

Wine List

White Wines

HOUSE WHITE	175ml 5.95	250ml 6.95	Bottle 18.95
<i>This is an easy drinking and refreshing white wine which is excellent served with fish, salad, stir fries or served chilled on its own.</i>			
PINOT GRIGIO			23.95
A fresh, fruity wine with lots of crunchy fruit. Crisp, citrusy acidity and a well balanced finish.			
SAUVIGNON BLANC (FRENCH)			24.95
Invitingly fruity, offering a juicy citrus and gooseberry backbone overlaid with notes of lime zest and fresh green apples. Crisp acidity provides maximum refreshment.			
CHARDONNAY			23.95
Fab aromas with fresh, vibrant fruits give way to zesty lime, spice and vanilla toasted oak flavours, fresh acidity and a refreshing finish.			
CHENIN BLANC			19.95
Tropical fruit and citrus, limestone and oak aromas give way to a refreshing, powerful and rounded palate. Underlying with honeysuckle, layers of fruit and a lingering finish.			

Red Wines

HOUSE RED	175ml 5.95	250ml 6.95	Bottle 18.95
<i>This wine is a great example of a fresh and fruity wine with lots of red cherry fruit and soft supple tannins.</i>			
MERLOT			23.95
Packed full of bramble fruits, spicy plums and blueberries. An aromatic nose translates onto the palate with soft juicy redcurrants, blackcurrants and light spice.			
SHIRAZ			23.95
Amazing blend that displays rich, ripe and plummy characters balanced with light vanilla notes from maturation in American oak. The palate is medium bodied with sweet fruit and spice intertwined with vanilla oak and firm tannin finish.			
PINOT NOIR (CHILE)			26.95
Cheeky cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.			
RIOJA (SPAIN)			26.95
A contemporary, fruit driven style of Rioja that is very popular and for good reason. It's the smooth velvety texture of this wine that makes it such a pleasure to drink.			

Rosé Wines

HOUSE ROSÉ	175ml 5.95	250ml 6.95	Bottle 18.95
<i>This brilliant Rosé with its vibrant berry fruit and freshness, has charm and class stamped all over it. It brings a little sunshine into your life whatever the season!</i>			

ZINDAFEL (CALIFORNIA)			21.95
A sweet fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling aromas of strawberry and water melon.			

Sparkling

PROSECCO		Glass 6.95	24.95
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple flavours.			

Champagnes

Moët Chandon			65.00
Lanson			65.00

Cocktails

PORNSTAR MARTINI			9.95
Vanilla Vodka, passionfruit puree, passionfruit syrup with Prosecco in a shot on the side			
CHOCOLATE & PEANUT BUTTER MARTINI			9.95
Vodka, Chocolate Liqueur, cream, peanut butter, chocolate sauce and crushed Oreo, sprinkles garnish			
F.B.I.			9.95
Tia Maria, Baileys, vanilla ice cream served with cream and dusted chocolate			
LONG ISLAND TEA	Vodka, Tequila, Cointreau, Bacardi, Gin, lemon and coke		10.95
COSMO	Vodka, Cointreau, lime juice, cranberry and crushed ice		9.95
MARGARITA	Tequila, Cointreau and crushed ice		9.95
MOJITO			9.95
Havana Rum, mint leaves, sugar syrup and fresh lime served with crushed ice and soda			
FLAVOURED MOJITO	Strawberry, Raspberry or Orange & Passion Fruit		9.95
PINA COLADA			9.95
Monin Coconut, Bacardi, Malibu, cream, pineapple juice and crushed ice			
SEX ON THE BEACH	Vodka, Peach Schnapps, orange juice, cranberry juice topped with ice and a splash of Grenadine and a splash of orange garnish		9.95
FRENCH MARTINI	Chambord, Vodka, pineapple and ice		9.95
DACQUIRI	Havana Rum, lime juice with Strawberry, Raspberry, Bubble Gum or Orange & Passion Fruit flavoured syrup		9.95
WHITE RUSSIAN	Kahlúa, Vodka and cream		9.95
ESPRESSO MARTINI	Kahlúa, Vodka, Espresso and sugar syrup		9.95
OLD FASHIONED	Whisky, Angostura Bitters, orange zest and sugar syrup		9.95

