



(630) 520-0593

JOHN & TONY'S

NOURISHMENT FOR THE SOUL

www.johnandtonys.com



27W371 North Ave
Carol Stream, IL 60188

06-12-2019

Restaurant ~ Wine Club ~ Bar

John & Tony's offers an eclectic menu that changes with each season. We assure an excellent experience whether you are in our dining room, bar, patio or private banquet room. Relax and enjoy our upbeat atmosphere, friendly service and premier food and drink. John, Tony, Fred, Annie, Eva, Kevin, Paul, Sasha, Dakota, Genevieve, Salvador, Israel, Juan, Ray, Brian, Felix, Patrick, Alyssa, Emilie, Sue

SUNDAY SPECIALS

Join us for Sunday Brunch!!!
11am-2pm

PRIME RIB NOON TILL CLOSE

WINE OF THE MONTH CLUB

John & Tony's can sell wine for carryout or in-house consumption to Dining Guests, Wine Tasting Guests or Wine Club Members!

Wine Club Members enjoy monthly bottle(s) plus benefits including: Points on purchases (350pts = \$25 Credit), Birthday Month Entree (\$15 Value), Monthly Wine Flight(s) (\$11-\$22 Value), In March & September: 1 Bottle Members receive 2 bottles! & 2 Bottle Members receive 3 bottles!

VIDEO GAMING

John & Tony's offers an upscale, secluded gaming lounge featuring 5 Video Gaming Machines!

Available selection of complimentary snacks Must be 21 or over

HAPPY HOUR

3:30-6:30

\$4.50

MONDAY THRU FRIDAY EXCEPT HOLIDAYS.

HAPPY HOUR White Wine
HAPPY HOUR Red Wine
Red Sangria
20 oz Miller Light Draft
14 oz Stella

\$8 Tilting At Windmills
"Margarita but better"

HAPPY HOUR

FOOD

\$4.50

Pretzel With Beer Cheese
Sausage & Peppers Poutine
Brussels Sprouts GF

\$6 Bruschetta

Mini Sandwiches

Mini Angus Cheeseburger,
Grilled Onion & Pickle
\$3.50

Mini Prime Rib
with Grilled Onion
(Limited Availability)
\$4.50

Mini Filet Mignon
Grilled Onion & Horseradish Sauce
\$5

MARTINIS

Watermelon Temptation

The Watermelon did the work, we just juiced it and added Tito's!

Tito's Vodka, Watermelon Juice, Lime Juice, Simple Syrup, Two Vodka-Soaked Watermelon Balls 12

Pomegranate Goddess

Supposedly pomegranates hold deep aphrodisiacal properties...have a few and let us know.

Smirnoff Pom Vodka, Cointreau, Lime Juice, Grapefruit Juice, Pom Juice, Simple Syrup 12

Numb & Number

If you can resist ordering a drink with this name, you have my admiration.

Szechuan Button, Hendricks, Elderflower Liqueur, Gran Gala, Lemon Juice, White Grape Juice 12

Honey "Dew Me"

Legendary drink shamelessly stolen, shamelessly savored, generally shameless

Tito's Vodka, Honeydew Juice, Lime Juice, Simple Syrup, Two Vodka-Soaked Honeydew Balls 12

The Count's Chocolate Martini

Which Count? Count Chocula. Recent studies indicate that chocolate is essential.

Godiva, Frangelico, Vanilla Vodka, Cream, Chocolate Ganache, Two Extra Dark Truffles 12

All fresh ingredients if cocktail in box

SIGNATURE COCKTAILS

The Mule

Take Ginger, add Hum. Not unlike plugging a 59' Les Paul into a 100 watt Marshall stack.

Sobieski Citrus Vodka, Hum Liqueur, Lemon Juice, Mint, Cilantro, Ginger Beer, Candied Ginger 12

Tilting At Windmills (Margarita but better)

A fond tribute to the best 'Rita I've ever had. Reverse engineered from my hazy recollection...pretty spot on.

