

APPETIZERS

BRUSSELS SPROUTS

Brussels sprouts and sun-dried tomatoes topped with goat cheese, WhistlePig syrup and a balsamic glaze... **\$18**

NORTHWOODS POUTINE

Home-style french fries or tater tots, white cheddar curds topped with beef gravy and scallions... **\$16**

Add a protein for an up-charge: **\$8** Grilled Chicken, Salmon, Steak, Short Rib, **\$13** Jumbo Shrimp (3).

WHITE CHEDDAR CHEESE CURDS

White Cheddar Curds with homemade IPA beer batter fried in beef tallow served with ranch and marinara sauces... **\$15**

5 WHAM BAM SHRIMP

Five jumbo shrimp hand breaded, deep-fried in beef tallow and tossed in a creamy garlic chili sauce placed over a bed of shredded cabbage and topped with scallions... **\$23**

SMOKED BACON (GF)

3 strips of ¼ inch thick Applewood smoked bacon... **\$12**

Your choice of smoked, candied, or cowboy.

ANNA'S ITALIAN STYLE MEATBALLS MARINARA

Two 5oz homemade Italian-style meatballs smothered with marinara and baked with mozzarella and parmesan cheeses... **\$17**

CHEESE QUESADILLA

A blend of shredded cheeses in a flour tortilla... **\$14**

VEGGIE QUESADILLA

A blend of shredded cheeses, spinach, sauteed mushrooms, onions and peppers in a flour tortilla... **\$16**

Add a protein for an up-charge: **\$8** Grilled Chicken, Salmon, Steak, Short Rib, **\$13** Jumbo Shrimp (3).

HOT HONEY PEPPERONI FLATBREAD

Pinsa bread topped with marinara, pepperoni and shredded mozzarella then drizzled with hot honey sauce... **\$15**

PESTO FLATBREAD

Pinsa bread topped with pesto sauce, sun-dried tomatoes, balsamic glaze and fresh mozzarella cheese... **\$15**

6 BONE-IN JUMBO WINGS

Six marinated JUMBO wings deep fried in beef tallow, served with celery, carrots, your choice of sauce and dip... **\$14**

Sauce Choices – Mild Buffalo, Hot Buffalo, Honey BBQ, Sweet Chili, Jerk and Hot Honey... Dipping Choices – Ranch or Blue Cheese.

4 HOMEMADE FRESH CHICKEN TENDERS

All tenders are marinated and hand breaded, then fried in beef tallow served with your choice of sauce and dip... **\$15**

Sauce Choices – Mild Buffalo, Hot Buffalo, Honey BBQ, Sweet Chili, Jerk and Hot Honey... Dipping Choices – Ranch or Blue Cheese.

EGG-ROLL OF THE MONTH

Each month Caraway's will feature an egg-roll of the month. Please ask your server for this month's selection... **\$15**

SOUPS & CHILI

HOUSE SOUP FRENCH ONION

Cup... **\$6** Bowl... **\$8** Baked French Onion Crock... **\$10**

SOUP OF THE DAY

Ask server. Cup... **\$6** Bowl... **\$8**

All bowls of soup are served with a warm Garlic Parmesan Bread Knot.

CHILI (GF)

Cup... **\$7** or Bowl... **\$10**

Choose toppings - Shredded Cheddar, Sour Cream, Scallions or Raw Red Onion.

SIDES

\$5 French Fries, **\$5** Tater Tots, **\$5** Coleslaw, **\$5** Side Salad, **\$5** Garlic Parmesan Bread Knots, **\$6** Onion Rings, **\$6** Baked Potato, **\$8** Mama's Cheesy Smash Potatoes, **\$8** Mashed Potatoes and Gravy, **\$8** Vegetable of the Day

All fried items are fried in Beef Tallow

\$12 KIDS MENU

All kids meals served with a drink and your choice of Fries, Tater Tots, or Orange Slices.

