

the Village
Squire
Restaurants



HOUSE DRINKS

MAI TAI

VILLAGE SQUIRE'S ORIGINAL SINCE 1974!

With dark & light rum, tropical juices and liqueurs in our 22 oz Village Squire Cup to keep! / 10.99

GEORGE'S RUM BARREL

Dark and light rum, pineapple & orange juices in our 22 oz Village Squire Cup to keep! / 10.99
PLEASE DON'T ORDER A THIRD!



ADD A FLOATER MYER'S DARK RUM +4.00



SQUIRE FLIGHT

Four tasters of Mai Tai, Rum Barrel, Zombie, and Blue Knight. TRY THEM ALL! / 11.99

BLUE KNIGHT

Malibu Coconut Rum, light rum, blue curacao, citrus and pineapple juices / 9.99

ZOMBIE MAKE THE DEAD WALK AND TALK!

Blend of rum, tropical juices, and creme de almond liqueur / 10.99



MAI TAIS TO GO

12 oz Single Serve bottles ~~FOR~~ \$7.99

AND Half Gallon Mixes with 375 ml Kraken Black Spiced Rum to mix at home ~~FOR~~ \$39.00!

ZERO-PROOF



MAI TAI REFRESHER

Our in-house tropical juice blend minus the rum.

EVERYONE NEEDS THEIR VITAMIN C! / 5.99

FROZEN STRAWBERRY DAIQUIRI NA

with whipped cream / 5.99

FROZEN PIÑA COLADA NA

with whipped cream and cherry / 5.99



FOUNTAIN DRINKS

COKE • DIET COKE • COKE ZERO
SPRITE • FANTA ORANGE • LEMONADE
FUZE RASPBERRY TEA • MR. PIBB

SPRECHER ROOT BEER (BOTTLE)

HOT COFFEE • HOT TEA

ICED TEA (UNSWEETENED)

FLAVORED ICED TEAS & LEMONADES

STRAWBERRY • PEACH • MANGO
HALF TEA/HALF LEMONADE

SAN PELLEGRINO (1/2 LITER)

Free Refills with Fountain Drinks, Lemonades, Teas, and Coffee.

SPIRITS

TEQUILA

Corazon Blanco
Patrón silver
Casamigos Reposado
Don Julio Reposado

RUM

Bacardi
Bacardi Limon
Kraken Black
Myer's Dark Rum
Malibu
Captain Morgan
Captain Morgan Private Stock

VODKA

Tito's
Smirnoff
Absolut + Flavors
Ketel One
Ketel Citroen
Grey Goose

GIN

Beefeater
Tanqueray
Ford's Gin
Bombay Sapphire
Hendrick's

SCOTCH

Dewar's White
Johnny Walker Black
Glenlivet 12 yr

WHISKEY

Jack Daniel's
Jameson
Seagram's 7
Seagram's VO
Canadian Club
Crown Royal
Bulleit Rye
Fireball
Southern Comfort

BOURBON

Jim Beam
Maker's Mark
Knob Creek
Buffalo Trace
Bulliet
Woodford Reserve
Basil Hayden
Angel's Envy

If you choose to pay with credit card, a 3% surcharge will be added to offset processing costs. No surcharge applies for debit card payments or cash payments.

CLASSIC COCKTAILS



OLD FASHIONED

OLD FASHIONED

Buffalo Trace Bourbon, demerara, bitters, orange, cherry / 10.99

FRENCH GIMLET

Ford's Gin, St. Germain Elderflower Liqueur, lime / 9.79

RYE MANHATTAN

Bulleit Rye Whiskey, sweet vermouth, bitters, black cherry / 11.99

LONG ISLAND ICED TEA

Rum, Tequila, Vodka, Gin, sour lime, brewed tea, and splash of Coke / 9.79

TITO'S BLOODY MARY

Classic Bloody Mary in a large goblet with Tito's Handmade American Vodka, celery salt rim, with garnish / 8.99
MAKE IT SPICY, JUST ASK!

