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WINE



New Bar Bite Menu at Ill Forks

By [David Lissner](#) December 14, 2011

Smaller Plates and Sandwiches in the Lounge Area



Ill Forks Prime Steakhouse unveils a new “bar bite” menu today in the lounge area. Chef Tommy Nevill has taken some of the most popular dishes from the rooftop and dinner menus to create smaller plate and sandwich selections for guests in Ill Forks lavish, lounge area. Nevill has included sharable dishes, such as blue cheese taro chips, artisanal cheese plates and Kobe sliders, as well as wedge salad wraps, ahi tuna, prime burger and steak tartar. All of the bar bites may be paired with one of the many hand-selected wines offered at Ill Forks, or the list of creative, seasonal cocktails.

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Ill Forks is open Sunday through Thursday from 5 p.m. to 11 p.m. and Friday-Saturday from 5 p.m. to Midnight.

Bar Bite Selections

Blue Cheese Taro Chips 6.95

thin sliced taro root, gold and red beet chips with creamy Point Reyes blue cheese sauce and blue cheese crumbles

Wedge Salad Wraps 7.95

traditional wedge salads done not so traditionally

Artisanal Cheese Plate 12.95 / 17.95

a selection of locally produced cheeses available in flights of three and five cheeses

Kobe Sliders 8.95

on a fresh-baked roll with a sweet horseradish pickle

Ahi Tuna 14.95

blackened ahi over Asian slaw with lemon wasabi cream and black pepper rum hoisin

Duck & Waffles 12.95

duck tucked in waffle cones with port wine cherries, creme fraiche and pistachios

Prime Burger 14.95

USDA Prime Beef on fresh-baked roll, with fries

French Dip Sandwich 14.95

shaved prime rib with balsamic glazed caramelized onions, roasted red peppers and creamy horseradish sauce, with fries

Steak Tartar 19.95

chopped USDA Prime Tenderloin tossed in a mustard aioli and served in a Himalayan pink salt bowl