Cuervo 1800, Cointreau, Gran Gala, Lime Juice, Orange Juice, Simple Syrup,
Served On The Rocks With Salt Rim 12

Bugs Bunny Decompression (b/c cartoon rabbits have bad days too!)

Hit my mid 40's, experienced higher stress, failing eyesight, thinning hare, devolving sense of humor...

Tito's Vodka, Carrot Juice, Lemon Juice, Ginger & Turmeric Simple Syrup, Soda Water 12

Ian's Junglebird

Bitter & Sweet...Just like Life

Pierre Ferrand Rum, Campari, Simple Syrup, Lime & Pineapple Juice 12

JOHN & TONY'S

Wine Club! Memberships

1-Bottle \$19.99+tax/Month

2-Bottle \$36.99+tax/Month

All wines Chosen by
Sommelier & Manager
Frederic Krohmer

Ask About our Wine
Tasting Flights

DRAFT BEER

	14oz	20oz	Pitcher
Miller Lite	4.25	6	16
City Lights - Nitro Coconut Porter	6	8.50	22
Bell's Two Hearted Ale - American IPA	6	8.50	22
Bell's Amber - American Amber Ale	6	8.50	22
Buffalo Creek Too Tall - Hazy IPA	6	8.50	22
Stella Artois - Belgian Lager	6	8.50	22
Guinness - Irish Stout	6	8.50	22
Tribes Lincoln Way - Red Rye Ale	6	8.50	22
Hilsenbeck Brunnenbier - Naturtrüb Helles	6	8.50	22
Farmer's Illegit Daughter - Saison	6	8.50	22

BOTTLED BEER

Miller Lite	4
MGD 64	4
Coors Light	4
Budweiser	4
Bud Light	4
Blue Moon	5
Corona	5
Grolsch	5
Angry Orchard Cider	5
Two Bros Prairie Path GF	6
Non-Alcoholic	6
	5



FRESH ROASTED COFFEE

Proudly serving coffee hand roasted by I Have A Bean.

Espresso....\$4.95 Cappuccino....\$5.95 Coffee....\$2.95



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7-10-2019

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SPOILER ALERT!

Save Room for Dessert!

'MAZING MOUSSE GF
SEASONAL MOUSSE, FLUFFY, LOVELY ALTOGETHER DELECTABLE 6
CHOCOLATE MARTINI & EXTRA DARK TRUFFLES
DESSERT TREAT BY OUR BARMAN, THE COUNT! 12
DESSERT(S) OF THE DAY
ASK YOUR SERVER FOR TODAY'S SELECTION

OPENING ACT

FRESH BRUSCHETTA
FRESH MOZZARELLA CURDS, RIPE TOMATO, BASIL, ONION,
PARMESAN & BALSAMIC GLAZE ON GARLIC TOAST 9
BRUSSELS SPROUTS & SHREDDED CARROT GF
DOES ANYONE DESCRIBE BRUSSEL SPROUTS AS DECADENT? TOSSED
IN HONEY-SRIRACHA SAUCE WITH BACON, AS THEY SHOULD BE 7
FLAMING SAGANAKI
FLAMED TABLESIDE WITH BRANDY AND LEMON 10
CRISPY CALAMARI
HAND CUT & SERVED WITH COCKTAIL SAUCE 12
SHRIMP DE JONGHE
BLANKETED IN SOFT, GARLIC & SHERRY-LACED BREAD CRUMBS 14
BACON-WRAPPED DATES
BEAUTIFULLY WRAPPED DATES DANCING IN A SWEET RED PEPPER
BUTTER SAUCE 9
CHICAGO CLASSIC FLATBREAD
SAUSAGE, BELL PEPPERS, ONION & MUSHROOM 11
PRETZEL WITH BEER CHEESE
BEST PAIRING...BEER OR CHEESE,,HMMMM, BEER CHEESE!!! 9

