

Lighter Fare

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or toasted white bread.

French Dip Sandwich

AGED PRIME RIB sliced, and served on a French roll
with our own flavorful au jus

10.99

10.99

Club Cabare't Special Aged Steak Burger

Aged ground round charbroiled to your liking 6.99 with cheese 7.29

Blue Burger Our juicy steak burger topped with melted blue cheese 8.25

Cajun Cabare't Burger Spicy seasoned and cooked to order 7.99

Beer-Battered Fish Sandwich Deep-fried to golden brown perfection 7.99

Roast Pork Sandwich Tender juicy pulled pork in our special BBQ sauce 7.49

Honey Dijon Chicken Breast

Tender broiled chicken with our honey dijon sauce 6.99

Blackened 8.49

Beer Battered Chicken Sandwich Deep fried to golden brown perfection 7.59

Chicken Philly Juicy chicken topped with sautéed peppers
and onions topped with melted cheese 7.99

Butterfly Pork Chop Sandwich

Tender and juicy pork chop seasoned and broiled 6.99



Lighter Fare Selections Include:

A fresh garden salad or a bowl of our house made soup

Add a huge baked potato or crisp seasoned fries 1.99

House Wines...by Robert Mondavi

Cabernet Sauvignon

Chardonnay

White Zinfandel

Fine wines from the Woodridge Winery, oak finished with great care from quality and value

Glass 7.00

Bottle 24.00

Oak Vineyards Merlot *A wine of rich fruit with a soft easy finish*

Lambrusco *A fruity, chilled wine from Italy, that's great any time*

Glass 7.00

Bottle 24.00

Beverages

Freshly Brewed Coffee Regular or Decaffeinated 1.99

Hot or Iced Tea 1.99

Cappuccino Topped with whipped cream and a cherry 3.75

Chilled Milk 1.99

Hot Chocolate Topped with whipped cream and a cherry 1.99

Green Tea Healthy and calming 1.99

Raspberry Tea 3.25

Having a Birthday?

Anyone having a birthday may come into Club Cabare't
7 days before or 7 days after their birthday,
or any time in between... or come in all of the days,
and receive their meal 1/2 price.
(Must present proper ID)

We Proudly Feature
Breakfast Meats by;



Wine List



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W		a wine full of rich berry fruit and great character	8.25
H		a great before or after dinner sherry	7.00
Bi			Bottle
100	Muscato Alegro	wonderful wine with flavors of peach and apricot, great before or after dinner	27.00

White Wines

White wines are complementary and responsive to foods of more delicate flavor or texture such as chicken, fish, seafood, and salads.

101	Schmitt Söhne Riesling 2007 Auslese		28.00
	This fruity wine combines the floral fruit with spicy gewürztraminer	Glass	7.00
102	Forest Glen, Chardonnay		29.00
	Wonderful fruit, toasty oak, buttery flavor, creamy texture, a touch of spice		
103	Robert Mondavi, Coastal Chardonnay		30.00
	A great wine with complexity and crisp tropical fruit flavors		

Sparkling Wines

Truly festive wines for cocktails or dining.

Bin No.			Bottle
104	Hacienda Brut	Crisp fruitiness of creamy coconut and vanilla in the finish	30.00
105	Gancia Spumante	Soft fruit effervescent with a hint of apricot	38.00
106	Martini & Rossi Asti		43.00
	A fruity sparkling wine, the Mercedes of Astis - soft fruit with effervescent and a hint of apricots		
107	Dom Pérignon	Delicate, yet full with great finesse	215.00
108	Perrier Jouët Fleur	The flowered bottle. Great character, wonderful fruit finish all its own	195.00
109	Cristal Brut by Roederer		339.00
	One of the most famous champagnes - luscious fruit, pear and citrus mingle with oaky nuances		
110	Dom Pérignon Rose	The best of the sparkling rose	460.00
111	Brachetto d' Acqui		42.00
	Sweet, soft and subtle, raspberry & strawberry flavor		

Red Wines

Red wines complement the fine natural tastes and textures of beef, ribs, pasta and hearty dishes

Bin No.			Bottle
112	Oak Vineyards, Merlot	A wine of rich fruit with a soft easy finish	20.00
113	Clos Du Bois, Merlot	A very light sweet taste	31.00
114	Rutherford Hill, Merlot	Deep-purple wine with a ripe nose of plum, blackberries, and currant	45.00
115	Forest Glen, Cabernet Sauvignon		28.00
	Wine with superb balance and tasty flavors of black cherry fruit		
116	Hess Select, Cabernet Sauvignon <i>California</i>	A mild, sweet flavor	38.00
117	Robert Mondavi, Coastal Pinot Noir		36.00
	Medium-bodied with bright cherry aromas and a hint of oak		
118	Caymus, Cabernet Sauvignon	A smooth, rare taste of good Cabernet	185.00
119	Opus One	One of THE BEST!	204.00

