

positively no dancing



Twin Anchors

Restaurant - Tavern
established 1932

Our restaurant

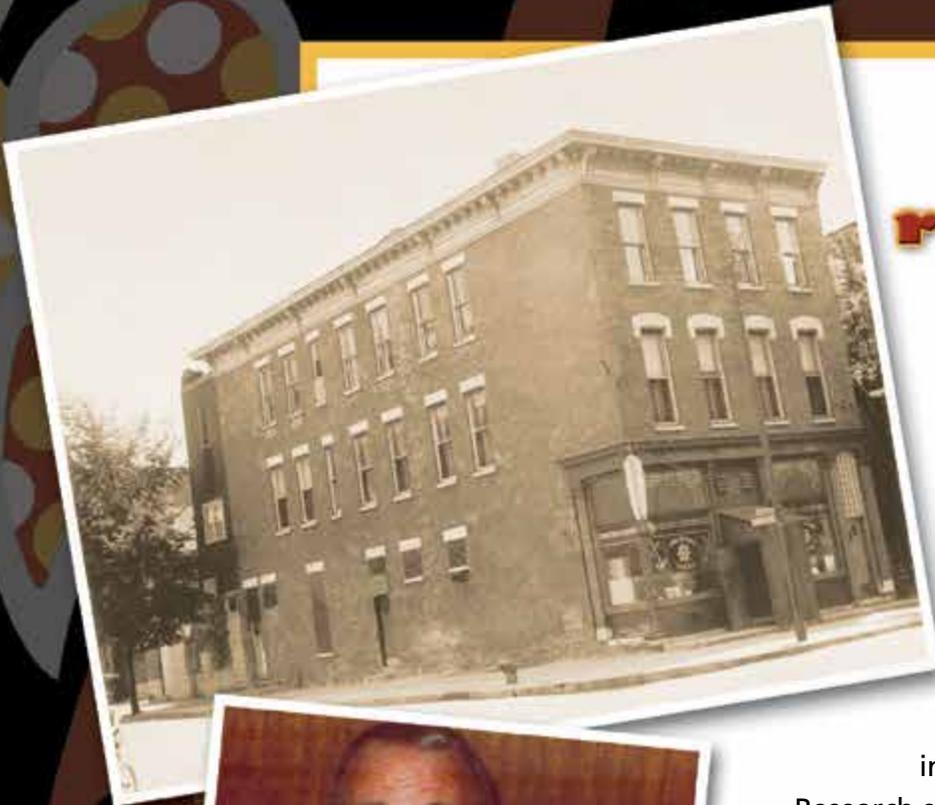
Located in an historic Old Town building that dates back to 1881, Twin Anchors Restaurant & Tavern is one of the oldest restaurants in the city of Chicago. Since its founding in 1932, Twin Anchors has always been known for serving great, tender, barbecued baby-back ribs in a quaint neighborhood tavern.

Research shows that as far back as 1910, there was a tavern operating in this spot. Sometime during World War I, the Schlitz Brewing Company donated the bar that remains in use to this day. Notoriously, during Prohibition a speakeasy known as "Tante Lee Soft Drinks" provided refreshments for the "thirsty" in this location. The Walters Family, along with Captain Herb Eldean were the

original operators of the Twin Anchors, and provided the barbecued ribs recipe and nautical name respectively.

Sometime in the early 1950's, Frank Sinatra made his first visit to Twin Anchors. Over the decades, Frank continued to make Twin Anchors one of his favorite stops, and the tales abound. One visit in the 70's was described this way: "Sinatra entertained a large group of friends at the rib joint Twin Anchors last night. The guest list included Jilly Rizzo, football great Sid Luckman, Frank's girlfriend Barbara Marx, comedian Pat Henry, composer Don Costa, pal Joey Bishop, and agent Mickey Houston. Frank's order was 'Ribs, and keep 'em coming!' As usual, one of Mr. Sinatra's bodyguards was posted at the pay phone preventing patrons from making calls that would cause a mob scene. Sinatra was very gracious about signing autographs, and was extremely generous, tipping everyone working his table \$100 each." In 1982, Twin Anchors was thrilled to bring Frank and his orchestra ribs to enjoy after their ChicagoFest concert at Navy Pier.

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beverages

Draft or Bottled Beer

Choose from a unique selection of craft and imported beers on draft. We also offer many standard favorites in bottle. Please check the list on your table or ask your server. Be as adventurous as you like as the line-up changes frequently.

