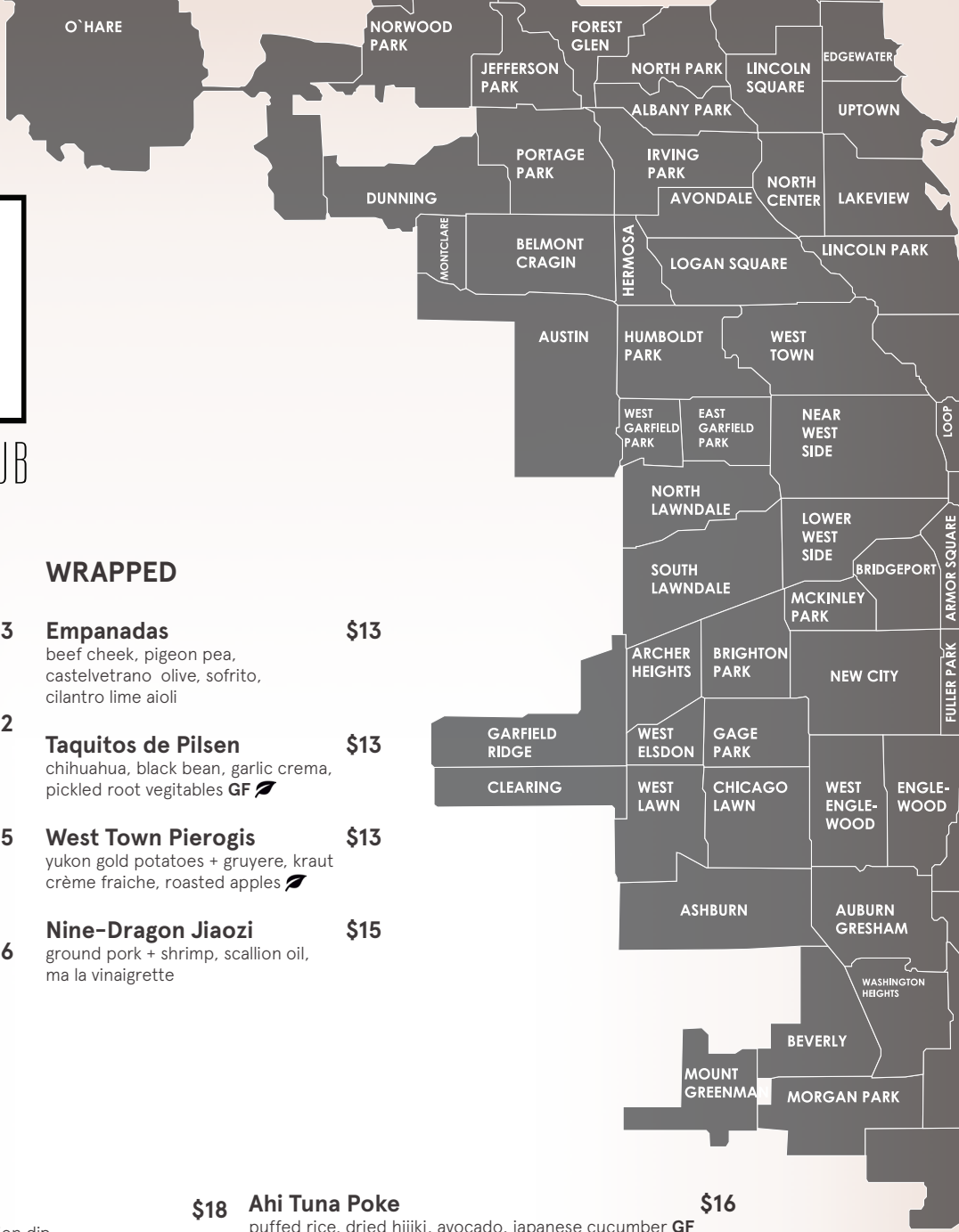




MIDLAND SOCIAL CLUB



SKEWERED

Chinatown Sticky Pork \$13
char siu glaze, purple sticky rice, beet vinaigrette **GF**

Spicy Chicken Thigh \$12
spicy chicken thigh, ginger demerara glaze, vinegar potatoes **GF**

West of 90 Kefta \$15
ground beef + lamb, toasted cous-cous, curried lemon raita **GF**

Argyle District Bang Bang Shrimp \$16
coconut lemongrass marinade, gochujang aioli

WRAPPED

Empanadas \$13
beef cheek, pigeon pea, castelvetro olive, sofrito, cilantro lime aioli

Taquitos de Pilsen \$13
chihuahua, black bean, garlic crema, pickled root vegetables **GF**

West Town Pierogis \$13
yukon gold potatoes + gruyere, kraut crème fraiche, roasted apples

Nine-Dragon Jiaozi \$15
ground pork + shrimp, scallion oil, ma la vinaigrette

AU NATURALE (RAW)

Beef Tartare
bagel chip, crispy shallot, caramelized onion dip

Beet Cured Salmon
dried blueberry, granny smith apple, marcona almond **GF**

\$18 Ahi Tuna Poke \$16
puffed rice, dried hijiki, avocado, japanese cucumber **GF**

\$18 Striped Jack Tiradito \$18
peruvian-style sashimi, aji amarillo leche de tigre, hominy, sweet potato, crispy quinoa **GF**

PLATED

Marinated Beets \$14
baba ganoush, cara cara, pistachio brittle, naan

Farmer's Market \$14
butter lettuce, avocado, sugar bacon, jicama, grapefruit, radish, satsuma vinaigrette **GF**

MSC Caesar \$13
baby kale & gem, white anchovy, parmesan crisp, fried capers, garlic vinaigrette

South Loop Border Mussels \$17
Green curry, chinese sausage, cilantro rice

Carne Asada \$32
wagyu flank steak, arugula chimichurri, roasted new potato, manchego **GF**

Chicago Stockyard Burger \$18
dry-aged, charred onion, merkt's cheddar, bacon lardons

Ukranian Village Chicken Paprikash \$22
hand-rolled gnocchi, pickled onion, crème fraiche

Tagliatelle dall'Italia \$20
arugula walnut pesto, sugar snap peas, cured egg yolk, basil

Armour Square Crispy Snapper \$28
Salted cod fried rice, daikon, XO sauce **GF**

A lot of real Chicago lives in the neighborhood taverns. It is the mixed German and Irish and Polish gift to the city, a bit of the old country grafted into a strong new plant in the new."
-Bill Granger

GF gluten free

vegetarian

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