GRILLED CHEESE

MAC & CHEESE

KIDS CHEESEBURGER

TWO HOMEMADE FRESH CHICKEN TENDERS

\$3.50 DRINKS

COCA-COLA PRODUCTS

Coke - Diet Coke - Coke Zero - Sprite - Minute Maid Lemonade - Tonic Water - Seagram's Ginger Ale - Seltzer Water - Cranberry Juice - Pineapple Juice - Orange Juice - Coffee

CARAWAY'S

BAR & GRILL

SALADS

All full sized salads are served with a warm Garlic Parmesan Bread Knot. Dressings are always served on the side.

CHICKEN BACON RANCH SALAD (GF)

Fresh bed of romaine lettuce topped with chopped bacon, shredded cheddar, diced tomato, diced scallions and sliced chicken breast served with ranch dressing... **\$18**

CHOPPED COBB SALAD (GF)

Fresh bed of mixed greens tossed with diced chicken, hard-boiled egg, avocado, tomatoes, chives, bacon and blue cheese crumbles, choice of dressing... **\$18**

CAESAR SALAD

Fresh bed of romaine lettuce topped with shaved parmesan and croutons served with caesar dressing... **\$15**

COWBOY STEAK SALAD

4oz skirt steak placed over a fresh bed of mixed greens adorned with corn, red onion, black beans, crispy tortilla strips, tomatoes, pickled jalapeño and cheddar cheese, served with chipotle ranch dressing... **\$24**

MEATBALL SALAD

Fresh bed of romaine lettuce topped with two of Anna's Famous 5oz homemade Italian-style meatballs, giardiniera, tomatoes, raw onion and parmesan cheese, served with a balsamic vinaigrette... **\$21**

SIDE SALAD (GF)

Fresh bed of mixed greens topped with diced tomato, red onion and croutons, choice of dressing... **\$5**

Add a protein for an up-charge: **\$8** Grilled Chicken, Salmon, Steak, Short Rib, **\$13** Jumbo Shrimp (3).

SALAD DRESSINGS:

Ranch (GF) – Blue Cheese (GF) – Thousand Island (GF) – Balsamic Vinaigrette (GF) – Caesar (GF) – Poppyseed (GF) – Chipotle Ranch (GF)

Add extra cheese to any salad: (**\$1** up-charge) Shredded Cheddar, Shredded Mozzarella. (**\$3** up-charge) Blue Cheese Crumbles, Goat Cheese, Feta and Fresh Mozzarella.

BURGERS*

All of our burgers are made with 100% certified local Angus farm-raised beef. Each burger is served with your choice of French Fries, Tater Tots, Coleslaw, Side Salad, Garlic Parmesan Bread Knots. (**\$1** up-charge) Onion Rings, Baked Potato. (**\$3** up-charge) Mama's Cheesy Smash Potatoes, Mashed Potatoes & Gravy or Vegetable of the Day.

CHEESEBURGER

½ pound Angus burger topped with cheese, lettuce, tomato and onion on a Turano Brioche Bun... **\$16**

FAK BURGER

½ pound Angus burger topped with American cheese, avocado, lettuce, tomato, onion, pickled jalapeño and mayo on a Turano Brioche Bun... **\$19**

FRENCH ONION BURGER

½ pound Angus burger topped with caramelized onion, sautéed mushroom, provolone and swiss cheese, lettuce and tomato served with a side of poutine gravy on a Turano Pretzel Bun... **\$20**

PHILLY CHEESESTEAK BURGER

½ pound Angus burger topped with 4oz Philly cheesesteak, provolone cheese, caramelized onion and peppers served on Turano Brioche Bun... **\$24**

BLACK & BLUE BURGER

½ pound Angus burger topped with blue cheese crumbles, blackened seasoning, lettuce, tomato, crispy onion straws and a dash of A.1. Sauce served on a Turano Pretzel Bun... **\$20**

DOUBLE SMASH BURGER

Two 4oz Angus patties topped with red onion, smoked bacon, fried egg, smashed tater tots and garlic aioli served on a Turano Brioche Bun... **\$22**

"This is like... Cheeseburger... Jenga... Heaven."

- Mario Turano, Turano Bread Company

COWBOY BURGER

Two 4oz Angus patties topped with pickled jalapeños, caramelized onion, sautéed peppers, lettuce, tomato, pepper jack cheese, two fried eggs with chipotle mayo on a Turano Schiacciata Loaf... **\$26**

Cheese Options: American, Provolone, Pepper Jack, Cheddar, Swiss, Shredded Mozzarella. (**\$3** up-charge) for Blue Cheese Crumbles, Goat Cheese, and Fresh Mozzarella.

