

## PUB FARE

### Smoked Gouda Mac

Medici's famous smoked Gouda macaroni and cheese served with toasted bread crumbs and balsamic reduction 7.5

### Spinach Lasagna

Ricotta and mozzarella cheese layered with fresh spinach, topped with housemade marinara and finished with balsamic syrup 11

### Bacon Cheddar Croquettes

Housemade loaded bacon and cheddar potatoes, deep fried and topped with roasted garlic and green onion aioli with a dollop of sour cream 8

### Chicken and Andouille Con Queso

Spicy Andouille sausage, chopped chicken, peppers, and onions in a rich cheddar cheese dip served with tortilla chips 9

### Sweet Potato Tater Tots

Crispy fried tots served with a dipping sauce trio of wasabi aioli, chipotle aioli, and stout BBQ sauce 6

### Quesadillas

Made with Chihuahua cheese and flour tortillas, served with pico de gallo, sour cream, and guacamole

◆ **GRILLED CHICKEN**  
with roasted red pepper 8

◆ **BBQ PORK**  
with corn, black beans, and green pepper 8

◆ **BISTRO VEGGIE**  
with grilled zucchini, scallions, and sweet red peppers 7

### Tacos

Three flour tortillas with unique, fresh ingredients

◆ **MAHI-MAHI**  
with pico de gallo, sour cream, and chipotle slaw 12

◆ **PORK BELLY**  
with chili pineapple, cilantro cabbage, and avocado cream 13

◆ **FLANK STEAK**  
with cilantro cabbage pico, avocado, and sour cream 13

**MIX AND MATCH ANY THREE TACOS OF YOUR CHOICE 13**

## DESSERT

We offer a variety of seasonal desserts and breads baked daily in house.

**Ask about today's selection of baked goods.**

From OLIVE ROSEMARY CIABATTA BREAD to DELECTABLE CHEESECAKES, there is sure to be something to please everyone in your party.

## PIZZA

Our crust is housemade.

Choose either **PAN** or **ARTISANAL STONE** style.

**PERSONAL** ◆ **MEDIUM** ◆ **LARGE**

### Chicken Ranch 9 ◆ 15 ◆ 23

Chicken, Applewood smoked bacon, ranch dressing, fresh tomatoes, scallions, and mozzarella with alfredo sauce

### Bacon Beer Cheese 9 ◆ 15 ◆ 23

Housemade beer cheese sauce with bacon, green peppers, mozzarella and gouda cheese, roasted tomato slices and scallions

### The Medici 9 ◆ 16 ◆ 23

Italian sausage, pepperoni, Canadian bacon, ground beef, peppers, onion, mushrooms, and mozzarella with marinara

### Sweet Baby Gouda 9 ◆ 15 ◆ 23

Crispy bacon, sweet cherry peppers, black olives, gouda, and mozzarella with roasted garlic chile oil and marinara

### Stout BBQ Chicken 9 ◆ 15 ◆ 23

Chicken, caramelized sweet onion, and mozzarella with stout BBQ sauce

### Four Cheese 7 ◆ 14 ◆ 21

Parmesan, provolone, bleu, and mozzarella cheese with marinara

### Margherita 7 ◆ 14 ◆ 21

Basil, grape tomatoes, fresh garlic, and mozzarella with marinara

### Spinach and Pesto 9 ◆ 15 ◆ 23

Fresh spinach, goat cheese, and mozzarella with basil pesto

### Mediterranean 8 ◆ 15 ◆ 23

Artichokes, fresh garlic, olives, sun-dried tomatoes, provolone, and mozzarella with fresh pesto

## CATERING

### MEDICI MAKES PLANNING YOUR NEXT EVENT SIMPLE.

Our Executive Chef, kitchen, and banquet staff are dedicated to excellent service.

Our unique environment is sure to make any of your events special.

