



The Chew Chew Menu

<https://menuweb.menu>

33 East Burlington IL 60546, Riverside, United States
+17084478781 - <http://www.thechewchew.com/>



The restaurant from Riverside offers **258** different **dishes and drinks** on [the menu](#) at an average price of \$27.4. The Chew Chew offers a top-rated dining experience in the heart of Riverside, IL. With 25 years of experience, we provide excellent food and hospitality. Enjoy Happy Hour daily from 4-6pm. Indoor Dining and Carry-Out available now, with Patio dining coming back in the Spring.

The Chew Chew Menu



Pasta

RIGATONI

Sandwiches & Hot Paninis

HAMBURGER

Burger

DOUBLE CHEESEBURGER \$14.0

Meat Dishes

MEATBALLS

Drinks

DRINKS

Pork

PORK BELLY

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Quesadillas

CHICKEN AVOCADO \$16.0

Sauces

SALSA

Vegetarian Dishes

BROCCOLINI \$10.0

Beef Dishes

FILET MIGNON

Steaks

STEAK FRITES \$27.0

Starters

MEATLOAF SLIDERS \$11.0

Spirits

MARTINI

Hamburgers

MAUI CHICKEN \$20.0

Homemade Sauces

CHIMICHURRI

Ice Cream*

SUNDAE

California

ZD, 2011, CALIFORNIA \$48.0

Alkoholische Cocktails

COSMOPOLITAN

Contorni

BABY CARROTS \$10.0

Hot Drinks

COFFEE

The Chew Chew Menu



Popular Products

BELGIAN CHOCOLATE CAKE \$7.5

Coffee

ESPRESSO

Sandwiches & Wraps

SKIRT STEAK SANDWICH \$15.0

From The Grill

DELUXE GRILLED CHEESE \$12.0

Soup & Salad

AVOCADO CAESAR \$9.0

Asian

EGG ROLL

Steaks & Chops

STEAK DIANE \$30.0

Shareables

BLISTERED SHISHITOS \$7.0

Hors D'oeuvres

BACON-WRAPPED DATES \$10.0

New Lunch Meals

ITALIAN SAUSAGE PEPPERONI \$18.0

Comfort Foods

VEGETARIAN SLOPPY JOE \$15.0

Wood Fire Grilled Breakfast Pizzas

BACON CARAMELIZED ONION \$15.0

French

POUTINE

Good For You Bowls

WARM FARMER SALAD \$15.0

Frutti Di Mare / Seafood

CATCH OF THE DAY

Greens & Salads

FRENCH BEANS \$10.0

Salads & Soup

CAULIFLOWER BOWL \$16.0

Meat | Fish | Shells

RAW OYSTERS

Burgers + Tacos

9OZ RED FISH TACOS \$25.0

Dinner | Burgers & Sandwiches

8OZ PRIME RIB FRENCH DIP \$23.0

Raw & Salads

CHOPPED WEDGE \$10.0

The Chew Chew Menu



* To Begin *

POTSTICKERS OF THE DAY

Alcoholic Drinks

SANGRIA

ESPRESSO MARTINI

Soups

BAKED ONION SOUP \$8.0

SOUP OF THE DAY \$6.0

Main Courses

MARKET FISH

NACHOS

Seafood

CRAB CAKES

CALAMARI

Side Orders

CABBAGE SLAW \$8.0

ASPARAGUS \$10.0

Appetizer

STEAMED MUSSELS

POKE BOWL

Fish

GRILLED SALMON

SEA BASS

Mexican Dishes

FISH TACOS \$16.0

TACOS

Flatbread

TOMATO FRESH MOZZARELLA (V) \$16.0

APPLE WOOD BACON GOAT CHEESE \$19.0

12" Hand-Stretched Flatbread

ITALIAN SAUSAGE GIARDINARA \$15.0

ROMA TOMATO FRESH BASIL \$14.0

Uncategorized

POKE TUNA BOWL \$18.0

BOULDER \$3.5

Entrées

THAI LETTUCE WRAPS \$14.0

POKE TUNA STACK \$18.0

PORK BELLY SLIDERS \$13.0

Vegetarian



PARMESAN ASPARAGUS

CAULIFLOWER

FORBIDDEN RICE \$12.0

