



BAKERSFIELD
WOOD FIRED GRILL

PRIVATE DINING MENU

BAKERSFIELDRESTAURANT.COM/PRIVATE-DINING

LUNCH

————— \$25 PER PERSON —————

CHOICE OF
SOUP OR SALAD

HOUSE SALAD

Cucumber, carrots, cherry tomatoes, champagne vinaigrette

SOUP DU JOUR

CHOICE OF
ENTRÉE

FOUR FARMERS SALAD

*Grilled chicken, goat cheese, avocado, tomato, candied hazelnuts,
cornbread croutons, dates, creamy champagne dressing*

BAKER'S BURGER

Steakhouse beef patty, lettuce, pickle, tomato, onion, sesame bun, dijonaise
+ AGED WHITE CHEDDAR, AMERICAN CHEESE, BLUE CHEESE, SWISS, FRIED EGG, BACON OR AVOCADO

HOUSE ROASTED TURKEY CLUB

*Seasoned turkey breast, house bacon, avocado, tomato, lettuce,
and Chef's sauce on multigrain bread*

GRILLED LULU CHICKEN

Grilled chicken, Chef's teriyaki sauce, cauliflower rice, roasted corn, avocado, edamame

DESSERT

ICE CREAM

Choice of vanilla, chocolate, or salted caramel

LUNCH

————— \$30 PER PERSON —————

CHOICE OF
SOUP OR SALAD

HOUSE SALAD

Cucumber, carrots, cherry tomatoes, champagne vinaigrette

CLASSIC CAESAR SALAD

Housemade Caesar dressing, parmesan crisps, lemon thyme croutons

SOUP DU JOUR

CHOICE OF
ENTRÉE

MANGO GLAZED SALMON

Golden cranberry quinoa and grilled asparagus

CAPRESE STEAK SALAD

*A trio of 2 oz beef tenderloins, arugula, fresh basil, heirloom tomatoes,
fresh mozzarella, avocado, olive oil and aged balsamic drizzle*

STEAKS ARE COOKED TO MEDIUM

SEARED TUNA BURGER

Ginger Asian slaw, wasabi mayo, bao bun

FRENCH DIP

*Slow roasted prime rib with caramelized onions and melted Swiss cheese
on a French roll, served with au jus and horseradish spread*

DESSERT

ICE CREAM

Choice of vanilla, chocolate, or salted caramel



celebrate the special moments

DINNER

————— \$40 PER PERSON —————

CHOICE OF
SOUP OR SALAD

BABY ICEBERG SALAD

Point Reyes blue cheese, housemade bacon, scallions, tomatoes, buttermilk dressing

CLASSIC CAESAR SALAD

Housemade Caesar dressing, parmesan crisps, lemon thyme croutons

SOUP DU JOUR

CHOICE OF
ENTRÉE

MANGO GLAZED SALMON

Golden cranberry quinoa and grilled asparagus

CRAB STUFFED WHITEFISH

Caperberry brown butter sauce and lemon risotto

KNIFE & FORK FRIED CHICKEN

Mashed potatoes, Chef's spicy habanero butter sauce

FILET MIGNON

Herb butter, sautéed spinach, and mashed potatoes

STEAKS ARE COOKED TO MEDIUM

CHOICE OF
DESSERT

CHOCOLATE DUO

Chocolate flourless cake and chocolate pot de crème

TWO TONE CHEESECAKE

Cream cheese layer, sweet cream layer, blueberry compote

ICE CREAM

Choice of vanilla, chocolate, or salted caramel

DINNER

\$55 PER PERSON

CHOICE OF
SOUP OR SALAD

BABY ICEBERG SALAD

Point Reyes blue cheese, housemade bacon, scallions, tomatoes, buttermilk dressing

CLASSIC CAESAR SALAD

Housemade Caesar dressing, parmesan crisps, lemon thyme croutons

SOUP DU JOUR

CHOICE OF
ENTRÉE

MANGO GLAZED SALMON

Golden cranberry quinoa, grilled asparagus

SESAME SEARED AHI TUNA

Sesame-seared ahi tuna, julienned vegetables, Chef's teriyaki sauce, sticky rice

GRILLED PORK CHOP

*Whole grain bourbon demi-glaze, sour cherry marmalade,
whipped potatoes, sautéed garlic spinach*

NEW YORK STRIP

Herb butter, sautéed spinach, and mashed potatoes

STEAKS ARE COOKED TO MEDIUM

CHOICE OF
DESSERT

CHOCOLATE DUO

Chocolate flourless cake and chocolate pot de crème

TWO TONE CHEESECAKE

Cream cheese layer, sweet cream layer, blueberry compote

ICE CREAM

Choice of vanilla, chocolate, or salted caramel

PLATTERS

\$25 PER PLATTER

FRESH FRUITS OF THE SEASON

Freshly cut fruits, yogurt sauce

MARKET FRESH VEGETABLE & HUMMUS DISPLAY

Freshly cut vegetables, hummus

GUACAMOLE & CHIPS

Served with housemade corn chips and spicy red salsa

TOMATO BRUSCHETTA

Roma tomato, basil, crostini, balsamic glaze

CAPRESE SKEWERS

Baby mozzarella, basil leaves, cherry tomatoes, aged balsamic drizzle

PASSED APPETIZERS

PRICED PER DOZEN

SHRIMP COCKTAIL SHOOTERS \$36

Chilled prawns, spicy cocktail sauce, shredded horseradish

TOMATO BASIL MOZZARELLA SKEWERS \$28

Cherry tomato, sweet basil, baby mozzarella, pesto

PROSCIUTTO-WRAPPED GRILLED + CHILLED ASPARAGUS \$36

Jumbo asparagus, shaved prosciutto, balsamic glaze

TERIYAKI GRILLED CHICKEN SKEWERS \$30

Marinated dark meat chicken

BAKERSFIELD

WOOD FIRED GRILL

Bakersfield's private dining room is ideal for corporate events, wedding and baby showers, birthday parties, holiday celebrations, and more.

The beautifully appointed dining room seats up to 44 guests.

*Tax, gratuity, and beverages of any kind are not included in pricing.
Give us a call for a custom quote for groups over 20 people.*

BOOK TODAY

BAKERSFIELDRESTAURANT.COM/PRIVATE-DINING
INFO@BAKERSFIELDRESTAURANT.COM

BAKERSFIELD WOOD-FIRED GRILL

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