Wines

A special variety of wines are available by the glass or bottle. Please check the list on your table or ask your server.

Cocktails

Check our Craft Cocktail Menu for our seasonal selections or we will gladly make your favorite drink.

Soda Pop and Drinks

Coke, Diet Coke, Cherry Coke, Ginger Ale, Sprite, Fanta Orange, Root Beer, Lemonade, Bottled Water, Coffee, Tea, Iced Tea, Milk

Juice

Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato

appetizers & SIDES

Our Acclaimed Homemade Chili

Topped with either cheese, chopped onion or sour cream.
Cup – 4.00 • Bowl – 5.00
If more than one item – add 50¢ per item.

Mini Barbeque Pork Sandwiches

Three mini soft rolls filled with our juicy hand-pulled pork, simmered in our zesty barbeque sauce. – 7.50
Simmered in Prohibition Sauce – add 50¢

BBQ Chicken Wings

Crispy wings basted with either Zesty or Spicy Prohibition Sauce and a side of our homemade bleu cheese buttermilk dressing. Prohibition Sauce – add 50¢
Full Dozen - 11.50 • Half Dozen - 6.00

Chicken Tenders

All white meat tenders served with choice of 2 dipping sauces: Prohibition, Zesty, Mild BBQ sauce, Ranch and Honey Mustard dressing. – 6.00

Zesty Baked Beans

Hearty bowl of our unique blend of baked beans, hand-pulled pork, and diced onions, simmered in zesty barbeque sauce. – 4.00

Pepper-Jack Creamed Spinach

Our tasty creation... with a kick! – 4.00
As an appetizer served with tortilla chips. – 6.50

Basket of Onion Rings – 4.00

Basket of French Fries – 4.00

Crispy Potato Chips

Fresh fried chips served with homemade bleu cheese buttermilk dressing. – 4.00

salads

Dinner Caesar Salad

Traditional Caesar with romaine lettuce, parmesan cheese, croutons and anchovy garnish. – 9.50
With grilled chicken or fish. – 15.00

Individual Caesar Salad

Traditional Caesar with romaine lettuce, parmesan cheese, croutons and anchovy garnish. – 6.00

1655 Salad

A 6 oz. cut of Ruby Red Ahi tuna on a bed of mixed greens, with pecans, cranberries and crumbled bleu cheese. Topped with balsamic vinaigrette. - 15.00

House Salad

Mixed spring greens, cucumber, tomato and red onion. Served with your choice of dressing. – 4.50
Italian, Creamy Garlic, French, Bleu Cheese, Ranch, Vinegar & Oil, Fat Free Honey Mustard

sandwiches

Served with choice of French Fried Potatoes, Onion Rings, Idaho Baked Potato, Homemade Zesty Baked Beans with Pork, or our tasty Pepper-Jack Creamed Spinach.

Also includes our own Cole Slaw and Dill Pickle.

Cheese Choices: American, Swiss, Cheddar, Pepperjack

Prohibition Sauce – add 50¢

Anchor Burger

One-half pound pure Angus beef, served on a soft roll with lettuce and tomato.
Specify grilled onions or a slice of raw onion. – 11.00

Cheese Anchor Burger

One-half pound pure Angus beef served on a soft roll with your choice of cheese, lettuce, and tomato. Specify grilled onions or a slice of raw onion. – 12.00

Zesty "Soy"natra Sandwich

Vegetarian barbeque sloppy joe, made with natural soy, chopped peppers, onions and tomatoes, simmered in zesty barbeque sauce.
Served on a soft roll. – 8.00

Chicken Breast

Grilled chicken breast sandwich on a soft roll with lettuce and tomato. Your choice of cheese and BBQ sauce. – 12.00

Barbeque Pork Sandwich

Juicy hand-pulled pork, simmered in our zesty barbeque sauce, served on a soft roll. – 10.00
Prohibition Sauce – add 50¢

Grilled Fish of the Day

A tender grilled fish sandwich served on your choice of bread. Ask your server for today's selection. – 13.00
With Ahi Tuna - 16.00

Grilled Cheese

Choose any cheese or a combination. – 7.50

Twin Anchors Traditions

Twin Anchors Barbecue Sauces

Zesty Sauce - Our most popular since its introduction 30 years ago. Tangy tomato based sauce goes great on everything barbecue.

Prohibition Sauce - Our newest style, this spicy sauce was developed by Paul and Andrew in Kansas City in the summer of 2010. With a "sweet start and fiery finish" it features a unique blend of brown sugar, cracked black pepper and a touch of "ghost" pepper for just the right amount of heat. Add 50¢ to any order.

