



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve a Class B Liquor License for Top Table LLC to be located at 1 West Illinois Street, St. Charles

Presenter: Mayor Rogina

Please check appropriate box:

	Government Operations		Government Services
X	Planning & Development (8/11/14)		City Council
	Public Hearing		

Estimated Cost: _____ Budgeted: YES NO

If NO, please explain how item will be funded:

Executive Summary:

This is a request for a Standard Class B liquor license for a new restaurant Top Table LLC to be located at 1 W Illinois Street, St. Charles (former Bistro One West). The closing hours for this business will be 12:00 midnight – there is no late night permit request. All paper work has been submitted to the Police Department. BASSET certifications are complete as well as fingerprints have been taken.

Attachments: *(please list)*

Liquor License Application (front page)
Background Check
Site Plans
Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Class B Liquor License for Top Table LLC to be located at 1 West Illinois Street, St. Charles.

For office use only: Agenda Item Number: 5a

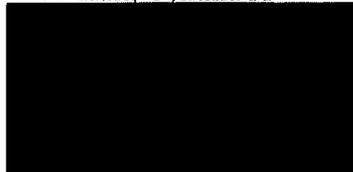


Memo

Date: 8/8/2014
To: The Honorable Ray Rogina, Mayor
From: James Keegan, Chief of Police
Re: Background investigation-Top Table/1 W. Illinois #170

Applicants

Drafall, Cynthia A



B# 630 945 3740

Drafall, Nathan J



B# 630 945 3740

The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above address.

As is customary procedures, a detective was assigned this investigation and reviewed both the site location and the corresponding applicant(s) of this liquor license.

We found nothing of a derogatory nature that would preclude either the site location or the applicant(s) from moving forward with liquors sales; subject to Council/Commission approval.

Thank you for your consideration in this matter.

Date: 7/20/14
 New Application
 Renewal Application

CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984



City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable

Ordinance 5.08.050.A1 Application must be completed in full Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other LLC

Business Name Top Table Sales Tax # _____

Business Address 1 West Illinois St. St. Charles IL Business Phone # 630-945-3740

Contact Person Cynthia Drafall Title CEO Phone # _____

If Corporation, Corporate Name Top Table LLC

Corporation Address 1 W. Illinois St. St. Charles IL 60174

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: ___ Yes No

If yes, list address of business _____

Full Name, include Middle Initial Cynthia A. Drafall Title CEO - owner

Birth Date _____ Birthplace Phil Penn Driver's License # _____ Home Phone # _____

Home Address _____

Full Name, include Middle Initial Nathan J Drafall Title owner

Birth Date _____ Birthplace Elgin Driver's License # _____ Home Phone # _____

Home Address _____

Full Name, include Middle Initial _____ Title _____

Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____

Home Address _____

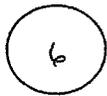
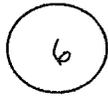
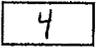
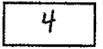
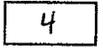
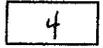
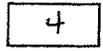
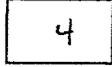
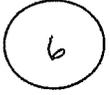
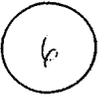
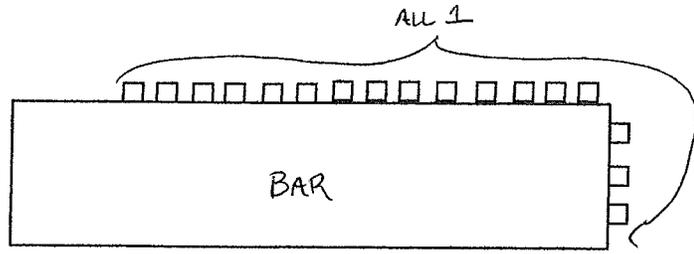
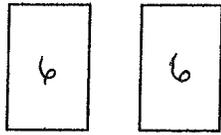
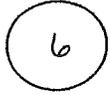
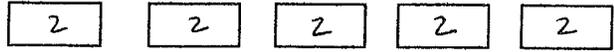
Type of Establishment: () Package Restaurant () Tavern () Hotel/Banquet/ Arcada/Q-Center () Other _____

Check as Applicable to () Holding Bar [5.08.010-F] Service Bar [5.08.010-O] Live Entertainment [5.08.010-H]
Type of Establishment: Outside Dining [17.20.020-R]