Blush Wines

The wine that goes with everything

Bin No.			Bottle
120	Beringer, White Zinfandel	America's favorite premium White Zinfandel	26.00

International Coffee Drinks

All our coffee drinks are made with freshly brewed coffee and whipped cream

Italian Coffee with Anisette	Le Café Francais with Grand Marnier
Dutch Coffee with Vandermint	Jamaican Coffee with Tia Maria
Irish Cream Coffee with Irish Whisky and Kahlúa	Café de Amore with Amaretto
Cream & Coffee with Bailey's Irish Cream	Spanish Coffee with Kahlúa & Brandy

Club

Cabare't

Presents Fine Dining For Your Pleasure

Dancing is not our only specialty!



Proud to Feature...

Hickory Smoked Barbecue Ribs

We smoke our Hickory Ribs for 3 1/2 hours in our smoker with Hickory Wood. If you enjoy a hickory taste, and tender ribs, you'll be in for a real delight!!

Aged Prime Rib

Our Aged Prime Rib is slowly roasted for 2 1/2 hours in our alto sham oven. We cook only AGED PRIME RIB in this oven, to a very slow perfection. A must for PRIME RIB LOVERS!

Aged Steaks

All of Club Cabaret's steaks are AGED in our coolers for twenty to twenty-eight days at controlled temperatures to ensure flavor and tenderness. We only serve USDA CHOICE AGED STEAKS or USDA PRIME.



Appetizers



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- Thinly sliced recipe 4.99
- Special Italian batter, with marinara 4.99
- ling, served with BBQ sauce 6.25
- Deep fried mushrooms Deep fried in special breading and served with ranch dressing 4.99
- Chilled Jumbo Shrimp Cocktail** Five shrimp served with tangy cocktail sauce 8.99
- Fried Dill Pickle Spears** Tasty battered and served with ranch dressing 4.99
- Spinach and Artichoke Dip** With tortilla chips 6.99
- Fresh Vegetable Platter** Garden veggies and warm rolls Half Platter 4.99 Full Platter 8.99
- *******BBQ Smoked Ribs** A sampler of our smoked BBQ ribs! 6.99
- Sautéed Mushrooms** In garlic butter with spices 3.99
- Shrimp Dijon** Five shrimp simmered in dijon butter sauce 9.59
- Super Nachos** Tortilla chips topped with taco meat, cheese, olives, onions, tomatoes, lettuce, jalapenos and sour cream.

Full order	8.49	Half order	5.99
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- *******Club Wings** A delicious platter of 12 jumbo wings any way you choose - breaded without sauce, breaded with mild, breaded hot, breaded BBQ, naked BBQ, naked mild, and naked hot - 50¢ each, or see our specials listing!
- Irish Nachos** Crispy cottage fried potatoes, sautéed peppers and sweet onions covered with aged Wisconsin cheddar. Served with sour cream and jalapeno peppers 6.99
- Chicken Quesadilla** Delicious grilled chicken, 3 cheese blend and onions in a grilled flour tortilla 4.99
- Stuffed Bread Sticks** Soft and delicious, stuffed with rich, creamy mozzarella 5.99
- Crispy Fried Green Beans** Crisp green beans in a delicious breading, and served with ranch dressing 4.99



Sampler Platters

For Two - 2 delicious cheddar stuffed potato skins, 2 mozzarella sticks, 6 juicy fried mushrooms, and a tangy mesquite chicken quesadilla - 7.95

For Four - 5 succulent hand-breaded shrimp, 3 mozzarella sticks, 3 delicious cheddar stuffed potato skins, 3 mouthwatering poppers, 16 juicy fried mushrooms and 2 deep fried chicken tenders - 12.95

Soups & Salads

- Chef's Soup of the Day** by the bowl 4.25
- Fresh Garden Salad** A leafy creation of fresh greens and vegetables 3.99
- Club Cabare't Elegance Salad** Our special house dressing over fresh greens With Virginia smoked ham or grilled chicken 8.79 With Prime Rib 11.29 Blackened add 1.50
- Cottage Cheese** Low fat, small curd 1.99



Potatoes

- *******Club Cabare't Special Baked Potato** A huge baked potato with green peppers, onions, aged cheddar cheese sauce, and bacon bits 4.99
- Au Gratin Potatoes** Baked in our aged cheddar sauce 3.99
- Crisp Seasoned French Fries** 1.99



Cabare't ed Steaks

ty to twenty eight days to tender perfection.

