



DINING OPTIONS

LE JARDIN & BERTIES COFFEE SHOP

Cantigny is proud to offer daily lunch service at Le Jardin Restaurant, adjacent to the Visitors Center. Take advantage of the beautiful view of Cantigny's lush gardens, from our dining room or patio. Choose from a variety of specialty lunch items our award winning culinary team has created for you.

A few steps from Le Jardin is Bertie's Coffee Shop. Bertie's offers a satisfying selection of coffee, teas, smoothies, ice cream and fresh pastries.

Lunch is served seven days a week April–October, from 11 am–2 pm. Please find the group menu for Le Jardin on pg 5. For reservations, please call 630.260.8260.

RED OAK ROOM (GROUPS OF 50 OR MORE)

The Red Oak Room is available for groups only throughout the year. The dining room, with a panoramic view of the golf course, coupled with the finest in freshly prepared cuisine are the basis for a notable dining experience. View the full menu through the Cantigny Events Guide at Cantigny.org.

The Red Oak Room is located in the Clubhouse at Cantigny Golf, 27W270 Mack Road a five minute drive from Cantigny Park. From Cantigny Park to Cantigny Golf: Left out of park onto Winfield Road, left at light onto Mack Road, left into golf entrance. From Cantigny Golf to Cantigny Park: Right out of golf club onto Mack Road, right at light onto Winfield Road, right into Cantigny Park.

For group reservations at the Red Oak Room, please call 630 260 8101. The Red Oak Room is only available for groups of 50 or more.

BOXED LUNCHES & PICNICKING

The picnic area, seating 300, is available to groups. The picnic grounds are strictly first-come, first-serve. Restrooms, trash collection and recycling bins are located in the picnic area. We are unable to store sack lunches for groups. All lunches must either be left in your vehicles or carried in leak-proof sacks.

Boxed lunches are available for purchase through Le Jardin. Please call 630.260.8260 to place a box lunch order.

Boxed Lunch Options | \$13.50 each - includes sandwich, apple, jumbo cookie, and chips. (Drink not included.)

Roast Turkey Breast on multi grain bread

Ham on sourdough bread

Turkey Pastrami and Swiss Cheese on rye bread

Italian Sub with Capicola, Hard Salami, Smoked Ham, Pepperoni, and Provolone Cheese - on Hoagie bread

Tomato Caprese on ciabatta bread





LE JARDIN MENU

SALADS

Strawberry Chicken Salad

Mixed greens, sliced strawberries, goat cheese and candied walnuts tossed with our strawberry balsamic vinaigrette and topped with sliced, grilled chicken breast. | \$12 Without chicken | \$10

Chicken Caesar Salad

Chopped Romaine lettuce tossed with shaved Parmesan, peppered croutons and our in-house made Caesar dressing and topped with sliced, grilled chicken breast. | \$12 Without chicken | \$10

SANDWICHES | Served with Kettle Chips

Chicken Salad

Grilled chicken breast, fresh grapes and dried cranberries tossed with mayonnaise and fresh herbs, served on a croissant | \$11

Soup & Sandwich

½ of our Country Club sandwich made with in-house roasted turkey, ham, thick cut bacon, lettuce, tomato and mayonnaise layered together on herb focaccia bread and served with a cup of soup | \$10

1/3 Pound Steak Burger

Char grilled, certified Angus steak burger served on a toasted brioche roll with lettuce, tomatoes, pickle and onions on the side. | \$9 Add American, Swiss, Cheddar or Herbes de Provence cheese | \$1

Grilled Chicken Sandwich

Grilled chicken breast with lettuce, tomato and pesto mayo | \$11

BBQ Pork

Our in-house smoked pulled pork finished with our BBQ sauce and served on a toasted brioche roll | \$9

ENTREES | Served with roll, butter, coffee or tea and Apple Pie for dessert

Roast Turkey

Roast turkey breast with buttermilk whipped potatoes, carrots and haricot vert | \$19

Margherita Pasta

Tomatoes, garlic, basil and mozzarella tossed in radiatore pasta and finished with parmesan | \$17

Baked Tilapia

Coated with herbed bread crumbs and served with rice pilaf, broccoli and a lemon artichoke cream sauce | \$19

Pomegranate Chicken

Grilled breast of chicken, with rice pilaf, grilled asparagus spears, a blend of roasted mushrooms and draped in a piquant pomegranate sauce | \$18

London Broil

Sliced six-pepper crusted sirloin of beef, accompanied with smashed skin-on Yukon gold potatoes, broccoli and a demi-glace | \$23

Groups of 20 or more are required to choose up to two meals to be served. The group coordinator must submit the menu, guaranteed guest count, and count of each meal one week prior to the lunch. When multiple entrées are served, the group coordinator is required to provide a place card with menu option for each guest to display.