Bottled Beers

CORONA	4.00	KOPPARBERG MIXED FRUIT	4.50
BUDWEISER	4.00	DESPERADO	4.00
PERONI	4.00		

Liverpool Organic Beers

GOLDEN SMITH	4.95	DARK NIGHT	4.95
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Draught Beers

SAN MIGUEL	Pint 5.50	COORS LIGHT	Pint 5.50
	Half 3.00		Half 3.00

Spirits

SPIRIT		Single	4.95
SPIRIT AND MIX		Single Mixer	6.95
LIQUEUR		Large Mixer	8.95
			4.95

Soft Drinks

J20 - Orange and Passion Fruit	2.50
SMALL SOFT DRINK	2.50
LARGE SOFT DRINK	3.50
FRUIT SHOOT	2.00
SLIMLINE TONIC	2.50

Early Bird Menu Starter & Main £16.95

Served Monday to Wednesday All Night (not including Bank Holidays/December)
Thursday - Friday to 6.00pm Sunday 12 noon to 4.00pm

Starters

SOUP OF THE DAY	Homemade soup, served with crispy bread
CHILLI CHEESE BITES	Jalapenos stuffed with cream cheese served with salad and sweet chilli dip.
CHICAGO MEATBALLS	Meatballs in chipotle sauce finished with smoked cheddar and ciabatta bread.
CHICAGO CRISPY CALAMARI	Lightly battered calamari served with mixed leaf salad and Fantasia homemade sauce.
BONELESS CHICKEN BITES	Crispy chicken strips in herb breadcrumbs tossed in zingy hot Buffalo or Barbecue Sauce, served with mixed salad and mayo.
GARLIC BREAD	
GARLIC BREAD with Cheese or Tomato	

Main Course

SIRLOIN STEAK 14oz	Rich in flavour, a chargrilled 14oz Sirloin carefully cooked for your appreciation served with a choice of Pepper or Diane Sauce. Supplement 8.00
RIBEYE 12oz	The steak lover's steak, juicy and savoury served with a choice of Pepper or Diane Sauce. Supplement 8.00
BACON CHEESE BURGER	Served pink Bacon - it makes everything better. Even our cheese burger which is already tough to beat. Topped with mayo, lettuce, tomatoes and your choice of cheese.
GRILLED CHICAGO CHICKEN BURGER	A perfectly grilled chicken breast topped with bacon, lettuce, tomato and mayo.
MARGARITA PIZZA	Mozzarella cheese with tomato sauce topped with fresh basil.
MEAT FEAST PIZZA	Ham, pepperoni, salami and meatballs.
MEDITERRANEAN VEGETABLE PIZZA	Roasted Mediterranean vegetables with goat's cheese and scattered rocket.
LINGUINE CARBONARA	With pancetta or chicken, with egg yolk and parmesan cream style sauce.
PESTO POLLO PENNE	Chicken, spinach, penne pasta in pesto cream sauce.
DOLCEVITA	Chargrilled chicken, sundried tomato, creamy Napoli sauce and spinach tossed with penne pasta.
FISH AND CHIPS	Battered cod served with lemon, homemade chips and mushy peas. Supplement 2.00
CHICKEN CAESAR SALAD	Tender strips of grilled chicken tossed with Romaine lettuce, croutons, fresh parmesan and finished with Caesar dressing.
CLASSIC HOT DOG	With tomato sauce, mustard and onions.
CHICAGO	House mixed salad, figs, walnuts, crumbled goat's cheese, rockets and pea shoot served with homemade dressing.

About Our Menu

We strive to produce the best possible product using only fresh produce bought locally daily. Natural and free from preservatives and additives to get the best possible flavour and to keep our valued customers coming back. *Thank you*

FOOD ALLERGIES & INTOLERANCES - Some of our dishes may contain traces of Nuts or Gluten - please ask a member of staff for details. Gluten Free options available - ask the Manager for details.