CORAZON MARGARITA

Corazon Blanco Tequila, triple sec, sour, lime / 9.99

PATRÓN MARGARITA

Patrón Silver Tequila, Cointreau, sour, lime / 12.99

AMERICAN MULE

Tito's Vodka, ginger beer, lime, copper mug / 8.99



FRENCH GIMLET



AMERICAN MULE

MARTINIS

FRENCH MARTINI

Absolut Vanilla, Chambord Black Raspberry Liqueur, pineapple, lemon twist / 10.99

PINEAPPLE MARTINI

Malibu Coconut Rum, St. Germain Elderflower Liqueur, pineapple, vanilla simple syrup, lemon juice / 10.29

POMEGRANATE MARTINI

Absolut Citron, pomegranate liqueur, cranberry, fresh lime / 10.79

COSMOPOLITAN

Absolut Citron, Cointreau, cranberry, lime / 10.99

FROZEN COCKTAILS

STRAWBERRY DAIQUIRI

Blended strawberry puree with light rum, topped with whipped cream and lime / 7.99

PIÑA COLADA

The original frozen beach cocktail with Malibu Coconut Rum / 7.99

MUDSLIDE

Vanilla ice cream, Kahlua, vodka, Bailey's Irish Cream, blended and poured over chocolate drizzle, with whipped cream / 8.99

BEER

BOTTLES & CANS

Angry Orchard Hard Cider

Bell's Two Hearted IPA

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Guinness Stout (14.90Z CAN)

Hacker Pschorr Weisse

Heineken

Heineken 0.0 (NON-ALCOHOLIC)

Lakefront Brewery New Grist GF

Michelob Ultra

Michelob Ultra Zero (NON-ALCOHOLIC)

Miller High Life

Miller Lite

Modelo Especial

PBR (16OZ CAN)

Revolution Anti-Hero IPA (12OZ CAN)

Three Floyds Zombie Dust Pale Ale

DRAFT ASK ABOUT OUR ROTATING TAPS!

Blue Moon

Coors Light

Miller Lite

Sam Adam's Seasonal

Stella Artois

Yuengling

SELTZERS

CARBLISS CRANBERRY • BLACK RASPBERRY

HIGH NOON

PINEAPPLE • GRAPEFRUIT • PEACH • WATERMELON

WHITE CLAW BLACK CHERRY



WINE

HOUSE WINE

Serving Canyon Road, California

REDS: Cabernet, Pinot Noir, Merlot

WHITES: Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato

WHITE

Riesling, Chateau St. Michelle Washington 7.99 10.49 30

Pinot Grigio, Santa Margherita Italy 14.99 18.79 57

Sauvignon Blanc, Kim Crawford New Zealand 11.49 14.99 44

Moschofilero, Boutari Greece 10.79 14.79 42

Chardonnay, Kendall Jackson California 9.99 13.49 38

ROSÉ + SPARKLING

Rosé, Whispering Angel France 13.99 17.99 54

Prosecco, LaMarca Italy Split 9.99

RED

Pinot Noir, Meiomi California 11.99 15.79 47

Cabernet, Bonanza California 9.99 13.49 39

Cabernet, Josh California 8.99 11.99 36

Cabernet, Kendall Jackson California 13.49 16.99 52

Merlot, J. Lohr California 9.79 13.49 39

Red Blend, Conundrum California 8.99 11.99 36

6 oz.	9 oz.	BTL
7.49	9.79	28

APPETIZERS AND SHAREABLES



SAGANAKI

SAGANAKI *Opa!*

The Flaming Cheese, lit with brandy tableside and served with lemon and pita / 12.99

GYROS APPETIZER

Slices of carved gyro meat with grilled pita quarters, tzatziki sauce, and red onion, grape tomatoes, Kalamata olives, cucumbers, pepperoncinis, green pepper, and crumbled imported feta cheese / 13.99

WISCONSIN CHEESE CURDS

Deep fried white cheddar curds, with ranch dressing / 11.99

BAVARIAN KING PRETZEL

Giant baked Bavarian pretzel, salted, served with Dusseldorf mustard, beer cheese sauce, and cinnamon butter / 13.99

BBQ CHICKEN QUESADILLA

Grilled chicken with grilled pico de gallo and melted cheddar jack cheese in grilled tortillas. Served with crispy onions, and topped with BBQ Sauce. Comes with ranch dressing for dipping / 12.99

MOZZARELLA STICKS

Served with marinara / 10.99

CALAMARI

Crispy breaded calamari, served with cocktail sauce and lemon / 14.99

CHICKEN FINGER APPETIZER

Hand breaded with two dipping sauces: Honey Mustard, Ranch, BBQ, Buffalo, Honey Garlic, Garlic Parmesan / 12.99



GYROS APPETIZER

EXTRA DIPPING SAUCES +79¢ EACH

Honey Mustard • Ranch • BBQ • Buffalo
Honey Garlic • Garlic Parmesan

IDAHO POTATO SKINS

Cheddar Jack cheese melted over deep fried potato skins, with bacon, scallions, and sour cream / 10.99

