



Appetizers

The Southern Platter Separate 8.95 <i>Fried okra, zucchini, pickles and onion rings served with cool dipping sauces</i>	Fried Calamari 8.50 <i>Tender calamari served with marinara and lemon caper sauce</i>	Drunken Mussels 11.95 <i>Prince Edward Mussel's sautéed with lemon, butter, fresh cilantro, tequila, red pepper, and diced tomatoes served with crusty baguette</i>
Shrimp and Crab Dip 10.95 <i>Rich blend of shrimp and crab dip served bubbling hot with grilled flatbread</i>	Jumbo Lump Crab Cakes 11.95 <i>Two 4oz. lump crab cakes and our special seasonings sautéed until golden brown and served with tarragon remoulade dipping sauce</i>	Grouper Tenders 8.50 <i>Tender strips of grouper rolled in a delicious blend of herbs and spices cooked until golden brown and served with homemade tartar sauce</i>
Portabella Mushroom Strip 7.95 <i>Thick slices of portabella mushrooms fried till golden brown and served with basil jalapeño</i>	Philly Cheese Steak Egg Rolls 9.25 <i>Juicy beef, sautéed peppers, onions and jack cheese all nestled together fried till golden brown and served with roasted pepper horseradish sauce</i>	The Fields Wings 6.95 <i>Plump and juicy wings, choose bar-b-queue, buffalo or ginger sesame wings</i>
Potato Wrapped Buffalo Shrimp 9.95 <i>Shrimp wrapped with shoestring potatoes tossed in buffalo sauce and served with cool ranch dressing</i>	Fried Green Beans 7.95 <i>Delicious tender green beans lightly coated and cooked till golden brown served with cool ranch</i>	
Provolone Cheese Sticks 7.95 <i>Golden brown with italian bread crumbs served with a warm marinara sauce</i>		

Soups & Salads

Soup of the Day cup 3.95 bowl 4.95

Chicken Caesar Salad 11.95 <i>Crisp romaine, grilled chicken, homemade croutons, caesar dressing and parmesan cheese</i>	Cobb Salad 10.95 <i>Mixed greens, tomatoes, chicken, black olives, bleu cheese, avocado (fried or grilled chicken)</i>	Salads Ala Carte
Choice of Dressings: Basalomic Vinaigrette Parmesan Peppercorn Bleu Cheese Ranch Creamy Bacon Fat Free Ranch French Raspberry Vinaigrette Honey Mustard 1000 Island Italian	Oriental Chicken Salad 9.95 <i>Mixed greens, shredded carrots, diced tomatoes, toasted almonds, mandarin oranges, roasted peppers with ginger sesame dressing</i>	Dinner House 4.95 Caesar Salad 4.95 Cottage Cheese 1.95 Fresh Fruit Cup 2.50 Cole Slaw 1.95

From the Butcher Block

Slow Roasted Prime Rib (Available Friday & Saturday) 8oz. Petite Cut 16.95 12oz. Standard Cut 21.95 16oz. King Cut 24.95	Stuffed Pork Loin 14.95 <i>Focaccia stuffing, apples, celery, carrots and onions, roasted to perfection served with pork pan pepper gravy and apple fritters</i>	Our Famous Burgers 18th Hole Burger 8.25 <i>8oz. black angus burger seasoned and cooked to perfection</i>
Filet Mignon <i>Exceptional taste, tenderness and cooked to perfection</i> 8oz. 21.95 10oz. 24.95	Brick Pressed Black & Bleu Sirloin 19.95 <i>10 oz. tender and juicy Sirloin brick pressed on the grill topped with italian herb bleu cheese</i>	Cheese Burger 8.75 <i>Our famous burger topped with your choice....delicious!</i>
Ribeye 21.95 <i>12oz. hand-cut steak, grilled and seasoned to perfection</i>	Metamora Fields' Sauces add 2.95 Whiskey Trio Peppercorn Shiitake Mushroom Bleu Cheese Maple Bourbon	Bacon Cheese Burger 8.75 <i>8oz. black angus burger, apple wood smoked bacon and your choice of cheese</i>
		Cheese Choices American Provolone Cheddar Swiss Pepper Jack

Sides Ala Carte

Baked Potato 2.25	Sautéed Blend of Mushrooms 3.50	Loaded Mashed Potatoes 2.75
Settler Beans 2.25	Baby Glazed Carrots 2.25	Roasted Red Pepper 2.75
Mushroom Wild Rice Casserole 3.50	Country Style Green Beans 2.25	Parmesan Mashed Potatoes 2.75
Macaroni & Cheese 2.75	Hash Brown Casserole 2.75	Corn Fritters 2.95
Broccoli w/cheese 2.75		