Mild Sauce - From the 1930's, a mild tomato based sauce featuring cumin, mustard powder and white pepper.

OUR FAMOUS RIBS

The world famous Twin Anchors Baby Back Ribs, slow cooked, meaty and tender. Basted with your choice of sauce.

Full Slab – 23.00 Half Slab – 16.50

Chicken

One half of a slow roasted chicken, finished on the grill for a great barbeque flavor with your choice of sauce. – 16.00

Rib & Chicken Combo

Can't decide? Try a delicious portion of both our tender, meaty ribs and slow roasted chicken basted with your choice of sauce. – 20.00

Giant Grilled Shrimp

Quartet of giant, skewered shell-on shrimp, grilled to perfection. Served with your choice of garlic butter or cocktail sauce on the side. – 27.00

Fish Fry

A generous portion of golden crispy, battered cod. Served with tartar sauce and lemon. – 15.00

Filet Mignon

We proudly offer the finest prime steak available. Enjoy this 9 oz. cut charbroiled to your specifications. – 30.00

New York Strip Steak

A very tender, prime 12 oz. strip steak charbroiled to your specifications. (Trent highly recommends this!) – 28.00

**Grilled onions and garlic butter available with our steaks.
Try one or both.**

All entrees are served with choice of French Fried Potatoes, Onion Rings, Idaho Baked Potato, Homemade Zesty Baked Beans with Pork, or our tasty Pepper-Jack Creamed Spinach.

Also included is our own Cole Slaw and Dill Pickle.

Split meal charge – \$4.00. Includes choice of one additional side order.



our little piglet menu

For those under 8

Anchor Burger

One-quarter pound pure beef on a soft roll, served with fries and pickle. – 6.00

With cheese – 6.50

Chicken Tenders

All white meat tenders, served with fries, pickle and barbeque sauce on the side. – 5.50

Small Fry Slab

A kid sized portion of our famous ribs and fries. Ask for either zesty or original mild barbeque sauce. – 8.50

Grilled Cheese

Choice of American or Swiss, served with fries and pickle. – 5.00

Dessert

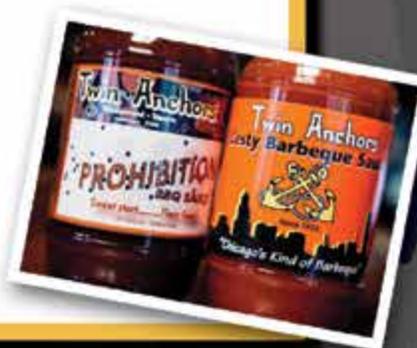
Assorted Cakes

Selections change daily

Twin Anchors Sauces

Our Prohibition and Zesty Sauces are available in bottles.

Ask your server for details.



CELEBRATING OVER 80 YEARS IN "OLD TOWN"

Open for Lunch on Weekends from Noon

Enjoy our Seasonal Outdoor Café • Valet Parking

Dining Hours

Monday thru Thursday 5 p.m. until 11 p.m.

Friday 5 p.m. until 12 a.m. • Saturday Noon until 12 a.m. • Sunday Noon until 10:30 p.m.

Carry-Out Available

For carry-out, please add 50¢ per item.

Now Offering Catering

Visit our website at www.twinanchorsribs.com for details.

- We Reserve the Right to Seat our Patrons.
- For safety, please keep your children seated.
- Minimum food charge 5.00 per person.
- Not responsible for loss or exchange of personal property.

MasterCard, VISA, Diners Club, Discover and American Express Cards accepted.

We accept Twin Anchors Gift Cards Only

For over 80 years, we have served Chicago tender, tasty, baby back ribs that have delighted even the most sophisticated palates. We stand on our reputation of having great food, generous drinks and the best customers!

Thank you for joining us!

Your hosts,

Paul, Mary Kay and Gina

1655 N. Sedgwick St., Chicago, IL 60614 • Phone: 312-266-1616

Visit our web site: www.twinanchorsribs.com

our restaurant

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Twin Anchors has received much publicity over the decades, appearing in numerous publications including: The London Times, Fortune Magazine, Chicago Magazine, Gourmet Magazine, the New York Times, The Chicago Tribune, The Chicago Sun-times, and even The Idaho Statesman. It has been featured in many international travel guides as a "must visit" when in Chicago, as well. Add in numerous television and radio features, including a mention in an episode of the NBC comedy "Just Shoot Me", and it becomes clear that this little neighborhood place has developed a remarkable, loyal following over its 80 years!