ROASTED GARLIC

Two roasted garlic cloves served with baked feta, toasted French bread rounds, Kalamata olives, grape tomatoes, red onion, cucumbers, green pepper, pepperoncinis, and house vinaigrette dressing / 13.99

SWEET & SPICY BRUSSELS SPROUTS

Crispy sprouts, tossed with chopped bacon, and honey garlic sauce / 12.99

BUFFALO WINGS

Jumbo, bone-in wings with choice of sauce (Mild, Garlic parmesan, BBQ) with celery, carrots and blue cheese dressing / (8) 14.99

FILET SLIDERS*

Sliced filet medallions on baked mini garlic French rolls, caramelized onions, demi glace, Monterey cheese, with chips and horseradish cream sauce on the side / 19.99

SALADS AND SOUPS

Dressings: House, Ranch, French, Raspberry Vinaigrette† (NUT ALLERGY), Sweet Basil Vinaigrette, 1000 Island, Bleu Cheese, or Caesar.

BERRY NUT SALAD*†

Mixed greens topped with strawberries, dried cranberries, roasted walnuts, avocado, and egg. Served with a pita and choice of dressing / 15.99

MEDITERRANEAN CHICKEN SALAD

Two broiled chicken skewers on a bed of fresh mixed greens, grape tomatoes, crumbled feta, Kalamata olives, pepperoncinis, cucumbers, red onions and carrots with a pita and choice of dressing / 18.99

TUSCAN CRANBERRY SALAD*†

Romaine lettuce, roasted walnuts, granny smith apple slices, dried cranberries, red onion, crumbled bleu cheese tossed in basil vinaigrette dressing. Served with grilled pita on the side / 15.79

COBB SALAD

Mixed greens, with avocado, tomatoes, carrots, bacon, egg, bleu cheese, choice of dressing / 15.99

CAESAR SALAD

Romaine lettuce, tossed with Caesar dressing, croutons, parmesan, with toasted garlic bread rounds / 13.99

FILET & BLEU STEAK SALAD*

Broiled, sliced beef tenderloin medallions, over mixed greens, blue cheese crumbles, avocado, red onion, grape tomatoes, blue cheese dressing & balsamic glaze / 20.99

GREEK SALAD

Mixed greens, tomatoes, cucumber, pepperoncinis, red onions, Kalamata olives, carrots, green peppers, feta, and house dressing / 15.79
ANCHOVIES UPON REQUEST.

BBQ CHICKEN QUESADILLA SALAD*

Grilled chicken quesadilla with pico de gallo and melty cheese, over romaine lettuce, cheddar jack cheese, crisp chopped bacon, grape tomatoes, cucumbers, avocado, and crispy onion strings. Served with BBQ sauce on top and ranch dressing on the side / 18.99



BERRY NUT SALAD

Salad Add-Ons

CHICKEN (blackened or broiled) 3.99
SHRIMP (sautéed or blackened) 4.99
SALMON (blackened or broiled) 7.99
GYRO SLICES 5.99 / GRILLED PITA 1.99

SOUPS & SIDE SALADS

FRENCH ONION SOUP

CUP 4.99 / BOWL 5.99
BAKED W/ MOZZARELLA +.99

AVGOLEMONO SOUP

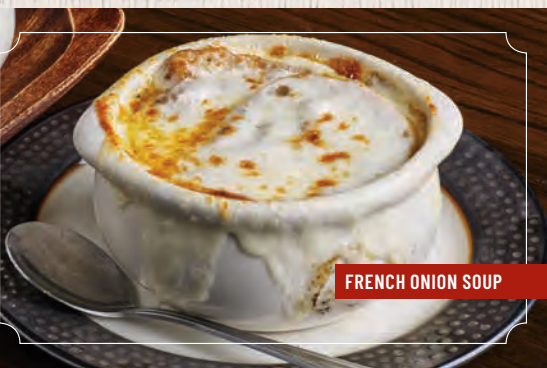
Creamy chicken with rice and lemon
CUP 4.99 / BOWL 5.99
QUART-TO-GO 18.99

GARDEN SIDE SALAD / 5.99

CAESAR SIDE SALAD / 7.99

GREEK SIDE SALAD / 7.99

BERRY SIDE SALAD / 7.99



FRENCH ONION SOUP

GYROS + SOUVLAKI

[GET EXTRA TZATZIKI SAUCE +79¢]