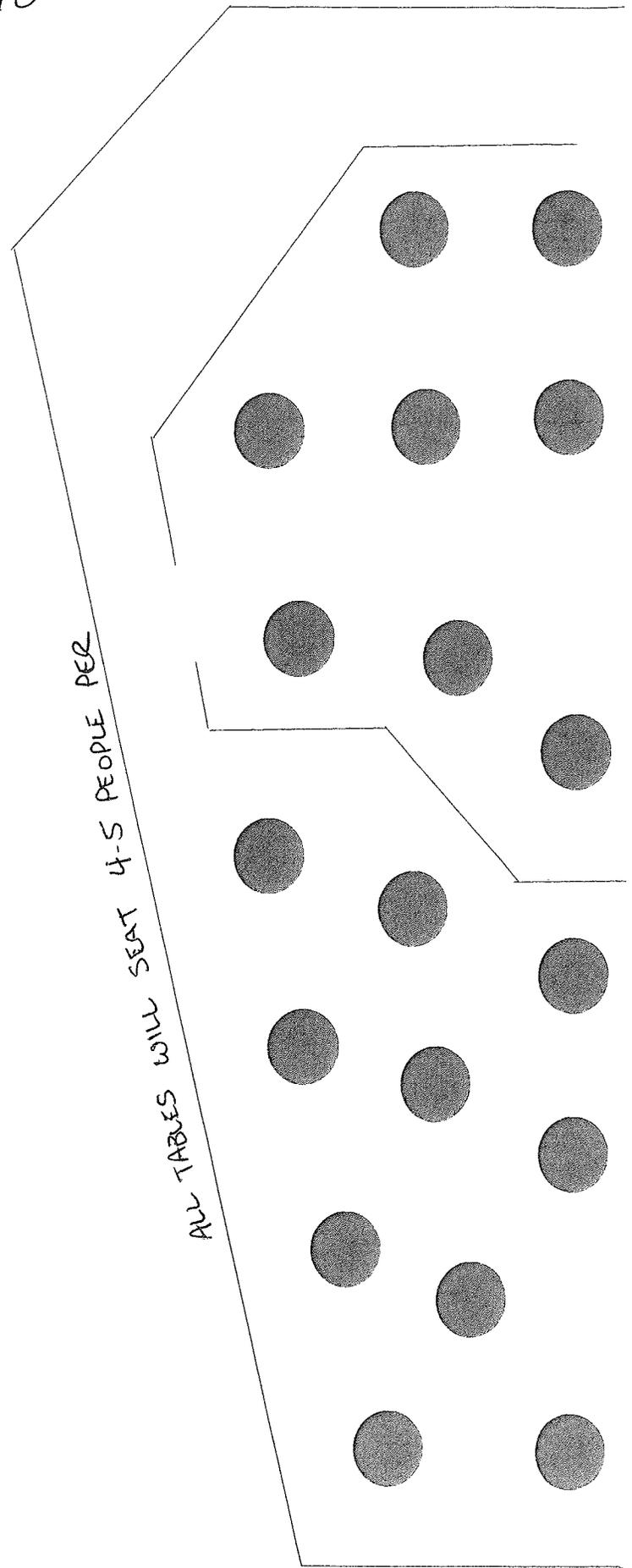
Brief Business Plan Description based on type of establishment listed above:

open with dinners, then add sat/Sun Brunches then
add lunch daily then breakfast mon-Fri. Eating also
available on outside deck,

Initial: Liq Comm _____
Police Chief _____



PATIO



ALL TABLES WILL SEAT 4-5 PEOPLE PER

*Concept: Traditional Steak, Chop and Seafood House
blended with a Modern Palate*

Appetizers

Pesto Stuffed Crimini Mushrooms
Sundried Tomatoes, Fresh Spinach and Artichoke Hearts topped with
melted Smoked Mozzarella Baked in a Spicy Tomato Broth

Panko Crusted Lump Crab Cakes
House Made Cakes set on a bed of Citrus Slaw tossed with a lime
Vinaigrette with Chipotle Aioli

Pepper Crusted Filet Mignon Skewers
Certified Angus Beef nestled on a bed of Sweet Tomato Salad with Bleu
Cheese Bacon Fondue Dipping Sauce

