombay Sapphire

HOUSE FAVORITE COCKTAILS

32 OZ. CARIBBEAN COOLER RUM BUCKET — 11
Coconut, mango and pineapple rums with cranberry and orange juices

STRAWBERRY LEMONADE MOSCATO — 8
Strawberry vodka, moscato and pink lemonade

FRUITY PEBBLE — 7
Bacardi O, mango rum, pineapple juice, and cranberry juice

LIGHT DRAGON — 8
Citron vodka, healthy balance cranberry juice and crystal light lemonade *(94 calories, less than 2g carbs)*

NEW! DARK AND STORMY — 8
Myers dark rum, Barritts ginger beer and lime

SANGRIA — Glass 6 / Pitcher 25
It took months to perfect our own secret recipe, so enjoy a glass or pitcher today!

MARTINI COCKTAILS

NEW! CHOCOLATE PEARS — 9
Pears vodka, Godiva, Frangelico, and cream.

NEW! AMARETTO CRANBERRY KISS — 9
Vodka, Amaretto, cranberry juice, and orange juice.

NEW! BLACK CHERRY — 9
Cruzan black cherry rum, lemonade, splash sierra mist.

BIKINI — 9
Coconut rum, vodka, pineapple juice, and grenadine.

POMEGRANATE — 9
Citron vodka and pomegranate juice.

RASPBERRY LEMON DROP — 9
Citron vodka, triple sec, sour mix, and chambord.

STARRY NIGHT — 9
Raspberry vodka, watermelon pucker and island punch liqueur.

BANANA CHATA — 9
Rum chata, caramel vodka and banana liqueur.

PINEAPPLE UPSIDE DOWN — 9
Vanilla vodka, pineapple juice and grenadine.

BEVERAGES

FOUNTAIN SODA — 3 / **Free Refills**
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Ginger Ale, Lemonade, Brisk Unsweetened Tea, Brisk Raspberry Iced Tea

OTHER BEVERAGES — 3
Bottled Water, Coffee, Tea, Hot Chocolate, Milk, Chocolate Milk, Cranberry Juice, Apple Juice, Orange Juice, Pineapple Juice, Tomato Juice, Red Bull, I.B.C. Root Beer by the bottle

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WINE & BEER

SPARKLING WINE

	Glass	Bottle
WYCLIFF BRUT, California	6	25
CAPOSALDO PROSECCO, Veneto Italy	8	34

WHITE WINE

	Glass	Bottle
***SALMON CREEK WHITE ZINFANDEL,** California	6	24
CAPOSALDO MOSCATO, Lombardy, Italy	8	32
CHATEAU ST. MICHELLE RIESLING, Columbia Valley, Washington	6.5	26
***SALMON CREEK PINOT GRIGIO,** California	6	24
RUFFINO PINOT GRIGIO, Italy	7	28
BENZIGER SAUVIGNON BLANC, North Coast, California	7.5	30
KIM CRAWFORD SAUVIGNON BLANC, Marlborough, New Zealand	11.5	46
***SALMON CREEK CHARDONNAY,** California	6	24
MARK WEST CHARDONNAY, Central Coast, California	7	28
RUFFINO UNOAKED CHARDONNAY, Tuscany, Italy	8.5	34
LaCREMA CHARDONNAY, Sonoma, California	11.5	46

RED WINE

	Glass	Bottle
***SALMON CREEK PINOT NOIR,** California	6	24
THE SEEKER PINOT NOIR, Puy de Dôme, France	7.5	30
***SALMON CREEK MERLOT,** California	6	24
ST. FRANCIS MERLOT, Sonoma, California	8	32
GREG NORMAN SHIRAZ, Limestone Coast, Australia	11.5	46
ALTA MANA GRAND RESERVE MALBEC, Maule, Chile	12	47
HEY MAMBO SULTRY RED, California	7	28
***SALMON CREEK CABERNET,** California	6	24
ROBERT MONDAVI PRIVATE SELECT CABERNET, California	7.5	30

BEER

DRAFT BEER

Blue Moon
Coors Light
Guinness
Leinie's Seasonal
Miller Lite
Revolution Anti Hero
Sam Adams Seasonal
Sam Adams

BOTTLED BEER

Amstel Light
Angry Orchard Hard Cider
Bell's
Bell's Two Hearted Ale
Bud Light
Budweiser
Coney Island Hard Rootbeer
Coors Light
Corona
Corona Light
Hacker Pschorr
Heineken
Henry's Hard Orange
Lagunitas I.P.A
Lagunitas Little Sumpin' Sumpin' Ale
MGD
MGD 64
Michelob Ultra
Miller Lite
New Belgium Fat Tire
Sharp's *(Non-Alcoholic Beer)*
Stella Artois
Two Brothers Domaine DuPage

**** Half Price Bottles of Wine on Thursday***

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DAILY DINE-IN SPECIALS

Ask your server about our Monthly Specials.

**Dine-in ONLY. No plate-sharing on all-you-can-eat specials. Any other dish, $3 plate-sharing charge.*
No side substitutions on daily specials.
All menu items and prices are subject to change without notice.

MONDAY

Steak Burger with Chips or Fries **5**

TUESDAY

Full Slab of Ribs with Coleslaw, Baked Beans and Soup or Salad **14**

WEDNESDAY

Wings *(no carry-out or to-go boxes)* **49¢**

THURSDAY

Salmon Creek Bottles of Wine with Food Order **1/2 Price**
Farmhouse Meatloaf with Mashed Potatoes, Vegetables and Soup or Salad **10**

FRIDAY

All-You-Can-Eat Beer Battered Cod **12**
with Choice of Fries or Chips and Soup or Salad
from 4:00-9:00pm

SATURDAY

Prime Rib Dinner with Baked Potato, Vegetables and Soup or Salad **12 oz. 20**
from 4:00-9:00pm

SUNDAY

One Free Kid's Meal Per Adult Meal *(excludes appetizers)*

HISTORY

In 1912, John & Bertha Hatch purchased 144 acres along the East Branch of the DuPage River in what is now the Village of Lisle. Rich farmland and abundant resources made this area ripe for development. The family began farming preparations and planted wheat, corn and beans, as well as raised cattle, pigs and chickens. While the children were playing in and around the DuPage River and trapping mink, their mothers and grandmothers were busy in the kitchen baking homemade Hazelnut cakes made from the abundant trees that grew throughout the property. This farmland yielded years of bountiful harvests for the families and the surrounding area.

The John & Bertha Hatch and Frank Meyer Farms, where these fields once stood, is now home to Wheatstack and River Bend Golf Club. Wheatstacks were once symbolic of productive farmland and a bountiful harvest. The concept behind Wheatstack is to embrace our local history and celebrate the values of our early farmers and settlers of Lisle and the Midwest: family, friends, community and sharing a bountiful harvest. Our goal at Wheatstack is to incorporate these values in to your visit with us while we serve up the best Midwestern Cuisine you'll find. We look forward to extending to you Midwestern hospitality at its finest!

Menu Last Updated 10/12/16

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