GYROS PLATE*

A mountain of Gyros with pita, tomato, onions, tzatziki sauce, with steak fries / 17.99

GYROS SANDWICH

Wrapped in pita with tomato, onions, and tzatziki on the side, with steak fries / 15.99

GYROS ZORBA

Mountain of gyros, grilled pita, Greek salad garnish, tzatziki sauce, with steak fries / 19.99

CHICKEN SOUVLAKI ZORBA PLATTER

Two broiled chicken skewers, rice pilaf, grilled pita, Greek salad garnish, tzatziki sauce, and lemon / 19.99

GYROS & SOUVLAKI ZORBA PLATTER

Combination of carved gyros, one chicken souvlaki kebab, rice pilaf, grilled pita, Greek salad garnish, tzatziki sauce, and lemon / 20.99



GYROS PLATE



CHICKEN SOUVLAKI ZORBA PLATTER

ADD A CUP OF SOUP TO YOUR SANDWICH *starting at 4.99*

BURGERS

Juicy Angus half-pound burgers are served with lettuce, tomato, onion and choice of one side.

SUB CHIPOTLE BEAN VEGGIE PATTY NO CHARGE.

CHEESEBURGER*

Choice of: American, Monterey Jack, Swiss, cheddar, or mozzarella / 15.99
HAMBURGER / 14.99

SQUIRE BURGER*

Sautéed mushrooms, grilled onions, and cheddar / 16.79

BACON CHEDDAR BURGER*

Crisp bacon and cheddar / 17.99

DOUBLE SMASH BURGER*

Two ¼ lb. patties, American cheese, garlic aioli, pickles and red onion / 15.99

PUB BURGER*

Monterey Jack cheese, crispy onions, avocado, and chipotle mayo / 17.99

MUSHROOM SWISS BURGER*

Sautéed mushrooms and Swiss / 16.79

SQUIRE PATTY MELT*

Grilled onion, bacon, and Swiss on marble rye / 17.99

SANDWICHES

Served with choice of one side.

PUB CHICKEN SANDWICH

Grilled or blackened chicken breast topped with Monterey jack, crispy onion strings, avocado, lettuce, tomato and chipotle mayo on grilled pretzel bun / 17.99

FRENCH DIP

Toasted garlic French roll, roast beef, sautéed mushrooms, Swiss and au jus / 16.99

FILET STEAK SANDWICH*

Broiled & sliced filet medallions, sautéed mushrooms, grilled onions, Monterey cheese, toasted garlic roll, creamy horseradish sauce / 20.99

PRIME RIB GRINDER*

Thinly sliced prime rib with grilled onions and mozzarella on garlic French roll / 19.99

THE PHOENIX

Dill pickle brined fried chicken breast, monterey cheese, pickles, lettuce, tomato, garlic aioli / 16.99

RUSTIC TURKEY CLUB

Sliced turkey breast, lettuce, mayo, bacon, avocado, tomato on toasted focaccia / 15.99

REUBEN

Grilled corned beef, Swiss, sauerkraut, 1000 Island dressing on marbled rye / 16.99

CRISPY CHICKEN RANCH WRAP

Crispy chicken, shredded lettuce, diced tomato, Cheddar Jack cheese, ranch dressing, wheat tortilla / 16.99

CRISPY CHICKEN CAESAR WRAP

Crispy chicken fingers, parmesan, romaine, diced tomatoes, Caesar dressing, wheat tortilla / 16.79

GYRO WRAP

Gyros, shredded lettuce, Greek vinaigrette, onion, tomato, feta cheese, tzatziki sauce, wheat tortilla / 16.99

CHIPOTLE CHICKEN WRAP

Broiled chicken, bacon, cheddar & Monterey Jack cheese, pico de gallo, shredded lettuce, chipotle mayo, wheat tortilla / 16.99

SHRIMP TACOS

Three grilled tacos, lettuce, pico de gallo, shredded cheese, avocado, chipotle mayo, flour tortillas. Served with rice pilaf and lime (NO SIDE CHOICE) / 17.99

SIDE CHOICES

for Burgers & Sandwiches

SANDWICH SIDES

FRENCH FRIES

CHIPS

COLESLAW

RICE PILAF

GARLIC MASHED POTATOES

PREMIUM SIDES

SWEET POTATO WAFFLE FRIES +1.99

BEER BATTERED FRIES +1.99

GREEK FRIES +2.99 with crumbled feta, fresh lemon, seasonings

FRESH FRUIT +1.29

CUP OF SOUP SIDE +1.49

GARDEN SIDE SALAD +2.49

PREMIUM SIDE SALAD +3.99 (Greek, Caesar, Berry Nut)