Steaks may be ordered charbroiled or blackened (1.50 extra).

Dinners include a fluffy baked potato with sour cream or crisp seasoned fries, hot dinner rolls, bowl of homemade soup or crisp green salad

*****Aged Prime Rib

Slowly cooked for 2 1/2 hours

House cut (10 oz.) 16.99 Chef Cut (15 oz.) 21.99

Cabare't Cut (28 oz.) 32.99



*****Aged Rib Eye Tender, AGED and broiled to your specifications

House Cut (11 oz.) 16.99 Chef Cut (15 oz.) 20.99

Filet Mignon An 8 oz. center cut aged filet 28.95

Aged Sirloin A tender 8 oz. cut, slowly cooked to suit your choice 11.99

House Specialty

Hickory Smoked BBQ Ribs

Smoked 3 1/2 hours in our smoker with hickory wood... very tender!

Full Rack - 16.99

Half Rack 10.99

Blackened Hickory Smoked BBQ Ribs

Full Rack - 18.49

Half Rack 11.99

~Ask About Our Monthly Specials~

Pasta Alfredo Dishes

Fettuccini pasta tossed in our delicious creamy white Alfredo sauce with toasted almonds.... What a delight!!! 9.99

With Grilled Shrimp 13.99

With Virginia Smoked Ham 13.99

With Fresh Garden Vegetables 10.99 With Aged Prime Rib 16.99

With Grilled Chicken \$13.99 With Blackened Aged Prime Rib 18.49

Each pasta dish is prepared in our special iron skillets, sautéed to perfection and topped with our delicious cream white Alfredo sauce, garlic bread and your choice of a bowl of soup or a crisp green salad.

Mediterranean Pasta

Penne pasta served with grilled chicken, onion tomato, basil, button mushrooms, fresh tarragon, imported parmesan cheese, and a touch of cream. 13.99

Penne Carbonara à la Cameron

Delicious chicken breast atop penne pasta tossed with smoked bacon, sweet peas, onion, and a creamy white parmesan sauce. 12.99

Chicken Parmesan

A juicy breaded chicken breast topped with parmesan cheese on top of a bed of angel hair pasta tossed in our creamy tomato vodka sauce 12.99

Dessert

Hot Apple Pie Baked fresh, traditional favorite served warm with whipped cream and a cherry 3.99 With ice cream 4.75 With cheese 4.50

Chocolate Lovin' Spoonful

A giant mouthful of chocolate pudding between two layers of moist, dark chocolate cake, drenched with more chocolate! 4.49



Love Selections

Almond Orange Roughy

Zealand white fish, broiled to perfection and
sprinkled with toasted almonds 16.99 Blackened add 1.50

Fried Shrimp Eight golden brown shrimp served with cocktail sauce 10.99

Stuffed Shrimp Stuffed with crab meat, onions, bell peppers,
bread crumbs, and fresh herbs 13.99

Crab Crowned Tilapia

Broiled mild tilapia crowned with our crab stuffing and finished
with Key Lime cream sauce 14.99

Dinner Combinations

Your choice of Aged Prime Rib or Aged Rib Eye with your choice
of Stuffed Shrimp, Orange Roughy or Crab Crowned Tilapia
\$26.99

Pork

Pork Chop Two 8 oz. center cut chops slowly cooked in our
smoker with hickory wood 14.99



Ruby Burger

A delicious charbroiled 1/2 lb. burger with your choice of toppings,
seasoned fries, hot apple pie and a bottle of chilled Dom Pérignon
\$209.99

Chicken

Chicken Breast Slowly charbroiled to a golden brown... Low Fat 8.99

Chicken Fried Chicken Pan fried breaded chicken breast served with mashed potatoes
and covered with country gravy 9.99

Bourbon Chicken Grilled chicken breast marinated with bourbon. 10.99

*All dinners include a fluffy baked potato with sour cream or crisp seasoned fries,
hot dinner rolls, and a bowl of house made soup or crisp green salad.*

Vegetables

Steamed Broccoli 2.99 with cheese 3.49

Vegetable Medley
Carrots, broccoli, and cauliflower with garlic butter 3.79

For The Health Conscious

- Margarine available or upon request, we will prepare your order using margarine.
- No-Salt substitute available
- No-Fat, No-Cholesterol dressings available
- Upon request, we will omit ingredients from your meal, such as salt, butter, oils, etc. Just let us know!

Consumer Advisory

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 the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces risk of illness.

We are here to serve you.

Club Cabare't gift certificates available. Ask our wait staff for details.