Sandwiches

CRISPY CHICKEN SANDWICH \$15.0

100Z DOUBLE CHEESEBURGER \$18.0

EGG ROLLS

Greens + Bowls

CHOPPED WEDGE (GF) \$14.0

The Chew Chew Menu



WARM FARMER BOWL (GF, V) \$20.0

CRAB AVOCADO BOWL (GF, SH) \$28.0

Rose

FIGUEIRASSE, GRIS DE GRIS
(GRENACHE/CINSAULT) 2011, VIN
DES SABLES, FRANCE \$30.0

CRIOS, (MALBEC) 2011,
MENDOZA, ARGENTINA \$30.0

LUCIA VINEYARDS, LUCY (PINOT
NOIR) 2011, SANTA LUCIA
HIGHLANDS, CALIFORNIA \$45.0

RED CAR, (PINOT NOIR), 2012,
BYBEE VINEYARD, SONOMA
COAST, CALIFORNIA \$48.0

Pinot Grigio

ROCCA, 2012, VENETO, ITALY \$24.0

VELIO, 2011, DELLE VENEZIE,
ITALY \$33.0

RIVER'S EDGE, 2009, PACE FAMILY
VINEYARD, UMPQUA VALLEY,
OREGON \$35.0

ADELSHEIM, 2011, WILLAMETTE
VALLEY, OREGON \$39.0

Riesling

HIRSCHBACH SOHNE, KABINETT,
2012, PIESPORTER
MICHELSBERG, MOSEL,
GERMANY \$24.0

PACIFIC RIM, ORGANIC, 2012,
COLUMBIA VALLEY, WASHINGTON \$33.0

BEX, PFALZ QUALITATSWEIN,
2009, GERMANY \$35.0

R WINES, DIDDLEY BOW, 2009,
WESTERN AUSTRALIA \$40.0

Zinfandel/Primitivo

KLINKER BRICK, OLD VINE, 2011,
LODI, CALIFORNIA \$39.0

ALBERTO LONGO, PRIMITIVO,
2009, SALENTO, ITALY \$40.0

SEGHEISIO, 2011, SONOMA
COUNTY, CALIFORNIA \$50.0

DASHE, LES ENFANTS
TERRIBLES, 2011, MCFADDEN
FARM, CALIFORNIA \$52.0

Pasta + Rice

SHRIMP SAUSAGE JAMBALAYA
(GF, SH) \$25.0

SMOKED-GOUDA *MAC CHEESE* \$21.0

RIGATONI VODKA SAUCE (V) \$17.0

SWEET CORN RISOTTO
ASPARAGUS (GF) \$21.0

Restaurant Category

DESSERT

ITALIAN

GLUTEN FREE

FRENCH

Merlot

FOXBROOK, 2012, CALIFORNIA \$24.0

NELM'S ROAD, 2009,
WASHINGTON STATE \$42.0

TAMARACK CELLARS, 2008,
COLUMBIA VALLEY, WASHINGTON
STATE \$50.0

DOMAINE FONT VILLAC, GRAND
CRU, 2006, SAINT-EMILION,
FRANCE \$58.0

CADARETTA, 2007, COLUMBIA
VALLEY, WASHINGTON STATE \$65.0

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Chardonnay

HESS SELECT, 2011, MONTEREY, CALIFORNIA	\$26.0
SILVER RIDGE, 2011, CALIFORNIA	\$27.0
BOXHEAD, 2011, BAROSSA VELLY, AUSTRALIA	\$33.0
JARVIS, 2007, NAPA VALLEY, CALIFORNIA	\$70.0
DOMAINE MATROT, MEURSAULT, 2008, BURGUNDY, FRANCE	\$76.0

Malbec

JUAN BENEGAS, 2011, MENDOZA, ARGENTINA	\$27.0
BODEGA TAMARI, RESERVA, 2011, MENDOZA, ARGENTINA	\$29.0
TINTO NEGRO, RESERVE, 2011, UCO VALLEY, MEDNOZA, ARGENTINA	\$31.0
TIKAL, PATRIOTA (BONARDA/MALBEC BLEND), 2010, MENDOZA, ARGENTINA	\$44.0
SUSANA BALBO, 2010, MENDOZA, ARGENTINA	\$48.0

Other White

MAN VINTNERS, CHENIN BLANC, 2011, COASTAL REGION, SOUTH AFRICA	\$23.0
DOMAINE TARIQUET, COTES DE GASCOGNE, 2012, GASCONY, FRANCE	\$26.0
BROOKS, AMYCAS, TABLE WHITE, 2009, WILLAMETTE VALLEY, OREGON	\$29.0
GRAZIANO, CHENIN BLANC, 2011, MENDOCINO COUNTY, CALIFORNIA	\$30.0
SKOURAS, MOSCOFILERO, 2011, PELOPONNESE, GREECE	\$31.0

Start + Share

FRIED CALAMARI (PICKLES)	\$17.0
BRUSSELS SPROUTS (N)	\$11.0
GRILLED MINI-LAMB CHOPS	\$16.0
STEAMED EDAMAME (GF, V)	\$8.5
GRILLED CHICKEN LETTUCE WRAPS (N)	\$19.0