PICK TWO COMBO

CHOOSE:

SOUP + SALAD
starting at 13.99*

HALF SANDWICH + SOUP OR SALAD
starting at 14.99*

*Premium selections are additional cost

BOWL SOUP

Chicken Avgolemono

Soup of the Day

French Onion Bowl

ADD BAKED MOZZARELLA (+1)

Chili Bowl (seasonal) (+1)

SALAD

Garden • Caesar (+1)

Berry Nut † (+1) • Greek (+1)

HALF SANDWICH

Half sandwiches served with housemade chips and pickles.

Turkey • Roast Beef • BLT
Corned Beef • Grilled Cheese

Served with lettuce, tomato, mayo on focaccia roll.

PREMIUM HALF SANDWICH (ADD \$2)

Rustic Turkey • French Dip
Reuben • Gyros

SIGNATURE STEAK AND CHOPS

Served with soup or salad, bread & butter, potato/side choice, and roasted vegetables..



NEW YORK STRIP STEAK

TOP SIRLOIN*

Lean and juicy.

Topped with sautéed mushrooms / 22.99

SURF & TURF*

8 oz sirloin and three U15 fried shrimp with cocktail sauce / 26.99

NEW YORK STRIP*

12 oz Angus, fire-grilled, steakhouse favorite / 35.49

RESERVE RIBEYE*

14 oz. Angus ribeye, aged 21 days, well-marbled / 39.99



RIBEYE STEAK

PRIME RIB

PRIME RIB*

THE JUICY KIND!

Slow roasted for hours, with juicy marbling.

Served Every Day for lunch and dinner.

Served with choice of soup or salad, bread & butter, choice of potato or side, and roasted vegetables.

11OZ 34.99 / 14OZ 39.99



PRIME RIB



FILET MEDALLION TRIO

FILET MEDALLION TRIO*

Broiled filet medallions crusted with garlic and herb boursin cheese, red wine demi-glace, over garlic mashed potatoes, caramelized onions, grilled red peppers and zucchini, topped with crispy onions
(NO SIDE CHOICE) / 31.79

FILET BROCHETTE*

Marinated Filet medallions, skewered with fresh vegetables, served over rice pilaf, with grilled pita bread, and au jus
(NO SIDE CHOICE) / 26.49

CENTER CUT PORK CHOPS*

Two 8 oz chops, marinated with roasted garlic, herbs, and lemon / 21.99

SMOTHERED PORK CHOPS*

Two broiled 8 oz. pork chops smothered in creamy garlic sauce with sautéed mushrooms / 23.49

SIDE CHOICES *for Steaks & Dinners*

SIDES & POTATO CHOICES

STEAK FRIES

GARLIC MASHED POTATOES

BAKED POTATO

RICE PILAF

ROASTED VEGETABLES

STEAMED BROCCOLI

HOMEMADE COLESLAW

PREMIUM SIDE UPGRADES

SWEET POTATO WAFFLE FRIES +1.99

LOADED BAKED OR MASHED +1.99

With bacon, cheddar jack, sour cream, green onions

GREEK FRIES +2.99

crispy beer battered fries with crumbled feta, lemon, oregano

FRESH FRUIT +1.99

PREMIUM SIDE SALAD & SOUP UPGRADES

BAKED FRENCH ONION CUP OF SOUP

With Mozzarella +.99

SIDE GREEK SALAD +2.99

SIDE BERRY NUT SALAD +2.99

CHICKEN FINGERS

FRESH, HAND BATTERED CHICKEN FINGERS

CHICKEN FINGER PLATE

With steak fries, coleslaw, and honey mustard / 18.99

CHICKEN FINGER DINNER

Includes soup or salad. Served with steak fries, coleslaw, and honey mustard / 20.99

EXTRA DIPPING SAUCES +79¢ EACH

Honey Mustard • Ranch • BBQ • Buffalo
Honey Garlic • Garlic Parmesan



GOLDEN CHICKEN FINGERS

DINNERS

RIBS & FAVORITES

Served with soup or salad, bread and butter.

BBQ BABY BACK RIBS

Served with choice of potato and coleslaw.