Twin Anchors has been featured in the filming of two major motion pictures. The 1999 film, "Return to Me", directed by long time friend and customer Bonnie Hunt, exposed many new customers to the charm of this small corner restaurant which seems timeless.

In 2008, "The Dark Knight" featured a scene in which Harvey Dent, a.k.a. Two Face, makes his first appearance. Twin Anchors was privileged to host Conan O'Brien on several occasions and we were thrilled that he named us one of his 10 "Must Haves" in Entertainment Weekly.

The producers of the HBO drama "Boardwalk Empire" selected Twin Anchors to be part of their "Speakeasy Tour" documentary. This profile of former New York and Chicago speakeasies was available on the OnDemand selection for "Boardwalk Empire" and premiered in 2010. The documentary ran off and on for many months and it was an honor for us to be affiliated with such a hit show.

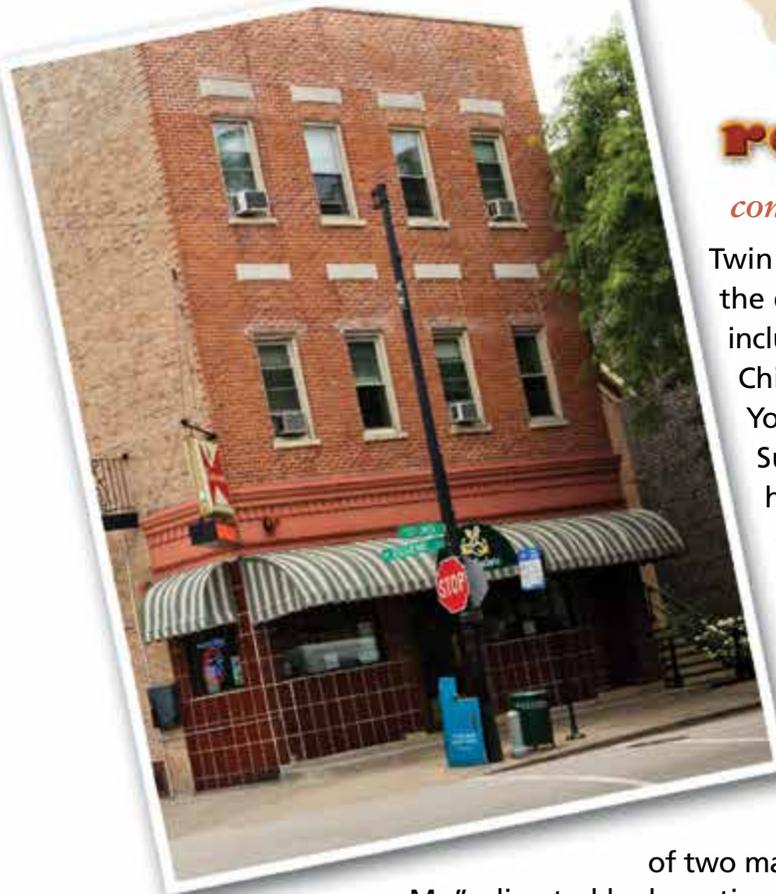
In 2011 famed chef Emeril Lagasse featured Twin Anchors on his show "The Originals with Emeril". Airing on the Cooking Channel, the show profiles iconic long-established restaurants in cities across the U.S. It was quite a treat to be included with The Berghoff and Gene and Georgetti's to represent Chicago. Working with Emeril was a delight and his crew certainly made our restaurant look glamorous.

Enjoyed by numerous sports, entertainment, and public figures, as well as generations of loyal Chicagoans, and fans worldwide, Twin Anchors never loses its old-time feel.

As only the third family to own Twin Anchors, the Tuzi family has been involved for over 35 years. The partners, Paul Tuzi and his sisters, Mary Kay Tuzi and Gina Manrique, keep the tradition alive. Paul states, "We aren't just running a restaurant. Every night, we are throwing a party for 300 people in a living museum! That is what makes it such a pleasure."

We welcome you to dine in, enjoy our outdoor café in the summer or bring home some carry out. No matter if this is your first visit or you've made too many to count, we thank you. We pledge to always be here for you when you need a cold beer, a delicious slab of ribs and a true Chicago experience.

But remember... **"Positively No Dancing!"**®



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Restaurant - Tavern
established 1932