

## SIDE SALADS

**ITALIAN MIXED GREENS 5.00**  
mixed greens, tomatoes, cucumber, carrots,  
sweet herb vinaigrette

**CAESAR SALAD 5.00**  
romaine, parmesan, croutons, creamy caesar dressing

## SALAD DRESSINGS

Balsamic Vinaigrette, Walnut Vinaigrette,  
Honey-Lime Vinaigrette, Sweet Herb Vinaigrette,  
Creamy Herb Ranch, Caesar, Oil & Vinegar

## SOUPS

**MINISTRONE 5.00**  
made fresh daily

**SOUP OF THE DAY 5.00**  
a different, fresh soup everyday

## PAIRINGS

**HALF SANDWICH OR  
QUICHE OF THE DAY 14.00**  
with Soup or Side Salad

**Sandwich Options:** Chicken Salad, Pear & French Brie,  
Roast Beef & Cheddar, Harvest Tuna, Pulled Pork,  
Turkey & Avocado, Grilled Portabella, Tuscan Chicken  
**Side Salad Options:** Jolane's Chopped, Harvest,  
Grilled Chicken Caesar, Chicken/Tuna Salad

## SIDES A LA CARTE 4.50

- Garlic-Parmesan Fries
- Sweet Potato Fries
- Garlic Mashed Potatoes
- Roasted Potatoes
- Baked Potato
- Baked Sweet Potato
- Wild Rice Pilaf
- Steamed Asparagus
- Steamed Broccoli

## COLD DRINKS

**ICED TEA 2.25**

**MILK 2.35**

**COKE PRODUCTS 2.50**  
Coke, Diet Coke, Root Beer, Sprite

**CHOCOLATE MILK 2.75**

**ITALIAN SODA 3.00**

**ROOT BEER FLOAT 3.50**

**FLAVORED LEMONADE 3.50**  
green apple, mango, peach, raspberry,  
strawberry, sugar-free raspberry

**JUICE 3.50**  
apple, cranberry, orange or pineapple

**SAN PELLEGRINO 4.00**

**VANILLA FRAPPÉ 4.75**  
frozen blend of Homer's vanilla ice cream & Meinl coffee

**MOCHA FRAPPÉ 4.75**  
frozen blend of Homer's vanilla ice cream,  
Meinl European cocoa & coffee

**TOFFEE PRALINE FRAPPÉ 5.00**  
a specialty frappé made with Homer's vanilla ice cream,  
Meinl coffee, real toffee pieces & praline flavor

**MILKSHAKE 5.00**  
vanilla, chocolate or strawberry



# Jolane's

## TAKE OUT MENU

1100 Milwaukee Ave.

Glenview, IL 60025

p. 847.375.6986

f. 847.375.6991

[www.Jolanes.com](http://www.Jolanes.com)

[Make a Reservation Online](#)

Monday *Closed*  
Tues - Saturday 11:00am - 9:00pm  
Sunday 11:00am - 7:00pm

ASK ABOUT OUR  
DAILY SPECIALS

## COFFEE/ESPRESSO

AVAILABLE IN SMALL / MEDIUM / LARGE

COFFEE

FRENCH PRESS COFFEE

CAFÉ AU LAIT

MELANGE  
meinl espresso sprinkled with meinl european cocoa

CAPPUCCINO  
meinl espresso with steamed milk & foam

AMERICANO  
meinl espresso stretched with hot water

ESPRESSO  
meinl's Caffè Del Moro espresso

LATTE MACCHIATO  
meinl espresso shot with steamed milk & foam

CAFFÈ LATTE  
meinl espresso with steamed milk

CAFFÈ MOCHA  
meinl espresso & european cocoa with steamed milk

FLAVOR SHOTS +0.50 EACH  
vanilla, caramel, hazelnut, peppermint, praline,  
sugar free vanilla, sugar free hazelnut, sugar free caramel