**For more information or to schedule your event,  
please contact us.**

**309.452.6334**

**events.medici@gmail.com**

**T O - G O  
M E N U**

**MEDICI  
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**309-452-6334**

120 W NORTH STREET, NORMAL, IL 61761

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**LUNCH AND DINNER**

TUES - THURS 11AM-10PM

FRI & SAT 11AM-11PM | SUN & MON 11AM-9PM

**SUNDAY BRUNCH 10AM-2PM BAR OPEN LATE TUES - SAT**

# APPETIZERS & SOUP

## East Coast Crab Cake

Loaded with sweet red claw crab meat and served with Old Bay aioli and fresh lemon spritz 12

## Ahi Tuna Tartare

4.5 oz. soy ginger marinated tuna tossed with fresh jalapeño and toasted sesame, served on shaved cucumber, topped with avocado cream and citrus spring mix salad 11

## Korean Chicken Lettuce Wrap

Fresh iceberg lettuce served with crispy wonton chips, sautéed chicken, jicama, carrots, and Korean BBQ sauce, topped with scallion threads and toasted sesame seeds 9

## Apple and Brie Flatbread

Thinly sliced apples and Brie cheese with sunflower seeds and honey on a thin and crispy grilled pizza crust 7

## Chili Lime Black Bean Hummus

Black bean hummus with red pepper, red chili powder, cilantro, lime zest, and lime juice, topped with diced tomato and fresh cilantro, served with cucumber slices and housemade pita bread 7

## Soup of the Day CUP 3.5 / BOWL 5

## Moroccan Ragout

Spicy vegetarian stew served with cool cucumber-cilantro yogurt and Medici Ciabatta CUP 5 / BOWL 8

# SMALL SALADS

## Baby Spinach

Tender baby spinach tossed with red onion, goat cheese, maple-crustec pecans, and Door County sour cherry vinaigrette 6

## The Normal

Field greens, tomatoes, red onion, and cucumber wheels, topped with carrot threads and your choice of dressing 4.5

## Caesar

Romaine lettuce tossed with Caesar dressing and topped with housemade croutons and shaved Parmesano Reggiano 5

## Medici Wedge

Bleu cheese, kalamata olives, sliced tomatoes, Spanish onion, and crispy Applewood bacon crumbles served with a wedge of iceberg lettuce and topped with Gorgonzola dressing 7

**ADDITIONS STEAK\* 5 ♦ CHICKEN 4 ♦ TUNA\* 7 ♦ SALMON\* 5 SHRIMP 5 ♦ PORTOBELLA 3 ♦ PORK BELLY 7 ♦ SCALLOPS 4**

\* ITEM COOKED TO DESIRED TEMPERATURE.  
SOME ITEMS CAN BE CONSUMED RAW OR UNDER COOKED.  
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# ENTRÉES LUNCH AND DINNER PRICES LISTED WHEN APPLICABLE

## Bloody Mary Chicken ONLY AVAILABLE FOR DINNER

Dry rubbed half chicken, with fingerling potatoes and green beans, topped with a bloody mary tomato sauce 17

## Cajun Coffee Ribeye \* ONLY AVAILABLE FOR DINNER

A sweet and smoky charbroiled spice rubbed 12 oz. ribeye, served over our Smoked Gouda Mac with grilled asparagus 23

## Smokey BBQ Beef Brisket ONLY AVAILABLE FOR DINNER

House-smoked with mesquite and hickory, then shaved thin and topped with espresso BBQ sauce, served over mashed Yukon gold potatoes and sautéed green beans 16

## Sticky Pork Belly and Scallops ONLY AVAILABLE FOR DINNER

Grilled scallops, pan fried pork belly with a sesame soy glaze, topped with wasabi micro greens and served on coconut lime cilantro rice 24

## Flank Steak \* ONLY AVAILABLE FOR DINNER

8 oz. grilled flank steak, sliced and served with two loaded bacon cheddar croquettes and sautéed green beans, topped with a red burgundy wine demi glaze 21

## Beer Braised Pork Shank ONLY AVAILABLE FOR DINNER

Bone in pork shank, beer braised and slow cooked, served with pan fried fingerling potatoes and balsamic brussel sprouts, topped with a honey dijon sauce 15