INTERMISSION

CLASSIC CAESAR 5
MIXED GREEN HOUSE SALAD 4
WEDGE SALAD JR. GF
HOUSE-MADE BLEU CHEESE DRESSING, BACON, TOMATO, ICEBERG 6
FRENCH ONION SOUP
OOEY-GOOEY GOODNESS, IF YOU FEAR CHEESE, FEAR THIS SOUP 7
SOUP DU JOUR (CANADIAN OR SOMETHING FOR SOUP OF THE DAY)

ENTREE SALAD

CHOPPED SALAD
CHICKEN, AVOCADO, TORTILLA STRIPS, TOMATO, BACON, ONION,
CELERY, BLEU CHEESE, ROMAINE, CILANTRO-LIME VINAIGRETTE 14
ASIAN FUSION CHICKEN SALAD
FRESH SALAD MIX, CILANTRO, PINEAPPLE, CELERY, AVOCADO
SLIVERED ALMONDS, CRISPY TORTILLA STRIPS, DRIED CHERRIES,
SESAME GINGER DRESSING 14
CHICKEN CAESAR SALAD
GRILLED CHICKEN, ROMAINE, CROUTONS, PARMESAN CHEESE AND
HOUSE-MADE CAESAR DRESSING 14

SUBSTITUTE STEAK, SALMON OR SHRIMP...5

CO-STARS & EXTRAS

BRUSSELS SPROUTS GF
YOUNG BRUSSELS HALVED, FRIED AND TOSSED WITH BACON WITH
SHAVED CARAMELIZED CARROT IN HONEY AND SRIRACHA 7
GREEN BEAN AMANDINE GF
SAUTEED WITH SLIVERED ALMONDS & DELECTABLE BACON BITS 6
SHIRE-FRIED TATER SPEARS GF
BAKED, FRIED & SEASONED 4
GRILLED ASPARAGUS GF 6
RICE PILAF 4
LOADED BAKED POTATO GF 6
FRENCH FRIES 4
TATER TOTS 4
SWEET POTATO FRIES 4
SAUTEED BROCCOLI GF 4
SAUTEED SPINACH GF 4
SHRIMP DE JONGHE 14

MAIN ACT

FROM THE DEEP

PEACH CHIPOTLE SALMON GF
PEACH CHIPOTLE GLAZED SALMON SERVED OVER A NEST OF FRIED BABY BRUSSEL LEAVES
AND SERVED WITH GREEN BEAN AMANDINE. SWEET, SMOKY AND A DASH OF SPICE 21
SALMON DI GAMBERI
OUR POPULAR PREPARATION DONE WITH SHRIMP, MUSHROOMS, SPINACH & CHERRY TOMATO
TOPPED WITH LEMON BUTTER & BALSAMIC DRIZZLE. SERVED OVER A RICE PILAF 25
WALLEYE PIKE BROILED GF or BREADED & FRIED
SERVED WITH SAUTEED BROCCOLI 21

CHILEAN SEA BASS -LIMITED AVAILABILITY-
AN ABSOLUTELY GORGEOUS 8 OZ FILET PRESENTED WITH LEMON BUTTER SAUTEED SHRIMP,
MUSHROOMS, SPINACH & CHERRY TOMATO. TOPPED WITH A TEQUILA-LIME SAUCE AND
SERVED WITH RICE PILAF 39
LOBSTER RAVIOLI
A BEVY OF BEAUTIFUL, RICH RAVIOLIS FILLED WITH KNUCKLES OF LOBSTER. DELICATE
SAFFRON CREAM SAUCE. 28

PASTA

REVOLVING RAVIOLI
IN OUR QUEST TO KEEP YOU INTRIGUED OUR SELECTION WILL BE PERIODICALLY CHANGING,
ASK YOUR SERVER ABOUT THE CURRENT PLATE 19
CHICKEN CARBONARA
BACON, ONION, PEAS, WHITE WINE, LINGUINI IN RICH BUTTER, EGG AND CREAM SAUCE 19
SAUSAGE VODKA RIGATONI
OUR HOUSE-MADE VODKA SAUCE AND SLIGHTLY SPICY ITALIAN SAUSAGE 16
SHRIMP ALFREDO
RICH AND CREAMY ALFREDO SAUCE WITH BROCCOLI AND SHRIMP 21
EGGPLANT OR CHICKEN PARMESAN ON PASTA 19