Bun and Bread Options: Brioche Bun, Sourdough Bread, Marbled Rye Bread, French Roll. (**\$2** up-charge) Gluten Free Bun, Pretzel Bun, Schiacciata Loaf.

SANDWICHES

All sandwiches served with one of the following: French Fries, Tater Tots, Coleslaw, Side Salad, Garlic Parmesan Bread Knots. (\$1 up-charge) Onion Rings, Baked Potato. (\$3 up-charge) Mama's Cheesy Smash Potatoes, Mashed Potatoes & Gravy or Vegetable of the Day.

PHILLY CHEESESTEAK

Shaved Philly steak topped with caramelized onions, sautéed peppers, American and provolone cheese with Caraway's cheese sauce served on a Turano French Roll... **\$20**

GRILLED CHICKEN CAPRESE

Grilled marinated chicken breast topped with fresh mozzarella, tomato, pesto, avocado and balsamic glaze served on toasted Turano Steak Roll... **\$22**

SHORT RIB GRILLED CHEESE

Braised short rib with cheddar & pepper jack cheese topped with crispy onion straws served on Turano Sourdough Bread... **\$20**

CORNEBEEF

Corned beef topped with pickle, swiss cheese and garlic aioli served on toasted Turano Marbled Rye Bread with a side of horseradish crema... **\$20**

REUBEN

Corned beef topped with sauerkraut, swiss cheese and thousand island dressing served on toasted Turano Marbled Rye Bread... **\$20**

CARAWAY'S GRILLED CHEESE

A blend of American and cheddar cheese, bacon and tomato served on grilled Turano Sourdough Bread... **\$16**

THE DUNCAN DEAN GRILLED CHEESE

American and provolone cheese combined with shaved Philly steak, caramelized onions and sautéed peppers served on Turano Sourdough Bread... **\$20**

ITALIAN BEEF

Italian beef, mozzarella cheese, and your choice of sweet peppers or hot giardiniera served on Turano French Roll... **\$20**

BLT

¼ inch thick Applewood smoked bacon, lettuce, tomato and mayonnaise served on grilled Turano Sourdough Bread... **\$18**

ANNA'S ITALIAN STYLE MEATBALL MARINARA

Two 5oz Anna's Italian style meatballs smothered with marinara, baked with mozzarella and parmesan cheese served on a Turano French Roll... **\$22**

TURANO BREAD OPTIONS:

Brioche Bun, Sour Dough Bread, Marbled Rye Bread, French Roll, (\$2 up-charge) Gluten Free Bun, (\$2 up-charge) Pretzel Bun, (\$2 up-charge) Schiacciata Loaf

Cheese Options: American, Provolone, Pepper Jack, Cheddar, Swiss, Shredded Mozzarella. (\$2 up-charge) for Blue Cheese Crumbles, Goat Cheese, and Fresh Mozzarella.

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®



Take-Out Orders: Please Call (708) 469-7202

Derek Molis and Jennifer Molis-Bozzi, owners of CaraWay's Bar & Grill, lovingly explain where the name "CaraWay's" comes from.

On May 2, 1990, their late mother passed away from a hard fought battle with cancer. On March 24th, 2002, their late father passed away while in Jamaica attending Derek's wedding. Derek and Jennifer also have another older sibling, Brian Molis. Together, after their parents' passings, they all agreed on one thing: When it came time to one day begin families of their own, no first names from Mom or Dad could be used for first names of grandchildren, but middle names could be.

As it turned out, Brian was first to begin his family, and now has 3 children: Samantha Carol, Sydney Jacqueline & Brendan Wayne. Jennifer was second, and she also has 3 children: Cole Wayne, Parker Patrick & Breckin Carroll. Derek was last, and has one daughter: Cammie. As it turned out, several of the

SIGNATURE ENTREES

CHICKEN PICCATA DINNER

Grilled chicken slathered in a garlic wine sauce, capers and sun-dried tomatoes, accompanied by smooth mashed potatoes... **\$32**

Ferrari Carano Chardonnay, California... **\$13**

CHICKEN CAPRESE DINNER

Grilled marinated chicken breast topped with fresh mozzarella, tomato, pesto, avocado and balsamic glaze served with a side of mashed potatoes and the vegetable of the day... **\$33**

Scarpetta Pinot Grigio, Friuli-Venezia Giulia region of Italy... **\$10**

CATCH OF THE WEEK

Fresh fish brought in weekly. Market Price.