## Hans’s Beef Stroganoff

Sautéed prime beef tenderloin, portobella mushrooms, button mushrooms, and Spanish onion with a spicy, rich sour cream sauce, served over egg noodles dusted with Spanish paprika L 12 / D 15

## Spaghetti Squash Bolognese GLUTEN-FREE OR VEGAN UPON REQUEST

A vegetarian Bolognese with blended shiitake, portobella, and button mushrooms in our housemade marinara sauce, served over spaghetti squash noodles, finished with basil butter and parmesan L 12 / D 14

## Cajun Jambalaya

Shrimp, pulled chicken and andouille sausage with green peppers, red onion, and stewed tomatoes, tossed in a spicy cajun rice 19

## Salmon Brulee \*

Caramelized Atlantic salmon served over our Smoked Gouda Mac with grilled asparagus, finished with a lemon IPA syrup 19

## Tilapia Picatta

Lightly dusted and pan seared tilapia fillet served over sweet red pepper risotto with grilled asparagus, topped with our sun-dried tomato picatta sauce 16

## Sun-dried Tomato Pesto Seafood Pasta

Shrimp, scallops, asparagus, cherry tomatoes, red onion, and sun-dried tomato pesto cream sauce, tossed with fettuccine noodles and served with ciabatta bread 19

## Italian Butternut Squash Gnocchi

Hand-made butternut squash gnocchi with Italian sausage, cherry tomatoes, red onion, and spinach in a whiskey cream sauce, finished with ricotta and parmesan cheese served with toasted ciabatta 18

# GASTROBURGERS & SANDWICHES

Served with either **CRISPY FRIES** or **SWEET POTATO TATER TOTS**. Sub **BACON CHEDDAR POTATO SALAD** or **ONION RINGS** for +0.75.

## Plain Jane \*

8 oz. of Angus beef grilled any way you like it, served open-faced with lettuce, tomatoes, onion, and pickle chips on a pretzel bun 10

## Black and Blue Burger \*

8 oz. of Angus beef seasoned with cajun spice and topped with creamy Gorgonzola cheese, served on a pretzel bun 11

## Medici Burger \*

Topped with cheddar cheese, stout BBQ sauce, jalapeños, Applewood smoked bacon, and sautéed onion, served on a pretzel bun 11

## Teriyaki Turkey Burger

A charbroiled turkey burger topped with teriyaki sauce, swiss cheese, grilled pineapple, avocado, and chipotle slaw on a bricohe bun 11

## Spicy Black Bean Burger

Vegan burger topped with Chihuahua cheese, shredded iceberg lettuce, pico de gallo, chipotle aioli, and guacamole, on a brioche bun 10

## Mango Glazed Tuna \*

Mango-ginger glazed tuna, perfectly seared and topped with melted provolone cheese and wasabi lemon mayonnaise, served on a brioche bun 12

## Grilled Ribeye Sandwich

6 oz. thinly cut grilled ribeye topped with steak sauce marinated mushrooms and onions, melted swiss cheese, lettuce, and tomato, served on grilled Texas toast 14

# ENTRÉE SALADS

## Buffalo Chicken Salad

A blend of romaine and iceberg lettuce tossed in our housemade bleu cheese dressing, topped with shaved cucumber, pepper rings, red onion slices, and crumbled Gorgonzola cheese, finished with spicy buffalo chicken and grilled Medici ciabatta 11

## Normal Cobb Salad

Romaine lettuce tossed in our smoked Porter Balsamic lined with diced turkey, cheddar cheese, diced tomatoes, hard-boiled egg, corn, avocado, and Applewood smoked bacon 12

## Southwest Chicken Salad

A blend of romaine and iceberg lettuce tossed in Chimayo ranch, topped with diced tomatoes, black beans, green chile, roasted sweet corn, orange wedges, grilled chicken, and tortilla strips 11

## Poppy Seed Shrimp Salad

Field greens tossed in a poppy seed dressing with a quinoa blend, fresh strawberries, avocado, cucumber, and red onion, topped with fresh grilled shrimp 12