

Special group menus are available and can be created for the unique needs of any group or event.

For your convenience, a 15% gratuity will be added to any party of six or greater.

illinoisrestaurant.com

1.800.585.4658



Illinois Restaurant is located only minutes from downtown Vancouver, but upon arrival, it's as though you've entered another world.

### Our History

- We named the restaurant after two Vancouver landmarks – an ode to the surrounding neighbourhood and the old golf course that was on the VanDusen Botanical Garden site in the 1940s and 50s.
- Voted as the premiere Italian restaurant in downtown Vancouver
- Featured in CNN for Best Places to Eat in Vancouver
- Received Gold Winner for the 2023 International Cuisine Competition in Eastern Canada
- We teamed with several renowned interior designers, including Wade King, to create an airy yet intimate ambiance and décor.
- The slate and wood floor are reclaimed from a 1910 Vancouver warehouse, which adds old-world charm and warmth. Intimate booths line the back walls with a beautiful Rhododendron painting taking presence above.

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## UNIQUE DELICACIES

Served Fresh Daily



## STARTERS

- **LOBSTER ROLLS**—with house-made old bay potato chips.....\$16
- **BEEF TATAK**—unagi, eggplant caviar, pickled carrots.....\$12
- **LOBSTER TEMPURA**—sweet & sour shiitake dipping sauce.....\$22
- **CORVINA TIRADITO**—avocado, apple, dried tuna, radish.....\$12
- **RIBS & CHIPS**—hoisin barbecue sauce, pineapple chutney, lotus chips.....\$12
- **SEARED FOIE GRAS**—grilled peach, ricotta cannoli, balsamic reduction.....\$23
- **FRICASSÉE OF WILD MUSHROOMS**—sherry vinegar, truffled polenta.....\$12



## SOUPS & SALADS

- **FENNEL AND ARUGULA SALAD**—with shaved ricotta and lemon oil vinaigrette.....\$9
- **CORN SOUP**—dungeness crab gratin, chipotle gelée.....\$13
- **CAESAR**—romaine, anchovies, croutons...\$8
- **ICEBERG LETTUCE**—blue cheese, smoked bacon, fuji apple.....\$8
- **TAKO SALAD**—octopus, daikon, kimchi vinaigrette.....\$11
- **MIZUNA SALAD**—truffle vinaigrette, murcott tangerine, caciotta al tartufo.....\$12
- **BABY BOK CHOY**—applewood smoked bacon, toasted macadamia nuts.....\$8



## MAIN COURSE

- **DAY BOAT SCALLOPS**—fennel, prosciutto, black bean sauce.....\$14
- **PRIME RIB**—garlic-mustard rub, au jus, horseradish 10 oz/15 oz.....\$22
- **SEARED SEA SCALLOPS**—crawfish-thyme butter sauce, sautéed swiss chard.....\$29
- **FRIED GREEN TOMATOES**—spinach gnudi, sea beans, peppadew-goat cheese sauce.....\$23
- **SAFFRON-TOMATO SEAFOOD STEW**—prawns, mussels, calamari, market catch..\$28
- **NY STRIP STEAK**—crumbled blue cheese, garlic beurre blanc 4oz/8 oz.....\$19
- **SOUS VIDE CHICKEN ROULADE**—brie cheese, orzo, sun-dried tomato pesto.....\$21