CHICAGO
BAR & GRILL

MENU

Opening Times
Monday - Saturday 4pm - 10pm
Sundays 12 noon - 9pm

39/41 South Road, Waterloo
Liverpool L22 5PE
Tel. 0151 928 0491

www.chicagorestaurant.co.uk

GET SOCIAL WITH US

Starters

SOUP OF THE DAY V Homemade soup served with warm bread and butter.	4.95
CRISPY CHILLI CHEESE BITES Jalapenos and cream cheese bites lightly fried, served with mixed salad and sweet chilli dip.	7.95
CHICAGO MEATBALLS Homemade spiced meatballs with chipotle and herbs served in tomato and mozzarella sauce with toasted ciabatta bread.	7.95
MOONSHINE BBQ RIBS 1/4 chargrilled tender ribs in a smoky moonshine BBQ sauce served with salad.	7.95
CHICAGO CHICKEN WINGS Crispy wings served with mixed salad and mayo, tossed in your choice of sauce: buffalo, moonshine BBQ, wings of fire or plain.	7.95
CHICKEN PANCAKE Pancake filled with chicken, mushroom, garlic, cream sauce, mozzarella and parmesan cheese.	8.95
BONELESS CHICKEN BITES Crispy chicken strips in herb breadcrumbs tossed in zingy hot Buffalo Sauce, served with mixed salad and mayo dip.	7.95
CALIFORNIAN GOAT'S CHEESE V Baked goat's cheese with a ciabatta bread crouton set on walnuts & fig mixed leaf salad. To finish, balsamic caramelized red onion chutney.	7.95
SPICY KING PRAWN SKEWER Large fresh water king prawn skewered with roasted vegetables, fresh chilli served with mixed salad and lemon.	8.95
CREAMY GARLIC MUSHROOM AND BLUE CHEESE GRATIN V Pan fried mushroom, fresh herbs and garlic. All finished with cream and blue cheese, breadcrumbs served in a savoury tartlet case.	6.95
CHICAGO CRISPY CALAMARI Squid tossed in our seasoned flour and cooked until crispy, yet tender. Served with mixed salad and homemade tartare sauce.	7.95
FISH CAKE Poached Cod and Greenland Prawns lightly fried in crispy breadcrumb bound with creamy mash potatoes and fresh herbs served with sweet chilli dip.	7.95
PAN STEAMED MUSSELS Mussels from the Sinai Strait cooked with garlic, chilli, white wine cream sauce finished with coriander and croutons or spicy tomato sauce.	8.95
GARLIC BREAD V	6.50
GARLIC BREAD with cheese or tomato V	6.95

Salads

SPICY CHARGRILLED SWEET AND STICKY CHICKEN AND BACON Chicken breast with maple cured crispy bacon in our spicy sticky marinade. Chargrilled and set on our house chopped salad, garlic and herbs croutons with Chicago secret dressing	15.95
CHICAGO V House mixed salad, figs, walnuts, crumbled goat's cheese, rockets and pea shoot served with homemade dressing.	12.95
CHICKEN CAESAR A whole chargrilled chicken breast served with fresh parmesan, herb croutons, romaine lettuce and Caesar dressing.	15.95
CHARGRILLED STEAK Tender strips of sirloin cooked in the way you like set on our house salad, red onion, peppers and Chicago dressing.	15.95

Steaks

All our steaks are cooked how you like served with homemade chips and salad.

NEW YORK STEAK (SIRLOIN) Rich in flavour, a chargrilled 14oz Sirloin carefully cooked for your appreciation.	24.95
RIBEYE For all the steak lovers! 12oz cut well-marbled, juicy and savoury.	24.95
VICTORIA'S FILLET MIGNON The most tender and juicy 12oz thick cut cooked the way you like.	28.95
T BONE STEAK 16oz T Bone cooked the way you like.	29.95
CHICAGO COMBO Our signature 12oz Ribeye served with king prawn skewer, 1/4 baby back ribs, grilled chicken breast and homemade chips (Good for two).	41.95

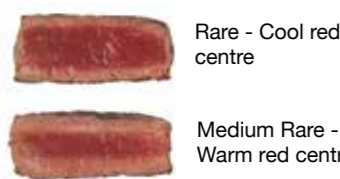
Sauces

Each 3.00

All our sauces are freshly prepared and cooked using no additives or artificial flavourings.

Crushed Green Peppercorn	Traditional Gravy	Diane
Blue Cheese or Stilton	Smoky Moonshine BBQ	

Cooked how you like it.



Medium - Warm pink centre - touch of red

Medium Well - Warm brown/pink centre

Well Done - Hot brown centre, no pink

Classic Seasoned - Our classic seasoning with savoury spices, lock in the juicy flavour.

