

Home of DeKalb County's  
only Roof Top Bar!

124 S. California Street  
Sycamore, IL 60178



815/895-1888

MVPSportsBarSycamore

MVP Sports Bar

## EAT WEEK MENU

JANUARY 23-30, 2023

*Not seeing a favorite? Ask your server for original menu availability!*

### APPETIZERS

#### Chips and Salsa | \$5

In-house made tortilla chips and fresh salsa

Pair with **Draft Modelo Especial, Pilsner Style Lager** (4.4% ABV)

#### Garlic Cheese Curds | \$8

Wisconsin cheese curds with garlic breading served with ranch

Pair with **Exile Brewing, Citra Sky, Hazy IPA** (Des Moines, IA) (6% ABV)

#### Buffalo Cauliflower Bites | \$8

Breaded and fried cauliflower florets tossed in a tangy buffalo sauce

Pair with **Lagunitas, India Pale Ale, IPA** (Petaluma, CA) (6.2% ABV)

#### Deep Fried Ribs | \$15

(5) Tender ribs breaded, fried, and coated in a soy sweet chili glaze

Pair with **Obscurity Brewing, South Cider** (Elburn, IL) (7.3% ABV)

#### Hummus Duo | \$9

Edamame wasabi hummus and roasted corn and jalapeno hummus with olive tapenade, petite carrots, celery hearts, and pita wedges

Pair with **Fresca Mixed, Vodka Spritz** (5% ABV)

#### Trophy Tots | \$15

Sprecher Root Beer braised beef in a tater tot crater, cheese curds, and Ellie's Brown Ale gravy topped with a soft fried egg

Pair with **Pabst Blue Ribbon, Lager** (Milwaukee, WI) (4.8% ABV)

### SALADS

#### Cobb | \$15

Mix greens, grilled chicken, bleu cheese, strawberries, raspberries, avocado, bourbon pecans, chopped bacon, and balsamic vinaigrette

Add | Chicken \$3 | Steak \$4 | Shrimp \$4 | Salmon \$5

#### Grilled Caesar | \$13

Grilled romaine half, shaved parmesan, garlic croutons, and chipotle caesar dressing

Add | Chicken \$3 | Steak \$4 | Shrimp \$4 | Salmon \$5

#### Julienne | \$15

Mix greens, mortadella, salami, provolone, cheddar, tomato, carrots, celery, and black olives

Pair with **Draft Blue Moon Belgian White, Wheat Ale** (Denver, CO) (5.2% ABV)

### WINGS

#### Multiples of 6 | Traditional \$10 | Boneless \$7

Sauces: Honey Sriracha, Sweet Chili Ginger Soy, Jerk, BBQ, Buffalo, Honey Garlic

Try our "Reverse" Wings | Wings tossed in Bleu Cheese or Ranch with your choice of dipping sauce on the side

Pair with **3 Floyds Brewing, Zombie Dust, Pale Ale** (Munster, IN) (6.5% ABV)

## SIGNATURE SANDWICHES

With choice of side | Beer Battered Fries, Tater Tots, Cajun Potato Salad

### Beef and Gouda | \$15

Sprecher Root Beer braised beef topped with smoked gouda  
Pair with **Josh Cellars, Cabernet Sauvignon** (Napa Valley, CA)

### Muffuletta | \$15

Mortadella, capicola, Salami, provolone, olive tapenade, mix greens, roasted garlic, and thyme mayo  
Pair with **Revolution Brewing, Hazy Pitch, Pale Ale** (Chicago, IL) (5% ABV)

### Italian Chicken | \$14

Fried chicken, capicola, provolone, and marinara  
Pair with **Stone Brewing, Fear Movie Lions, Hazy Double IPA** (Escondido, CA) (8.5% ABV)

### Cubano | \$15

Carnitas, ham, swiss, pickles, and tequila jalapeno mustard  
Pair with **Revolution Brewing, Anti-Hero IPA** (Chicago, IL) (6.7% ABV)

### Shrimp Po' Boy | \$16

Fried shrimp, lettuce, tomato, and mayonnaise  
Pair with **Byers Brewing, American Lager** (DeKalb, IL) (4.5% ABV)

### NY Melt | \$15

NY strip steak, grilled onions, mushrooms, and melted mozzarella on garlic bread  
Pair with **Canyon Road Winery, Pinot Noir** (Modesto, CA)

## COW - CHICKEN - BEAN

Choice of 10 oz Beef Brisket Burger, Chicken Breast, or Black Bean Patty  
With choice of side | Beer Battered Fries, Tater Tots, Cajun Potato Salad

### Brunch | \$15

Cheddar, bacon, and soft fried egg all smothered with sausage breakfast gravy  
Pair with our **Barbeque Bloody Mary, Kurvball Whiskey** (68 Proof)

### Mediterranean | \$14

Provolone, olive tapenade, and tzatziki sauce  
Pair with **Pollyanna Brewing, In The Cards, American Hazy Pale Ale** (5.5% ABV)

### The Stout | \$15

Stout braised mushrooms, onions, bleu cheese, bacon, and roasted garlic thyme mayonnaise  
Pair with **Goose Island, Neon Beer Hug, Imperial IPA** (Chicago, IL) (7% ABV)

### Jalapeno Popper | \$15

Cream cheese, cheddar, bourbon candied jalapenos, red pepper relish, and fried jalapeno strips  
Pair with **Samuel Adams, Winter Lager, Spiced Wheat Bock** (Boston, MA) (5.6% ABV)

### Eloté | \$15

Cojita cheese, roasted corn, and tajin lime mayonnaise  
Pair with **La Marca, Prosecco, Sparkling Italian Wine** (Treviso, Italy)

## LARGE PLATES

### Soy Salmon | \$20

Soy marinated and glazed salmon filet, jasmine rice, and edamame  
Pair with our **Pear Martini, Grey Goose Le Pear, St. Germain** (80 Proof)

### Grilled Salmon | \$20

Grilled salmon filet, house scratch mashed potatoes, and fresh steamed vegetables  
Pair with our **Pear Martini, Grey Goose Le Pear, St. Germain** (80 Proof)

### Jerk Chicken | \$16

Leg and thigh jerk grilled chicken, Jasmine rice, and in house mango salsa  
Pair with **Cuba Libre, Bacardi Superior Rum, Coca-Cola** (80 Proof)

### Carnitas Tacos | \$14

(3) Shredded braised pork, onions, and cilantro with side of rice and beans  
Pair with **Angry Orchard, Crisp Apple Cider** (Walden, NY) (5% ABV)

### Shrimp Tacos | \$15

(3) Fried shrimp, cotija, tajin lime mayo, and cilantro pickled red onion with rice and beans  
Pair with **Draft Miller Lite, American Pilsner** (Milwaukee, WI) (4.2% ABV)

### BBQ Ribs | Half Rack \$21 | Full Rack \$29

Grilled ribs, signature BBQ sauce, house scratch mashed potatoes, and fresh steamed vegetables  
Pair with **Avery Brewing, Ellie's Brown Ale** (Boulder, CO) (5.5% ABV)

### NY Strip | \$24

NY Strip with red wine reduction with mashed potatoes and vegetable medley  
Pair with **Left Hand Brewing, Milk Stout** (Longmont, CO) (6% ABV)