Mozzarella Marinara
House Breaded Mozzarella served with Marinara Sauce

Burrata Cheese with Roasted Brussel Sprouts
Burrata Cheese Topped with a Roasted Tomato Jam and served with
Pancetta Balsamic Glazed Sprouts

~~Nate's Sons Sizzlin' Saganaki~~
Pan Seared Kasseri Cheese flamed tableside

Thai Shrimp Martini
Seasoned Seared Jumbo Shrimp glazed with a Sweet Soy Glaze topped
with Mango Relish

SOUPS

Baked French Onion

Caramelized Onions simmered in a Brandy enhanced Broth with Gruyere, Provolone and Parmesan

Crab and Lobster Bisque

Traditional Flame Roasted Bisque with Crab Meat, Sour Cream and Sherry

Soup du Jour

Made Fresh Daily with the finest Ingredients

SALADS

Grilled Caesar

Baby Romaine, Pancetta & Red Onion Jam with Anchovy Tomato Crostini

The TOP Wedge

Iceberg, Apple Wood Bacon, Marinated Tomatoes, Red Onion with Buttermilk Bleu Cheese Dressing

Entrée Salads

Bleu Moon Steak Salad

Seafood Salad

SANDWICHES

Build Your Own Burger

**Half Pound Ground Angus Chuck Grilled to Your Liking or Blackened
with Bleu Cheese**

Choice of Toppings:

Mushrooms, Onions, Bacon or Avocado

Choice of Cheese:

Wisconsin Cheddar, Swiss, American, Provolone & Smoked Mozzarella

Shaved Prime Rib Sandwich

**Shaved Roasted Prime Rib, Provolone Cheese with Beef Aujus &
Horseradish Dipping Sauce on a Toasted Sour Dough Roll**

Tuscan Chicken Sandwich

**Pancetta & Tomato Tapenade, Provolone Cheese, Herb Aioli on
Focaccia Bread**

Portabella Sandwich

**Balsamic Onions, Spinach, Olives, Sweet Pepper with Basil Garlic Aioli
topped with Smoked Mozzarella**

Leading Entrees

Chicken Ziti

Grilled Chicken tossed with Spinach, Wild Mushrooms, Zucchini and
Mozzarella Cilliegine ~~Sauce~~

White Marble Farms Pork Chop

Mesquite Rubbed with Roasted Fingerling Potatoes, veggie, with Maple
Balsamic Glaze,

Mediterranean Mahi Mahi

Roasted with Kalamata Goat Cheese Tapenade served with Fingerling
Potatoes, grilled Asparagus and a Spicy Tomato Broth

Parmesan Crusted Chicken

Pan Seared with Garlicky Spinach, Roasted Potatoes topped with
Tomato Basil Relish and Lemon Butter

Seared Scallops

Nestled on Sautéed Arugula, Cannellini Bean and ~~XXXX~~ with a Warm
Bacon Vinaigrette

New Zealand Lamb Chop

Cumin and Garlic Crusted Chops served with Garlic Mashed, Buttered
Asparagus, complimented with Cilantro Pesto

Shrimp Risotto

Sautéed Asparagus, Wild Mushrooms, Roasted Tomato topped with
Asiago Cheese

Chef Josef's Daily Fish Special

Changes Daily

House Specialties

Crowned Filet

**Stuffed with Wild Mushrooms, Pancetta Bacon and Spinach, Topped
with Bleu Cheese and Cabernet Garlic Reduction**

Citrus Crusted Salmon

Stir Fried Vegetables, Ginger Cous Cous and Soy Maple Glaze

Amanda's Slow Roasted Prime Rib

**Herb Rubbed Certified Angus with Brandy Red Wine Reduction
(Available Thursday-Sunday)**

BBQ Baby Back Ribs

Dry Rubbed, Slow Roasted with House BBQ Sauce

Dry Aged Steak

ECO Steaks optio

THE TOP CUT

Center Cut Certified Angus Beef Aged and Cooked to Perfection

8oz Filet -32

12oz Filet 36

14oz New York

16oz Rib-Eye

24oz Rib-Eye

Raise the Steaks

Complement any of the above Steaks or Chops with any of the following

Crab Cake

Shrimp

Maytag Bleu Cheese

Blackened Scallop

Béarnaise Sauce

Chermain LOB