



Carry-Out Menu
847.714.0200

At House 406, our continued promise to health and wellness for our family, staff and guests is of the utmost importance. We will do our best to accommodate all requests while continuing to adjust current practices to meet both our leading industry standards and those of the CDC. To see a full list of changes please visit our Facebook page.

****If you are ordering Gluten-Free 🌿:** Please let the representative taking your order know what items you need gluten-free. We do not offer gluten-free bread. Items containing bread or other ingredients will be left off your dish. Please note that not all items with the '🌿' symbol are gluten-free as listed on the menu.

****If you are ordering Meat to Temperature:** Please consider ordering your steak or burger just below your desired temperature. This will allow for carry-over cooking during transit.

Appetizers

Cream of Cauliflower Soup | 10 🌿

Vegetarian French Onion Soup . Swiss Cheese Crust . French Bread | 9 🌿

Steamed Mussels . White Wine & Herb Butter Sauce . Grilled Toast | 12 🌿

Burrata Bruschetta . Heirloom Tomatoes . Microgreens Salad . Pea Puree . Balsamic Drizzle | 12 (4 pieces)

Garlic Butter Poached Lobster Crostinis . Swiss Cheese . Butter Crostini . Cajun Aioli | 18 (4 pieces)

Duck Confit Egg Rolls . Spinach . Peppers . Bean Sprouts . Plum Dipping Sauce | 12 (2 full egg rolls)

Salads

Shredded Brussels. Arugula . Honeycrisp Apples . Fennel . Parmesan . Hazelnuts . Honey-Orange Vinaigrette | 11 🌿

House Chopped . Iceberg Lettuce . Tomato . Red Onion . Applewood Smoked Bacon . Egg . Bleu Cheese . Avocado . Bleu Cheese Dressing | 10 🌿

Burrata . Red & Yellow Beets . Oranges . Micro Arugula . Pistachio . Pistachio Vinaigrette | 11 🌿

Kale Caesar Salad . Shaved Tuscan Kale . Parmesan . Lemon-Caesar Dressing . Croutons . Lemon Zest | 10

Pasta

Veggie Pappardelle . Arugula Pesto . Cherry Tomatoes . Summer Squash . Corn | 16

Shrimp Linguine . Crab Stuffed Shrimp . Meyer Lemon Cream Sauce | 19

Saffron Seafood Risotto . Calamari . Clams . Shrimp . Scallops . Mussels . Whitefish | 19🌿

Gluten-Free Four Cheese Ravioli . Fennel . Cherry Tomatoes . Spinach . Asparagus . Parmesan Cheese | 19🌿

Sea

Seared Wild-Caught Boston Scallops . Wild Mushroom Risotto . Bacon . Micro Greens Salad | 32🌿

Canadian Organic King Salmon . Roasted Heirloom Cherry Tomatoes . Grilled Asparagus . Arugula . Fennel . Celery Root Puree . Balsamic Glaze | 28🌿

Horseradish-Parmesan Crusted Whitefish . Roasted Asparagus . Roasted Cauliflower . Lemon-Cream Sauce | 23

Crab Cakes . Baby Arugula Salad with Fennel & Shallots . Cajun Remoulade | 22

Pan Seared Black Cod . Black Forbidden Rice . Hon Shimeji Mushrooms . Pea Shoots . Pea Puree . Honey-Ginger Soy Sauce | 32

**All fish portions are 6oz and cooked to medium*

Land

**We recommend ordering all steaks cooked to a temperature just below your desired temperature.*

Ground Short Rib & Brisket Burger . Bacon . Lettuce . Avocado . Tomato . Classic Mayo . Provolone | 18

12oz Prime New York Strip Steak . Roasted Brussel Sprouts . Potatoes . Lemon-Herb Butter | 48🌿

6oz Black Angus Filet Mignon & 4oz Lobster Tail . Roasted Garlic Mashed Potatoes . Port Wine Demi . Herb Butter | 42🌿

10oz Grilled Lamb Chops . Moroccan Eggplant Couscous . Balsamic Demi Glaze | 39

16oz Frenched Beef Ribeye . Truffle-Parmesan Pom Frites | 59🌿

8oz Beef Filet Mignon . Mashed Potatoes . Petite Vegetables . Maraschino Cherry Demi | 38🌿

Boneless Chicken Breast Vesuvio . Whipped Mashed Potatoes . Green Beans . Mushrooms . Caramelized Onions . Vesuvio Sauce | 18

Sides

Parmesan French Fries . Truffle . Garlic Dipping Sauce | 8🌿

Herb Roasted Wild Mushrooms | 8🌿

House Battered Onion Rings . Garlic Onion Dip | 8

Brussels Sprouts . Bacon . Shaved Parmesan . Lemon Butter | 11🌿

Grilled Asparagus . Parmesan Cheese . Lemon Bread Crumbs | 8🌿

Kids

Kids Cheeseburger . Classic Steak Cut Fries | 11

Buttered Linguine Noodles . Parmesan Cheese | 9

Chicken Tenders . Classic Steak Cut Fries | 9

Dessert

Cinnamon Roll Bread Pudding . Vanilla Ice Cream . Caramel | 11

Grandma Dory's Carrot Cake . Cream Cheese Frosting . Caramel | 9

Peanut Butter & Chocolate Lava Cake . Vanilla Ice Cream . Reese's Peanut Butter Cups . Ganache | 11 🌿

Apple Cobbler . Brown Butter Crust . Vanilla Ice Cream | 12



House 406 . 1143 ½ Church Street . Northbrook . Illinois . 60062

847.714.0200 www.house406restaurant.com

Dinner Hours: Sunday – Thursday 5pm – 9pm, Friday & Saturday 5pm – 10pm

Lunch Hours: Tuesday – Friday 11am – 1:30pm

[Facebook.com/House406](https://www.facebook.com/House406)

Instagram: @House406

***all of our ingredients are not listed on our menu, please let your server know if you have any dietary restrictions or allergies. **our ingredients are sourced from the best possible places. If you want to know more, just ask **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*