## HOT SPECIALTIES

AVAILABLE IN SMALL / MEDIUM / LARGE

HOT CHOCOLATE

MINT HOT CHOCOLATE

CHAI TEA  
oregon chai with steamed milk

## TEA

WE HAVE A FULL MENU  
OF JULIUS MEINL TEA

## APPETIZERS \*available after 4:00pm

### FLATBREAD PIZZA 8.00

choice of: crimini mushroom & caramelized onion, bruschetta, 3 cheese, bbq bacon

### BUFFALO WINGS 10.00

with celery and classic ranch dressing

### CALAMARI 12.00

with cocktail sauce

### SHRIMP COCKTAIL 12.00 \*

U10 Shrimps, cocktail sauce

### CRISPY SHRIMP 13.00 \*

panko breaded, sesame srirachia aioli

### MINI BURGERS 13.00 \*

with crispy onion, gorgonzola blue cheese dressing on mini pretzel roll

### AHI POKE 16.00

diced ahi tuna, sesame, avocado, red onion, soy vinaigrette, seaweed salad, tortilla chips and salsa

### SEARED AHI TUNA 16.00 \*

onion, tomato, avocado, olive oil garlic herb dressing

## ENTRÉES served with choice of italian greens, caesar salad or soup (available after 4:00pm)

### TRADITIONAL AUSTRIAN GOULASH 15.00

slow cooked beef, paprika, crispy onions, chives, spaetzle, served with side of mixed greens

### CHICKEN OR PORK SCHNITZEL 22.00

champagne dill pickled cucumbers, roasted garlic mashed potatoes

### VEGETABLE RISOTTO 21.00

seasonal grilled vegetables, balsamic reduction — add: shrimp - 3.00 ea / salmon - 6.00 / filet mignon - 13.00

### BRAISED AUSTRIAN BEEF BRISKET 21.00

slow cooked beef, paprika, crispy onions, chives, spaetzle

### SALMON CAKES 22.00

citrus salad, avocado, sauteed corn, remoulade, tarter and chipolte aioli

## entrées continued

### TUSCAN CHICKEN 23.00

natural pan jus, rustic bread, tomato, basil, onion, balsamic and steamed green bean

### PARMESAN CRUSTED COD 24.00

roasted tomatoes, grilled asparagus and lemon butter sauce

### SHRIMP AND CHICKEN CAMPANELLE 26.00

shrimp, grilled chicken, seasonal vegetables, chipolte cream sauce

### BEEF TENDERLOIN MEDALLIONS 26.00

bordelaise ,spaetzle, sauteed onions and mushrooms and grilled asparagus

### ORANGE GLAZED SALMON 26.00

orange ginger glaze, fried rice

### BEEF TENDERLOIN MEDALLIONS 26.00

bordelaise ,spaetzle, sauteed onions and mushrooms and grilled asparagus

### COLORADO LAMB CHOPS

#### SINGLE 31.00 DOUBLE 37.00

garlic mashed potatoes, grilled asparagus and herb demi glace

### PAN-SEARED SCALLOPS 28.00

brussel sprouts, bacon, grapes, cauliflower puree and lemon aioli

### CEDAR PLANK SALMON 29.00

roasted with citrus and garlic, grilled asparagus and carrots

### BRANZINO 31.00

oven roasted, olive oil, lemon, fresh herbs and roasted potatoes

### SLOW-ROASTED PRIME RIB

#### 10 OZ. 30.00 16 OZ. 38.00

available Saturday evening only

### 8 OZ. PETITE FILET MIGNON 31.00

with demi-glace and crispy onions

### SIGNATURE CRUSTED PETITE

#### FILET MIGNON 31.00

(Parmesan or Blue Cheese) with demi-glace and crispy onions

### 10 OZ. FULL FILET MIGNON 36.00

with demi-glace and crispy onions

### SIGNATURE CRUSTED FULL

#### FILET MIGNON 36.00

(Parmesan or Blue Cheese) with demi-glace and crispy onions

## BURGERS

served with choice of chips, fries or mixed greens

### GRILLED TURKEY BURGER 13.00

tomato, onion, lettuce, honey dijon mustard sauce, wheat kaiser roll

### VEGGIE BURGER 15.00

quinoa patty, gouda, lettuce, tomato, onion, avocado, romesco sauce, wheat kaiser

