



*Sundays Only!*

*Call to Reserve!*

**Southern Fried Chicken**

*coleslaw, cornbread, country mashed potatoes,  
housemade hot sauce*

28



2075 N. Lincoln Ave.

# Gemini

LINCOLN PARK

Established in 2009

*Lincoln Park's favorite American Bistro.  
A neighborhood place where everyone knows your name . . .*

**Warm Parker House Rolls**  
*nordic creamery butter, maldon sea salt*  
6

## Starters

- |   |   |
|---|---|
| <b>Prosciutto &amp; Burrata Crostini</b> . . . . . 14<br><i>melon marmalade, genovese basil oil</i> | <b>Artichoke &amp; Spinach Gratin</b> . . . . . 15<br><i>halloumi cheese, dill, lemon, garlic toast</i> |
| <b>Steamed Mussels</b> . . . . . 17<br><i>thai-curry broth, grilled baguette</i>                    | <b>New Orleans BBQ Shrimp</b> . . . . . 18<br><i>roasted corn, peppers, green onion</i>                 |

## Salads

- chicken breast +7 | cajun shrimp +11 -

- |  |  |
|--|--|
| <b>House Greens</b> . . . . . 9<br><i>vintage prairie farms lettuce,<br/>champagne vinaigrette</i> | <b>Baby Wedge</b> . . . . . 14<br><i>maple bacon, pickled red onion, tomato,<br/>buttermilk ranch, blue cheese</i> |
| <b>Bill's Caesar</b> . . . . . 11<br><i>little gem lettuce, torn crouton,<br/>parmesan</i>         | <b>Heirloom Tomato</b> . . . . . 14<br><i>feta cheese, basil, balsamic reduction,<br/>fennel vinaigrette</i>       |

## Entrees

- |   |   |
|---|---|
| <b>Burger</b> . . . . . 17<br><i>monterey jack, pancetta crisp, shaved onion,<br/>shredded lettuce, gemini aioli, fries</i> | <b>Roasted 1/2 Chicken</b> . . . . . 23<br><i>potato-bacon hash, citrus-thyme jus</i>   |
| <b>Roasted Salmon</b> . . . . . 29<br><i>fennel, pearl onions, snap peas,<br/>zhoug yogurt, piquillo pepper jam</i>         | <b>Wild Alaskan Halibut</b> . . . . . 36<br><i>summer corn chowder, blistered tomatoes,<br/>guajillo chili oil</i>                                    |
| <b>Wisconsin Trout Meunière</b> . . . . . 28<br><i>haricots vert, capers, lemon, brown butter</i>                           | <b>Steak Frites</b> (10 oz Flat Iron or 8 oz Filet) . . . . . 30/42<br><i>bone marrow butter, balsamic glaze,<br/>- upgrade to truffle fries +3 -</i> |

## Sides

- |   |
|---|
| <b>Summer Corn Succotash</b> . . . . . 9<br><i>peppers, green beans, chimichurri butter</i> |
| <b>Brussels Sprouts</b> . . . . . 11<br><i>bacon, balsamic, parmesan</i>                    |
| <b>Griddled Asparagus</b> . . . . . 9<br><i>lemon-thyme vinaigrette</i>                     |
| <b>Truffle-Parmesan Fries</b> . . . . . 11<br><i>garlic aioli</i>                           |

## Dinner for 2

**Korean BBQ Short Rib Party**  
*sweet soy marinade, lettuce wraps,  
kimchi fried rice, spicy pickles,  
potato salad*  
46

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\* denotes items that contains nuts

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## Cocktails



**The Heater**  
tequila, lime, serrano  
12

## Lincoln Park's Favorite



**Velvet Old Fashioned**  
bourbon, orange liquer,  
amarena cherry, orange  
13



**The Kensington**  
the botanist gin, lime,  
chase elderflower, cava  
13



**☿ Squirtsky Draft**  
rocktown grapefruit vodka,  
vodka, grapefruit, lime  
11



**Mai Bow Tai\***  
white rum, orange, pineapple,  
lime, orgeat, dark rum float  
13

## Wines by the Glass

### Rosé

**Charmel Rosé (Draft)** . . . . . 12/46  
2018 | côtes de provence, france  
raspberry & wildflower, bright & fresh

### Whites

**Il Conti Pinot Grigio** . . . . . 11/42  
2018 | veneto, italy  
acacia & apple, melon & minerality

**Mohua Sauvignon Blanc (Draft)** . . . . . 12/46  
2018 | marlborough, new zealand  
passionfruit sorbet, lemon blossom, tropical

**Les Glories Sancerre** . . . . . 18/69  
2018 | loire, france  
fruity with citrus notes, balanced minerality

**Black's Station Chardonnay** . . . . . 11/42  
2018 | yolo county, california  
stone fruit, barrel spice, white peach

### Bubbles

**Mas Fi Cava** . . . . . 11/48  
nv | penedés, spain  
white flower & citrus, crisp & elegant

**Le Grand Courtage Brut Rosé** . . . . . 16/62  
nv | nuits-saint-george, france  
raspberry, lilac & violet

### Reds

**Bouchard Pinot Noir** . . . . . 12/46  
2018 | burgundy, france  
smooth tannins, excellent length

**Le Clairon des Anges** . . . . . 11/42  
2019 | rhone, france  
herbal, liquorice, sweet spice

**Bonanno Cabernet** . . . . . 16/62  
2016 | napa, california  
baked fruit & cocoa

## Beers

**LaGrow Organic Lager** . . . . . 8  
16oz draft | chicago, il  
light-bodied, biscuit, clean finish

**LaGrow Organic IPA** . . . . . 8  
16oz draft | chicago, il  
clean citrus, malt backbone

**On Tour Typical Daydream Saison** . . . 7  
12oz can | chicago, il  
gooseberry & white grape

## Zero Proof

**Strawberry Lemonade** . . . . . 5

**FKG** . . . . . 5  
cranberry, mint, lime, soda  
housemade ginger syrup

**Danny-O** . . . . . 5  
5 alive, ginger ale, club soda

add vodka, rum, or tequila!

## Dessert

**Chocolate Pot de Crème**  
chantilly cream, cookie crumble  
8

**Sour Cherry Cobbler**  
cinnamon oat streusel, vanilla ice cream  
11

**Ranger Cookie Skillet**  
vanilla ice cream, butterscotch  
11

**Homer's Ice Cream**  
oreo cookie, heath bar crunch, peach  
3/scoop

**Housemade Sorbet**  
chocolate, lemon blueberry  
3/scoop