Salads

BRIE CHEESE TART	\$9.0
HOUSE SALAD	\$7.0
BABY SPINACH	\$9.0
WEDGE SALAD	
HOUSE SALAD (GF)	\$9.0
CAESAR SALAD	\$11.0

Pinot Noir

MONTOYA, 2011, MONTEREY COUNTY, CALIFORNIA	\$33.0
REX HILL, 2011, WILLAMETTE VALLEY, OREGON	\$55.0
BAILEYANA, FIREPEAK VINEYARD, 2010, EDNA VALLEY, CALIFORNIA	\$58.0
MORGAN, TWELVE CLONES, 2010, SANTA LUCIA HIGHLANDS, CALIFORNIA	\$60.0
SOLENA, GRANDE CUVÉE, 2011, WILLAMETTE VALLEY, OREGON	\$65.0
BERGSTROM, GREGORY RANCH, 2011, YAMHILL-CALTRON AVA, OREGON	\$85.0

Cabernet Sauvignon

HAHN, 2012, CENTRAL COAST, CALIFORNIA	\$27.0
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AVALON, 2010, NAPA VALLEY,
CALIFORNIA \$36.0

DECERO, REMOLINOS VINEYARD,
2009, AGRELO, MENDOZA,
ARGENTINA \$39.0

CHATEAU BLAIGNAN, GRAND VIN
DE BORDEAUX, 2009, MEDOC,
FRANCE \$40.0

CROSS BARN, BY PAUL HOBBS,
2011, NAPA VALLEY, CALIFORNIA \$75.0

ROUND POND, RUTHERFORD,
2009, NAPA VALLEY, CALIFORNIA \$85.0

Daily Features

MONDAY INDUSTRY NIGHT

TUESDAY BABY BACK RIBS

WEDNESDAY 1/2 OFF BOTTLE WINE

THUR RSDAY 1/2 OFF OYSTERS

FRIDAY CRAB CAKES

SATURDAY FILET MIGNON OSCAR

Champagne & Sparkling Wine

GRAN SARAO, CAVA ROSADO
(ROSE' , NV, TORRELLES DE FOIX,
SPAIN \$26.0

JEAN PAUL TROCADERO, BLANC
DE BLANC BRUT, NV, SAVOIE,
FRANCE \$27.0

MASCARO, RUBOR AURORAE,
BRUT ROSE CAVA, PENEDES,
SPAIN \$30.0

TERRE GAIE, PROSECCO BRUT,
NV, VENETO, ITALY \$36.0

ARGYLE, BRUT, 2008,
WILLAMETTE VALLEY, OREGON \$55.0

VEUVE CLICQUOT, YELLOW
LABEL BRUT, NV, CHAMPAGNE,
FRANCE \$85.0

Shiraz & Syrah

MILBRANDT, TRADITIONS, 2010,
COLUMBIA VALLEY, WASHINGTON \$33.0
STATE

STEPHEN VINCENT, CRIMSON,
(SYRAH CABERNET), 2011,
CALIFORNIA \$33.0

RAW POWER, 2009, ADELAIDE
PLAINS, AUSTRALIA \$34.0

CHARLES SMITH, BOOM BOOM,
2011, COLUMBIA VALLEY,
WASHINGTON STATE \$36.0

PISONI, SARICA, (SYRAH PINOT
NERO), 2006, VIGNETI DELLE
DOLOMITI, ITALY \$50.0

JABOULET-PERRIN, 2007, SAINT
JOSEPH, FRANCE \$65.0

Main Dishes

8OZ CHIMICHURRI STEAK (GF) \$33.0

10OZ STEAK DIANE (GF) \$38.0

12OZ BOURBON-BRINED PORK
CHOP (GF) \$24.5

10OZ BLACKENED CREOLE
CHICKEN (GF) \$22.0

8OZ GRILLED ATLANTIC SALMON
(GF) \$26.0

12OZ CRAB-STUFFED RAINBOW
TROUT (GF) \$28.0

8OZ MACADAMIA NUT CHICKEN \$24.0

Dessert

KEY LIME PIE \$7.0

MINI-HOT FUDGE SUNDAE \$4.5

VANILLA BEAN CRÉME BRÛLÉE \$7.0

VELVET CHOCOLATE CAKE \$6.5

SORBET GELATO \$3.0

BROWNIE

The Chew Chew Menu



BROWNIES

Sauvignon Blanc

CHATEAU HAUT PERYUGUET, 2011, BORDEAUX, FRANCE	\$28.0
GRAZIANO, 2007, MENDOCINO COUNTY, CALIFORNIA	\$31.0
MOHUA, 2012, MARLBOROUGH, NEW ZEALAND	\$33.0
NAUTILUS, 2012, MARLBOROUGH, NEW ZEALAND	\$33.0
MT. BEAUTIFUL, 2011, NORTH CANTERBURY, NEW ZEALAND	\$35.0
CHURTON, 2011, MARLBOROUGH, NEW ZEALAND	\$38.0
VOSS, RUTHERFORD ESTATE VINEYARD, 2012, NAPA VALLEY, CALIFORNIA	\$45.0