HALF SLAB 25.99 / FULL SLAB 29.99

RIBS & GOLDEN CHICKEN FINGERS

Half slab ribs, hand breaded chicken fingers, and honey mustard. Served with choice of potato and coleslaw / 27.99

SCHNITZEL

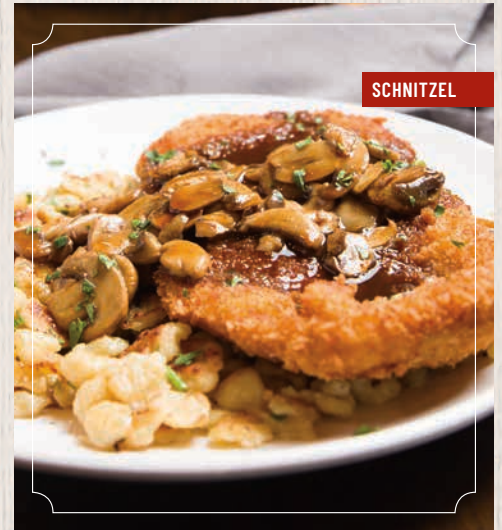
Breaded and fried pork loin, with sautéed mushrooms and red wine-mushroom gravy, over buttered spaetzle / 22.99

GRECIAN-STYLE CHICKEN BREAST

Marinated & panko crusted chicken breast, grilled with butter and topped with diced tomato, feta, olive oil, lemon and a touch of garlic. Served with rice pilaf and grilled vegetables / 22.49



BBQ BABY BACK RIBS



SCHNITZEL

SEAFOOD

Served with soup or salad, bread and butter.

GRECIAN-STYLE SALMON*

Broiled salmon topped with diced tomato, feta, olive oil, and fresh lemon. Served with rice pilaf and grilled vegetables / 26.99

FISH & CHIPS

Fresh cod, beer-battered and fried crisp. Served with steak fries and coleslaw / 22.99

PARMESAN COD

Fresh, baked cod with herbed breadcrumb parmesan crust, topped with lemon butter sauce.

Served with choice of potato or rice and roasted vegetables / 23.99

DEEP FRIED SHRIMP

Half dozen shrimp on toast with cocktail sauce and lemon on the side. Served with steak fries and coleslaw / 20.99



GRECIAN-STYLE SALMON

PASTA

Served with soup or salad, bread and butter.

CHICKEN LIMON PASTA

Panko crusted chicken breast over a bed of linguine in white wine cream sauce with fresh lemon / 23.99

TAVERN MAC-N-CHEESE

Cavatappi pasta tossed in a creamy four cheese sauce covered with toasted garlic bread crumbs, chopped bacon, and scallions / 19.99

CHICKEN PARMESAN

Breaded and deep fried chicken breast with melted mozzarella over linguine and marinara / 22.99

BLACKENED CHICKEN ALFREDO

Grilled chicken breast with Cajun spices on a bed of linguine pasta tossed with creamy Alfredo sauce / 23.99

ALFREDO LINGUINE / 19.99
SHRIMP ALFREDO / 23.99

DESSERTS

LEMON BERRY
MASCARPONE CAKE



LEMON BERRY MASCARPONE CAKE

Lemon and vanilla crumb cake with cream filling topped with blueberries and cranberries / 7.99

CARROT CAKE

Double layered favorite, with crushed walnuts, and cream cheese frosting / 7.99

DEATH BY CHOCOLATE

Flourless, double chocolate, two layer cake, with rich chocolate ganache! / 7.99

STRAWBERRY CHEESECAKE

Rich and creamy cheesecake over graham cracker crust, with strawberries topping and whipped cream / 8.79

TURTLE CHEESECAKE

Delicious cheesecake topped with crushed walnuts, chocolate and caramel drizzle, and whipped cream / 8.79

ROOT BEER FLOAT

Served in a chilled mug with vanilla ice cream and bottle of craft root beer / 5.99

CARROT CAKE



*** NOTE:** The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal food reduces the risk of illness.

† Contains nuts.

ALLERGEN WARNING: All menu items may contain or come in contact with fish, shellfish, wheat/gluten, milk, eggs, peanuts, tree nuts, and soy.

Please be aware that we use common fryer oil, and common ingredients in our kitchen preparation. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

If you choose to pay with credit card, a 3% surcharge will be added to offset processing costs. No surcharge applies for debit card payments or cash payments.

the Village
Squire
Restaurants



**BOOK YOUR
NEXT EVENT HERE!**

Party rooms available for
groups of 20 to 60 people.

Lunch & Dinner packages
available online at

THEVILLAGESQUIRE.COM

Contact us for more information.

CRYSTAL LAKE {815} 455-4130

MCHENRY {815} 385-0900