Sides v

FRENCH FRIES AND RED SALT	CHARGRILLED CORN COB MASH	Each 3.95
ONION RINGS AND CHIPOTLE MAYO	CHUNKY CHIPS	
SWEET POTATO FRIES	COLESLAW	
SIDE SALAD		
CHILLI CORN CHIPS AND SMOKEY SALSA		
MIXED VEGETABLES		

Pizzas

All our Pizzas have a thin base and are stone baked. All pizzas use our homemade fresh dough, made only by hand.

MAKE YOUR OWN	11.95
<i>With a tomato and basil sauce and mozzarella cheese base, you can add the toppings of your choice.</i>	
Fresh chilli, mixed peppers, sweetcorn, mushrooms, red onion, anchovy, prawns, tuna, chorizo, ham, pineapple, pepperoni or salami	per topping 1.50
King prawns, mussels, squid, grilled chicken, meatballs	per topping 2.00
MARGHERITA V Fresh mozzarella with tomato and basil sauce.	11.95
BUFFALO CHICKEN Chargrilled chicken, maple cured bacon, pepperoni, chargrilled chicken, maple cured bacon, pepperoni, blue cheese and Frank's Buffalo sauce.	14.95
MEAT FEAST Pepperoni, salami, ham, mozzarella cheese and spicy meatballs.	14.95
BBQ CHICKEN SWEETCORN Base BBQ sauce, chicken and sweetcorn.	14.95
ATOMIC ROOSTER Spicy harissa chicken with green pepper, fresh and dried chilli, chorizo, mozzarella cheese and caramelized red onions.	14.95
MEDITERRANEAN ROASTED VEGETABLES V Oven roasted vegetables seasoned with rosemary, garlic, sea salt and cracked black pepper all topped with crumbled goat's cheese and scattered rocket.	14.95
SEAFOOD Greenland prawns, tuna, anchovy, red onion, fresh mozzarella served with fresh garlic, tomato and basil sauce	15.95

Burgers

All our burgers are made here at Chicago using only quality hand-ground beef, onion, salt and pepper. A 100% Natural! They are served on a brioche bun with homemade fries.

We try to serve our burgers as juicy as possible and sometimes they may be served slightly pink. If you require your burger 'well done', please mention this on ordering. Thank you.

GOURMET CHEESE BURGER 8oz beef patty chargrilled topped with double American cheese, Chicago pickle relish, tomato, red onions and lettuce.	11.95
BACON AND CHEESE BURGER 8oz ground beef served with American cheese, crispy maple cured bacon, lettuce, tomato, red onion and mayo relish.	13.95
TEXAS BURGER 8oz beef patty topped with slow cooked BBQ pulled pork, smoked bacon and American cheese! You may need a extra napkin!	13.95
ROYAL CHICAGO BURGER 8oz beef patty, crispy maple cured bacon, fried egg, American cheese, tomato, lettuce and mayo.	14.95
SPICY BURGER 8oz beef patty, fried mushroom, crispy red onion, jalapeno, mozzarella cheese and mayo chilli. Fries served with mozzarella cheese and jalapeno.	15.95
THE CHALLENGE! Two 8oz flame grilled beef patties both topped with double bacon and double homemade onion rings! All this served with lettuce, red onion, tomato, Chicago pickle and mayo.	16.95
GRILLED CHICKEN BURGER A whole chargrilled chicken breast, crispy maple cured bacon, lettuce, tomato and mayo.	14.95
STICKY SWEET & SPICY HALLOUMI BURGER V Chargrilled Halloumi marinated with honey served with onion, lettuce, tomato and our special mayo.	12.95
CHICAGO HOT DOG (or Classic Plain Hot Dog) Monster hot dog topped with American cheese, onions, crispy tortilla chips and served with homemade fries.	12.95

Seafood Dishes

PANFRIED SEABASS 2 Seabass fillets on a bed of creamy mushroom risotto, topped with cherry tomato and fresh chilli and lemon butter sauce.	18.95
CHICAGO KING PRAWNS Large fresh water king prawns cooked together with fresh chilli, peppers, red onion and tomato sauce, finished with coriander and served with rice and mixed salad.	19.95
FILLET OF SALMON Wild fillet of salmon baked, set on a smokey mash with baby prawns and mussels in a creamy white wine sauce.	18.95
TRADITIONAL FISH AND CHIPS Day boat caught fresh cod in a light crispy batter served with chunky chips, homemade tartare sauce, mushy peas and lemon.	16.95