Main Course

SEAFOOD SCAMPI LINGUINE	\$27.0
GINGER-GLAZED SALMON	\$24.0
SACCHETTI VODKA SAUCE	\$18.0
THE PORK CHOP	\$25.0
GEMELLI BOLOGNESE	\$18.0
BIG EASY JAMBALAYA	\$23.0
PENNE PASTA SMOKED GOUDA	\$19.0
WILD CRAB RISOTTO	

Start & Share

WOK-CHARRED EDAMAME	\$7.0
CREOLE-FRIED CALAMARI	\$12.0
LUMP CRAB FRITTERS	\$10.0
SANTA FE EGG ROLLS	\$9.0
DUCK POTSTICKERS	\$9.0
CORDON BLEU MAC CHEESE	\$12.0

CRISPY-CREAMY WILD SHRIMP	\$12.0
STEAK POUTINE	\$13.0

Side Dishes



TRUFFLE FRIES	\$10.0
BEER-BATTERED ONION RINGS	\$7.0
GRILLED ASPARAGUS	\$8.0
ROASTED CAULIFLOWER	\$8.0
CIDER-BRAISED CABBAGE	\$7.0
STEAMED BROCCOLINI	\$7.0
SAUTEED BABY SPINACH	\$8.0
ROASTED MUSHROOMS	\$8.0
RICE	
MASHED POTATO	\$8.0
ONION RINGS	\$10.0
MASHED POTATOES	

Other Red

RAYUN, CARMENERE, 2009, CENTRAL VALLEY, CHILE	\$24.0
SANTA JULIA, TEMPRANILLO ORGANIC, 2012, MENDOZA, ARGENTINA	\$26.0
R COLLECTION, (BY RAYMOND), LOT NO. 3 FIELD BLEND, 2009, CALIFORNIA	\$28.0
MONTE VOLPE, PRIMO ROSSO, 2007, MENDOCINO COUNTY, CALIFORNIA	\$29.0
SKOURAS, SAINT GEORGE, ARHIORGHITIKO, 2008, NEMEA, GREECE	\$30.0
YALUMBA, BUSH-VINE GRENACHE, 2007, BAROSSA, AUSTRALIA	\$35.0

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BONNY DOON, CLOS DE GILROY
GRENACHE, 2010, CENTRAL
COAST, CALIFORNIA \$40.0

DAVID BRUCE, PETITE SYRAH,
2010, CENTRAL COAST,
CALIFORNIA \$41.0

VERDAD, TEMPRANILLO, 2008,
SANTA YNEZ VALLEY,
CALIFORNIA \$44.0

TRES SABORES, PORQUE NO?,
(ZINFANDEL BLEND), 2007, NAPA
VALLEY \$45.0

OWEN ROE, SINISTER HAND,
RHONE BLEND, 2011, COLUMBIA
VALLEY, WA \$46.0

FLOWERS, PERENNIAL, TABLE
WINE, 2010, SONOMA COAST,
CALIFORNIA \$65.0

ORIN SWIFT, THE PRISONER,
TABLE WINE, 2011, NAPA VALLEY, \$70.0
CALIFORNIA

LONG SHADOWS, CHESTER
KIDDER, BORDEAUX/SYRAH, 2006, \$85.0
COLUMBIA VALLEY, WA

These Types Of Dishes Are Being Served



BREAD

ICE CREAM

APPETIZER

MUSSELS

PIZZA

LAMB

OYSTERS

SOUP

JAMBALAYA

CHICKEN

SALAD

DESSERTS

FISH

MEAT

PORK CHOPS

BURGER

PORK CHOP

Ingredients Used



SEAFOOD

CHOCOLATE

POTATOES

BUTTER

SCALLOPS

SWEET POTATOES

DUCK

SHRIMP

BEANS

COLLARD GREENS

SAUSAGE

ONION

FRENCH ONION

PORK MEAT

CHEESE

ITALIAN SAUSAGE

EGG

MINT

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33 East BurlingtonIL 60546,
Riverside, United States

Opening Hours:

Monday 16:00-22:00 16:00-18:00

Tuesday 16:00-22:00 16:00-18:00

Wednesday 16:00-22:00 16:00-18:00

Thursday 16:00-22:00 16:00-18:00

Friday 16:00-22:00 16:00-18:00

Saturday 16:00-22:00 16:00-18:00

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