
the Village Squire
Restaurants
MAI-TAI
RUM BAR

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!

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

ADD A FLOATER MYER'S DARK RUM +4.00


SQUIRE FLIGHT



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!

GREAT FOR EVENTS AND CATERING!
Serve Village Squire Original Mai Tais at your next party. They also make a great gift!

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

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

FOUNTAIN DRINKS
COKE • DIET COKE • COKE ZERO
SPRITE • FANTA ORANGE
FUZE RASPBERRY TEA • LEMONADE

SPRECHER ROOT BEER (BOTTLE)

HOT COFFEE • HOT TEA

ICED TEA (UNSWEETENED)

FLAVORED ICED TEAS & LEMONDADES
STRAWBERRY • PEACH • MANGO
HALF TEA/HALF LEMONADE

SAN PELLEGRINO (1/2 LITER)

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
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





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

BEER

BOTTLES & CANS

Angry Orchard Hard Cider
Bell's Two Hearted IPA
Bud Light
Budweiser
Coors Light
Corona
Corona Light
Guinness Stout (14.9OZ 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

	6 oz.	9 oz.	BTL
HOUSE WINE	7.49	9.79	28

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, Avissi *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

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

APPETIZERS AND SHAREABLES



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

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

WISCONSIN CHEESE CURDS
Deep fried white cheddar curds, with ranch dressing / 11.99

IDAHO POTATO SKINS
Cheddar Jack cheese melted over deep fried potato skins, with bacon, scallions, and sour cream
(3) 8.99 / **(4)** 10.99

SWEET & SPICY BRUSSELS SPROUTS
Crispy sprouts, tossed with chopped bacon, and honey garlic sauce / 12.99

MOZZARELLA STICKS
Served with marinara / 10.99

ONION RINGS
Crispy fried with ranch on the side / **(5)** 6.99



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

CHICKEN FINGER APPETIZER
Hand breaded with two dipping sauces: Honey Mustard, Ranch, BBQ, Buffalo, Honey Garlic, Garlic Parmesan
(5) 8.99 / **(8)** 12.99

EXTRA DIPPING SAUCES +79¢ EACH

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

BUFFALO WINGS
Bone-in wings with choice of sauce (Mild, Garlic Parmesan, BBQ) with celery, carrots and blue cheese dressing / **(6)** 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

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

SALADS AND SOUPS

Dressings: *House, Ranch, French, Raspberry Vinaigrette† (NUT ALLERGY), Sweet Basil Vinaigrette, Sweet Red Wine 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.



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

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 half focaccia roll.

PREMIUM HALF SANDWICH (+2)
Rustic Turkey • **French Dip** • **Reuben** • **Gyros**

GYROS + SOUVLAKI

[GET EXTRA TZATZIKI SAUCE +79¢]

GYROS PLATE*
A mountain of Gyros with pita, tomato, onions, tzatziki sauce, with steak fries / 18.49

GYROS SANDWICH
Wrapped in pita with tomato, onions, and tzatziki on the side, with steak fries / 16.49

GYROS ZORBA
Mountain of gyros, grilled pita, Greek salad garnish, tzatziki sauce, with steak fries / 20.99

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

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, cheddar, Monterey Jack, Swiss, or mozzarella / 16.99

SQUIRE BURGER*
Sautéed mushrooms, grilled onions, cheddar / 16.99

BACON CHEDDAR BURGER*
Crisp bacon and cheddar / 18.29

PUB BURGER*
Monterey Jack cheese, crispy onions, avocado, and chipotle mayo / 18.29

DOUBLE SMASH BURGER*
Two ¼ lb. patties, American cheese, garlic aioli, pickles and red onion / 16.99

SINGLE SMASH BURGER* / 13.99

MUSHROOM SWISS BURGER*
Sautéed mushrooms and Swiss / 16.99

SQUIRE PATTY MELT*
Grilled onion, bacon, Swiss, on marble rye / 18.49


DOUBLE SMASH BURGER

Burger Add-Ons
BACON 1.99 / AVOCADO 2.49

SANDWICHES

Served with choice of one side.