Pasta

PENNE ARRABBIATA V Mixed peppers, red onions, cherry tomato, fresh chilli, olives, spinach tossed with penne in a tomato and basil sauce.	14.95
LINGUINE CARBONARA Diced pancetta pan fried finished with a hint of cream tossed with linguine pasta, parmesan cheese. <i>(Add chicken for £1.00 extra)</i>	14.95
PESTO POLLO PENNE Chargrilled strips of chicken cooked in a creamy pesto sauce finished with parmesan tossed with spinach and penne pasta.	15.95
LINGUINE MEATBALLS Chicago meatballs, beef ragu and Napoli sauce with fresh basil and linguine pasta.	14.95
LINGUINE SEAFOOD Mussels, calamari, large king prawns, fresh chilli with linguine pasta and a choice of creamy white wine sauce or spicy tomato sauce.	16.95
BOSCAIOLA Chargrilled chicken, chorizo, red onions, chilli flakes with penne and Napoli sauce.	14.95
DOLCEVITA Chargrilled chicken, sundried tomato, creamy Napoli sauce and spinach tossed with penne pasta.	15.95
PENNE MAFIOSO V Penne pasta served with diced peppers, mushrooms, spinach, Goat's cheese, cherry tomatoes, a pinch of chilli flakes bound with a touch of cream.	14.95
STEAK & TORTELLINI Chargrilled sirloin strips set on a fresh tortellini, tossed in a chilli, basil and tomato sauce.	15.95

Main Course

CHICKEN, LEEK AND BACON Pan fried chicken breast set on a smoky mash with bacon, sautéed leek sauce topped with French fried leek.	17.95
LAMB CHOPS Tender lamb cutlets, chargrilled and marinated in herbs and spices and served with homemade chips and salad (Served pink)	18.95
DIXY CHICKEN Chicken thigh dusted in colonel flour slowly cooked in butter until tender, yet crispy, served with coleslaw, corn on the cob, fries and colonel gravy.	17.95
MAC & CHEESE V Macaroni tossed in a traditional American velvet cheese sauce, baked with a crunchy herb crust topped with French fried onions.	12.95
FILLET OF PORK Pan seared fillet of pork set on a bed of mashed potato infused with smoked bacon served with red wine jus.	15.95
MOONSHINE BBQ RIBS Full Rack 19.95 Half Rack 15.95 Slowly cooked fall-off-the-bones baby back ribs finished in the oven with smoky moonshine BBQ sauce served with homemade coleslaw, fries and salad.	
MOONSHINE BBQ CHICKEN Grilled Chicken Breast served with rice, finished with smoky BBQ Sauce topped with stir fried peppers, onions and chilli.	16.95
SAFFRON CHICKEN Grilled chicken breast with asparagus, mushroom, saffron and cream sauce, served with rice.	17.95
CHICKEN AND CHORIZO KEBAB Chargrilled with roast vegetables and served with a salad, rice and homemade naan bread.	17.95

Desserts

STICKY TOFFEE PUDDING	6.95	4 PIECE CHURROS	5.95
CHOCOLATE FUDGE CAKE	6.95	6 PIECE CHURROS	6.95
CHEESECAKE OF THE DAY	6.95	KID'S ICE CREAM	2.95
ICE CREAM	4.95		

Coffee

LATTE	3.95	AMERICANO	3.50
CAPPUCCINO	3.95	TEA	3.00
ESPRESSO	3.50	LIQUEUR COFFEE	6.95
WHITE COFFEE	3.50		

Shakes

VANILLA	6.95	CHOCOLATE	6.95
STRAWBERRY	6.95	OREO	6.95
CARAMEL	6.95		

(All Desserts and Shakes contain nuts)

Kids

FRESH FISH GOUJONS AND HOMEMADE CHIPS	8.95
PENNE IN A NAPOLI TOMATO SAUCE V	8.95
LINGUINE CARBONARA	8.95
HOT DOG AND FRENCH FRIES	8.95
CHICKEN GOUJONS AND FRENCH FRIES	8.95
STONE BAKED MARGHERITA AND ONE CHOICE OF TOPPING	8.95
4oz CHEESE BURGER AND FRENCH FRIES	8.95