Metamora Fields Signature Items

Italian Herb Chicken 15.95 <i>Half a roasted chicken with italian herbs, olive oil and fresh parmesan cheese served with sautéed green beans</i>	Bar-b-cued Baby Back Pork Ribs <i>The Prime of pork ribs, the leanest and finest quality of all the ribs</i>	Grilled Salmon 19.95 <i>8oz. Alaskan Salmon grilled and served with dill mustard sauce accompanied with mushroom wild rice</i>
Whole Fried Catfish 14.95 <i>16oz. catfish, fried till golden brown. Served with corn fritters and homemade coleslaw</i>	Half Slab 16.25 Full Slab 21.50	Mahi Mahi 19.95 <i>Macadamia nut crusted Mahi with a hint of coconut pan sautéed served with Hawaiian rice and mango chipotle sauce</i>
Southern Fried Chicken 9.95 <i>(Available Wednesday only) Golden brown pan fried half chicken served with mashed potatoes and gravy with your choice of corn or green beans and roasted red pepper parmesan potatoes</i>	Chicken Pot Pie 13.95 <i>Served with choice of a side salad Tender chunks of chicken, carrots, potatoes, peas, celery and onions with a creamy chicken sauce nestled in a rich crust baked till golden brown</i>	Jumbo Fried Shrimp 14.95 <i>Tender sweet tasting jumbo shrimp, lightly breaded and cooked till golden brown served with homemade cocktail sauce, corn fritters and cole slaw</i>
The Fields Grilled Chicken 11.95 <i>8oz. marinated grilled chicken breast, tender and juicy served with roasted pepper parmesan potatoes and lemon zested broccoli</i>	Filet Mignon Meatloaf 15.95 <i>Ground tenderloin, mixed with shiitake mushrooms, shallots, roasted garlic, carrots, and sun dried tomatoes, then drizzled with mushroom marsala sauce served with roasted red pepper parmesan potatoes and baby glazed carrots</i>	

Pasta

Served with choice of a side salad

Farfalle Pasta with Chicken 15.95 <i>Tender bowtie pasta, grilled chicken, sun-dried tomatoes, prosciutto, asparagus, basil and fresh grated parmesan tossed in a rich alfredo sauce</i>	The Fields Ravioli 12.95 <i>Roasted mushroom filled ravioli, sautéed with sun-dried tomatoes, zucchini, carrots, peas, and fresh basil in a white wine garlic sauce</i>	Lobster Stuffed Ravioli with Jumbo Shrimp 21.95 <i>Lobster-filled ravioli, sautéed shrimp, sun-dried tomatoes, and asparagus tossed in a tarragon cream sauce then au-gratined with smoked provolone and parmesan cheese</i>
Shrimp Scampi 18.95 <i>Jumbo shrimp sautéed with butter, lemon, garlic, capers, white wine and cream tossed with linguini</i>		

Beverages

Coke	2.00
Diet Coke	2.00
Sprite	2.00
Mello Yellow	2.00
Cherry Coke	2.00
Orange Fanta	2.00
Mr. Pibb	2.00
Lemonade	2.00
Iced Tea	2.00
Coffee	1.50
Decaf Coffee	1.50
Hot Tea	1.50

Desserts

All desserts 6.95

Lemon Pound Cake Strawberry Bash	6.95
Lemon Mist Cake	6.95
Quadruple Chocolate Mousse Pie	6.95
Tiramisu	6.95
Turtle Cheese Cake	6.95
The Par Five Chocolate Cake	6.95
New York Style Cheese Cake	6.95
Carrot Cake	6.95

Kids Menu

5.99

<i>(Includes drink)</i>
Bunker Burger
Hot Dog-100% All Beef
Mac-n-cheese
Chicken Strips
Kid Pasta Marinara
Side Options:
Fresh Fruit Cup, French Fries,
Broccoli & Cheese, Baby Carrots & Ranch

Wines

Red

Glen Ellen (House) Merlot	6.00
Cellers Capcanes Mas Donis Merlot	7.00 32.00
Caparone Merlot	7.00 35.00
Sinskey Los Carneros Merlot	65.00
Glen Ellen (House) Cabernet Sauvignon	6.00
Greg Norman Cabernet Sauvignon	8.00 38.00
Plantagenet Hazard Hill Shiraz	8.00 28.00
Beringer (House) White Zinfandel	6.50
Easton Zinfandel	35.00

Sinskey POV Bordeaux	85.00
Fairvalley Pinotage	6.00 25.00
Bodega Del Desierto Malbec	35.00
Escarpment Over the Edge Pinot Noir	35.00
Apaltagua Pinot Noir	7.00 25.00
Cotes du Rhone Villages Terre d'Argiles	65.00
Menage A Trois	7.00
Rodney Strong Crown Alexander	70.00

White

Bodega Del Desierto Chardonnay	7.00	35.00
Pantagenet Omrah Chardonnay	7.00	37.00
Glen Ellen (House) Chardonnay		6.00
Talley Estate Chardonnay		45.00
Raptor Ridge Pinot Gris		40.00
Abbazia di Novacella Pinot Grigio		50.00
Glen Ellen (House) Pinot Grigio		6.00
Fairvalley Chenin Blanc		25.00
Babich Sauvignon Blanc	7.00	28.00
Gramona Grand Cuvee		50.00
Blue Fish Riesling	6.00	24.00
Marenco "Strev" Moscato D'Asti		35.00

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 woman and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.