BETWEEN BREAD

STEAKHOUSE BURGER
BASIC AND BEAUTIFUL!! A JUICY HALF-POUND ANGUS BEEF PATTY ON A POTATO BUN WITH
LETTUCE, TOMATO & ONION 11
CHEESES \$1: SWISS, CHEDDAR, BLEU, AMERICAN, PROVOLONE, GRUYERE (\$2)
INGREDIENTS: MUSHROOMS \$.50, GRILLED ONIONS \$.50, PINEAPPLE \$1
BACON \$2, AVOCADO \$2, DUCK EGG \$2
QUACK'N MOO (and oink too!) BURGER
JUICY, HALF-POUND ANGUS, SEASONED BROWN SUGAR BACON & GRUYERE WITH A SUNNY
SIDE UP DUCK EGG PERCHED HAPPILY ATOP. DELIVERED IN A PERFECT POTATO BUN. 17
BIG KAHUNA BURGER
"MM-HMMM, THIS IS A TASTY BURGER!" INDEED IT IS! A LEGEND OF THE SILVER SCREEN
BROUGHT TO YOU IN 3D AND HI-DEF!!! BACON, PINEAPPLE, BBQ SAUCE & CHEDDAR 14
BACON GRILLED CHEESE BURGER BEHEMOTH
A BUN?!? NOPE, IT'S BEEN REPLACED WITH 2 GRILLED CHEESE SANDWICHES BETWEEN WHICH
THIS BEHEMOTH JUICY, HALF-POUND BURGER WITH BACON, ONION, LETTUCE, & TOMATO IS
DOUSED WITH YET MORE CHEESE. 15
JOHN WAYNE CHICKEN SANDWICH
SEASONED CHICKEN, SWISS, BACON, LETTUCE, TOMATO AND RANCH 13
STEAK & MUSHROOM QUESADILLAS
STEAK, MUSHROOMS & CHEESE IN A FLOUR TORTILLA. SIMPLE & SATISFYING. 13
BAJA FISH TACOS GF
CAJUN TILAPIA IN CORN TORTILLAS, BLEND OF CHEESE, RED CABBAGE, PICO DE GALLO,
CILANTRO, AVOCADO, TEQUILA-LIME SAUCE 13
CHICKEN AVOCADO WRAP
AVOCADO, CHICKEN, LETTUCE, TOMATO, MOZZARELLA & MAYO IN A FLOUR TORTILLA 13
↑ SERVED WITH FRIES ↑ (OBVIOUSLY...EXCEPT THE FISH TACOS (OBVIOUSLY))

STEAKS & CHOPS

FILET MIGNON GF
HOW DOES ONE DEFINE TENDER? THE OXFORD DICTIONARY DOES AS AN 8 OZ CUT
FILET MIGNON, OURS HAPPENS TO BE ACCOMPANIED WITH GARLIC SPINACH AND OUR
GREATLY BELOVED SHIRE-FRIED TATER SPEARS 38
NEW YORK STRIP GF
LOOKING FOR FLAVORFUL? LOOK NO FURTHER. DRY AGED IN HOUSE AND HAND CUT.
14 OZ WITH A BAKED POTATO 35
THE DELMONICO GF
DRY-AGED IN HOUSE AND HAND CUT. THIS 13 OZ. DELMONICO CUT RIBEYE DEFINES
DELECTABILITY. ACCOMPANIED BY OUR SIGNATURE SHIRE-FRIED TATER SPEARS. 35
HONEY-BOURBON RIBS GARGANTUAN & MEATY
THESE BABY BACK RIBS ARE SLOW COOKED AND SLATHERED IN HOMEMADE HONEY-
BOURBON BARBECUE SAUCE. SERVED ON A PILE OF FRIES AND TATER TOTS
FULL SLAB 33 HALF SLAB 24

ADD AN 8 OZ LOBSTER TAIL TO YOUR STEAK 30