BRAISED SHORT RIB DINNER (GF)

Braised short rib over creamy garlic mashed potatoes topped with bordelais sauce and crispy onion straws served with the vegetable of the day... **\$35**

Hahn Cabernet, California... **\$9**

10 OZ ALLEN BROTHERS MANHATTAN STRIP FILET (GF) *

10 oz Manhattan Strip Filet, served with your choice of any two sides... **\$37**

Bonanza Cabernet, California... **\$10**

12 OZ ALLEN BROTHERS RIBEYE (GF) *

12 oz Ribeye steak, served with your choice of any two sides... **\$39**

Elouan Pinot Noir, Oregon... **\$13**

12 OZ GRILLED BONE-IN IOWA DUROC PORK CHOP

12 oz Grilled Iowa Duroc Pork laid over a bed of mashed potatoes, accompanied with sautéed spinach, peppers and bacon... **\$42**

Surf and Turf option available for an up-charge: **\$13** Blackened, Grilled, or Fried Jumbo Shrimp (3). (\$4 up-charge) Grilled Mushrooms, Caramelized Onions or Blue Cheese Crumbles.

DESSERTS

APPLE BAVARIAN TARTE

Apple Bavarian Tarte served with a scoop of vanilla ice cream and a caramel drizzle... **\$15**

CHEESECAKE

Ask server for selections of cheesecake in house... **\$15**

TRIPLE LAYER CHOCOLATE CAKE

A rich and flavorful three layer chocolate cake served with a scoop of vanilla ice cream, chocolate and caramel drizzles... **\$15**

TURANO SUNDAE

Choice of a Cookie or Brownie, topped with ice cream, caramel and chocolate syrup... **\$15**

LAVA CAKE

Warm molten Brandy Cake, served with caramel drizzle and vanilla ice cream... **\$15**

ICE CREAM SUNDAE (GF)

Vanilla ice cream topped with whipped cream, chocolate and caramel drizzles.... **\$5**

grandchildren's middle names were chosen to honor their late Mother and Father.

Fast forward to 2021, when Derek called Jennifer and asked her one question, "Are you ready to go?" Jenn said yes, knowing Derek was talking about opening a bar, a topic they often discussed. It was time to follow in their father's footsteps who had previously owned two taverns on Chicago's Southside in Garfield Ridge named "Big Moe's." So the search was on and a location was secured. However, for months, they couldn't find a name for the bar that made either of them happy.

December of 2021, Derek woke up to a ringing phone call from Jennifer at about 2am in the morning. Jennifer was so excited saying to Derek, "I got it! I got the name for the bar!

It's CaraWay's." Derek told her "Jenn, don't pick this name because it's personal to me. We will find a name. Don't worry." Jennifer kept on, "No! It has to be CaraWay's. It ties everything in, Mom & Dad, and it will be good Karma if we name the bar CaraWay's. Mom & Dad will be watching over us."

So CaraWay's it is. But why CaraWay's? Where does this name actually come from? When Derek's daughter Cammie was born, he struggled with what her middle name would be, not knowing at that time if he would have any other children. So he made up her middle name, "CaraWay", to honor his Mother & Father, and to encapsulate the loving memory of both his parents 'Carol & Wayne' inside of one name: CaraWay.

Thank you for dining with us at CaraWay's.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please communicate any food allergy to an employee of this establishment and that employee shall communicate that food allergy information to the Person in Charge or Certified Food Protection Manager on duty at the establishment. (GF) Gluten Free.

All of Caraway's fried items are fried in beef tallow.

No split checks on weekends or for parties of 5 or more. Automatic gratuity will be added to parties of 6 or more. Any credit card slip that is not signed or returned will automatically result in a 20% service charge of the final total.

