



# Woman's Athletic Club of Chicago

EXECUTIVE CHEF NICK SUTTON

## Starters and Soups

CUP | \$7 BOWL | \$9

ROASTED POTATO POBLANO SOUP WITH  
CHARRED CORN (V)

TOMATO BOUILLON (V)

CREAM OF MUSHROOM (V)

GAZPACHO WITH LUMP CRAB MEAT (GF) (DF)

SOUP DU JOUR

HOUSE SALAD (V)

## Sandwiches

choice of side salad, fries, fruit or housemade chips

LOBSTER ROLL | \$25

lobster salad, remoulade, buttered roll

NUESKE'S BACON BLT SANDWICH (DF) | \$14

multigrain bread, heirloom tomatoes, mixed greens,  
garlic aioli, avocado

WAC CHEESEBURGER | \$17

two 4-ounce patties, American cheese, sesame bun,

Dijonnaise, housemade pickles, lettuce, tomato

ADD BACON | \$3 ADD AVOCADO | \$3

TURKEY CLUB | \$16

turkey, bacon, lettuce, tomato,

mayonnaise, croissant

50TH ANNIVERSARY SANDWICH (DF) | \$16

sliced chicken, tomato, mayonnaise, celery,

bacon, peach, white bread

TRADITIONAL WAC SANDWICH (DF) | \$16

choice of bread: white, wheat, rye, multigrain

choice of: chicken, tuna, egg, shrimp, turkey,

curry chicken, ham

## Small Plates

SMASH BURGER SLIDERS (3) | \$16

shortrib marmalade, pickled banana peppers,  
pepperjack cheese, pretzel bun

CRISPY CALABRESE SHRIMP | \$14

preserved lemon relish

LUMP CRAB CAKE (DF) | \$20

miso shoyu aioli, charred lemon, petite salad

BAKED LOBSTER MAC AND CHEESE | \$18

lobster, bacon, sourdough crumb

ARGENTINIAN BEEF EMPANADAS | \$13

cilantro cream, roasted tomato salsa

CAULIFLOWER BUFFALO BITES (V) | \$12

buffalo-seasoned cauliflower, celery,  
carrots, ranch dressing

HANDCUT POMME FRITES (V) | \$10

truffle oil, grated Parmesan, parsley

BLACKENED CHICKEN QUESADILLA | \$12

flour tortilla, Chihuahua cheese,

poblano pepper, avocado crema

(DF) Dairy Free (GF) Gluten Free

(V) Vegetarian \*Contains Nuts

Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness

## Bowls

HALF | FULL

AHI TUNA POKE BOWL (DF) (GF) \$17 | \$22

brown rice, cucumbers, edamame,  
cilantro, sesame, lime dressing

MOROCCAN-SPICED CHICKEN HUMMUS BOWL \$12 | \$18

cucumber, tomato salad, mint, marinated chickpeas,  
dried olives, fried artichokes

SWEET AND SPICY SALMON BOWL (DF)(GF) \$17 | \$22

cilantro rice pilaf, corn, black beans, plantain crisps, tomatoes

## Entrée Salads

HALF | FULL

ITALIAN CHOPPED SALAD (GF) | \$18

turkey, crispy salami, chickpeas, olives, blue cheese, corn,  
tomatoes, mozzarella pearls,  
onion mustard dressing

KALE DETOX SALAD\* (GF) \$16 | \$24

kale, endive, sunflower seeds, almonds, pickled blueberries, fresh  
apples, roasted sesame dressing  
choice of: salmon, chicken, shrimp

BLACKENED CHICKEN SALAD (GF) \$13 | \$18

grilled chicken breast, corn salad, cucumber, tomato, avocado,  
tortilla chips, mixed greens, Cajun dressing

ASIAN CHICKEN SALAD\* (DF)(GF) \$13 | \$18

grilled chicken breast, mixed greens, cabbage, carrot, plum,  
peanut, almond, crisp rice noodles, wasabi dressing

LIME GRILLED SHRIMP SALAD (DF) \$16 | \$24

grilled shrimp, little gem, radicchio, crisp garlic, lime segments,  
charred sourdough crumb, soy-honey lime dressing

CHICKEN CAESAR SALAD \$13 | \$18

grilled chicken breast, kale, radicchio, Parmesan sable,  
sourdough crumb, lo-cal Caesar dressing

TRADITIONAL WAC SALAD (GF) | \$18

choice of: chicken, tuna, egg, shrimp, curry chicken  
sliced fresh fruit, berries

COBB SALAD (GF) \$13 | \$18

grilled chicken breast, romaine, cucumber, tomato,  
avocado, blue cheese, hardboiled egg,  
bacon, balsamic dressing

## Entrées

CHICKEN POT PIE | \$18

carrots, peas, tarragon, chicken breast,  
cream, puff pastry

PETITE PRIME BEEF FILET DUO (GF) | \$40

braised Wagyu pot roast, potato fondant,  
carrots, mushrooms, cipollini

PAN-SEARED SCALLOPS (GF) | \$35

sweet potato chow chow, potato crisp,  
brown butter soubise

SEARED FAROE ISLAND SALMON (DF) | \$28

rice pilaf, charred cabbage

TORCHIO PASTA | \$25

tomato jam, yellow tomato, fresh herbs

ROASTED AMISH CHICKEN (GF) | \$24

Brussels sprouts sauerkraut, crisp potatoes,  
lemon chicken jus

GRILLED SWORDFISH | \$34

spaetzle, cipollini aigre-doux,  
squash, garlic cream

## Vegetable Sides

\$6

STEAMED BROCCOLI

GRILLED ASPARAGUS

SAUTÉED SPINACH

SAUTÉED ZUCCHINI

ROASTED FOREST MUSHROOMS

### Craving something sweet?

Ask your server for our new dessert menu, crafted  
by our talented Pastry Chef Tina, a WSET III  
certified sommelier, who can also recommend the  
perfect wine pairing.