



CHICAGO RESTAURANT WEEK 2022

MARCH 25 - APRIL 10

Dinner Menu \$55

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday - Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

FRIED CALAMARI G

Arrabiata Sauce, Calabrese Chilis

STEAK TARTARE

Anejo & Chipotle Spices Up a Classic, Pickled Vegetables, Crostini

CAESAR SALAD G

Tiquana Tequila Caesar Dressing, Shaved Parmesan

SECOND COURSE

SKUNA BAY SALMON

Corn Relish, Mint Chimichurri

2 BONE PORK CHOP

Apple Brandy Sauce, Demi Glaze, Broccolini

10 OZ FILET MIGNON G

Maitre d'Hotel Butter

THIRD COURSE

TORTOISE PIE

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

CHERRY PIE

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

*The Restaurant Week Menu is designed for each guest to enjoy individually; unfortunately no substitutions

** Beverages, tax, and gratuity not included

***Vegetarian meal available upon request

G Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.