### ATLANTIC SALMON BURGER 15.00

pickled red onion, avocado, romaine, tarragon-lemon aioli, wheat kaiser roll

### BLACK ANGUS BURGER LUNCH 15.00 DINNER 16.00

with lettuce, tomato, onion on pretzel roll

— add cheddar, swiss, gouda or monterey jack - 50¢

### BLUE CHEESE & BACON BURGER

#### LUNCH 16.00 DINNER 17.00

blue cheese, applewood smoked bacon, onion, horseradish mayo on a sourdough bun

## SANDWICHES served with choice of chips, fries or mixed greens

### CHICKEN SALAD SANDWICH 11.00

on toasted dark rye

### HARVEST TUNA SALAD SANDWICH 11.00

with tomato, cucumber on multigrain bread

### PULLED PORK SANDWICH 12.00

slow roasted pork, homemade hickory bbq sauce, lemon coleslaw on brioche bun

### GRILLED PORTABELLA SANDWICH 12.00

yellow squash, sautéed spinach, red bell peppers, gouda cheese, pesto mayo on herb focaccia

### CHIPOTLE LIME CHICKEN WRAP 12.00

applewood smoked bacon, avocado, cheddar, greens, chipolte lime dressing, soft flour tortilla

### PEAR & FRENCH BRIE SANDWICH 13.00

with tarragon aioli, dijon mustard on raisin pecan bread

### TURKEY & AVOCADO SANDWICH 13.00

with tomato, cucumber, monterey jack on multigrain bread

### ROAST BEEF & CHEDDAR SANDWICH 13.00

with horseradish sauce, lettuce, tomato on a pretzel roll

## sandwiches continued

### TUSCAN CHICKEN PANINI 13.00

grilled chicken breast, arugula, oven-roasted tomatoes, mozzarella, garlic aioli, balsamic reduction, garlic herb country italian bread

### STEAK FAJITA SANDWICH 15.00

red and green bell peppers, onion, monterey jack cheese, chipolte mayo, french baguette

## SALADS all salads available as Gluten Free

### WEDGE SALAD 9.00

applewood smoked bacon, red onion, cherry tomatoes, blue cheese

### BEEF SALAD 9.00

red beets, baby arugula, orange, walnuts, blue cheese, balsamic reduction

### GRILLED CHICKEN CAESAR SALAD 13.00

romaine, grilled chicken, croutons, parmesan, caesar dressing side portion - 9.00

### CHICKEN SALAD OR TUNA SALAD WITH FRUIT 13.00

served with side of fruit & raisin pecan bread

### JOLANE'S CHOPPED SALAD 16.00

romaine, grilled chicken, tomatoes, broccoli, carrots, corn, applewood smoked bacon, wonton strips, avocado, blue cheese, almonds, balsamic vinaigrette — side portion - 10.00

### HARVEST SALAD 16.00

mixed greens, grilled turkey breast, apple, pumpkin seeds, tomatoes, cheddar, avocado, cranberries, wonton strips, sweet herb vinaigrette side portion - 11.00

### HONEY-LIME SHRIMP SALAD 17.00

romaine, U10 black tiger shrimp, grape tomato, corn, onion, avocado, corn tortilla strips, honey-lime vinaigrette side portion - 12.00 add shrimp - 3.00 ea

### JOLANE'S STEAK SALAD 18.00

organic mixed greens, cherry tomatoes, avocado, crispy onion strings, 6 oz. beef tenderloin, blue cheese dressing

### SCALLOP SALAD 19.00

mixed greens, pecans, chilled oven-roasted tomatoes, pears, orange supremes, U10 scallops, walnut vinaigrette

All prices subject to change.  
Visit [Jolanes.com](http://Jolanes.com) for the latest menus.