PUB CHICKEN SANDWICH

PUB CHICKEN SANDWICH
Grilled or blackened chicken breast, Monterey jack, crispy onion strings, avocado, lettuce, tomato, chipotle mayo, grilled pretzel bun / 17.99

REUBEN
Grilled corned beef, Swiss, sauerkraut, 1000 Island dressing on marbled rye / 17.99

ITALIAN DIP
Toasted garlic French roll, roast beef, melted mozzarella cheese, au jus / 16.79
SIDE GIARDINIERA +.99

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

THE PHOENIX
Fried chicken breast, Monterey cheese, pickles, lettuce, tomato, garlic aioli / 16.99

PRIME RIB GRINDER*
Thinly sliced prime rib with grilled onions and mozzarella on garlic French roll / 20.99

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

RUSTIC TURKEY CLUB
Sliced turkey breast, lettuce, mayo, bacon, cheddar, avocado, tomato, on toasted focaccia / 16.99

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

CRISPY CHICKEN RANCH WRAP
Crispy chicken, shredded lettuce, diced tomato, Cheddar Jack cheese, ranch dressing, flour tortilla / 16.99

CRISPY CHICKEN CAESAR WRAP
Crispy chicken fingers, parmesan, romaine, diced tomatoes, Caesar dressing, flour tortilla / 16.79

GYRO WRAP
Gyros, shredded lettuce, Greek vinaigrette, onion, tomato, feta cheese, tzatziki sauce, flour tortilla / 16.99

CHIPOTLE CHICKEN WRAP
Broiled chicken, bacon, cheddar & Monterey Jack cheese, pico de gallo, shredded lettuce, chipotle mayo, flour tortilla / 16.99

BURGER & SANDWICHES SIDE CHOICES

STANDARD 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** (crumbled feta, fresh lemon, seasonings) +2.99 • **ONION RINGS** +1.99 **FRESH FRUIT** +1.99 • **CUP OF SOUP SIDE** +1.49 • **GARDEN SIDE SALAD** +2.49 • **PREMIUM SIDE SALAD** +3.99 (Greek, Caesar, Berry Nut)

SIGNATURE STEAK AND CHOPS

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

TOP SIRLOIN*
8 oz Sirloin, lean and juicy. Topped with sautéed mushrooms / 23.99

SURF & TURF*
8 oz Sirloin and three U15 fried shrimp with cocktail sauce / 27.49

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

FILET BROCHETTE*
Marinated filet medallions, skewered with fresh vegetables, served over rice pilaf, with grilled pita bread, and au jus
(NO SIDE CHOICE) / 26.79

CENTER CUT PORK CHOPS*
Two 8 oz chops, marinated with roasted garlic, herbs, and lemon / 23.79

SMOTHERED PORK CHOPS*
Two broiled 8 oz. pork chops smothered in creamy garlic sauce with sautéed mushrooms / 24.99

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) / 31.99


FILET MEDALLION TRIO

PRIME RIB

PRIME RIB* **THE JUICY KIND!**
Rubbed with garlic, salt, cracked black pepper, spices and slow roasted. Served with choice of soup or salad, choice of potato, and roasted vegetables.

OFFERED EVERY DAY FOR LUNCH AND DINNER

Limited Availability

11oz 35.99 / **14oz** 40.99


PRIME RIB

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

House Specialty
BBQ BABY BACK RIBS
Fall-off-the-bone with Whiteford's Windy City BBQ Sauce. 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 / 23.99

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 / 22.99

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 / 27.49

FISH & CHIPS
Fresh cod, beer-battered and fried crisp. Served with steak fries and coleslaw / 23.99

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 / 24.99

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 / 24.99
ALFREDO LINGUINE / 19.99
SHRIMP ALFREDO / 23.99



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

DESSERTS



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



*** 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

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