



# CHICAGO RESTAURANT WEEK 2024

JANUARY 19 - FEBRUARY 4

## Dinner Menu \$59

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

PLEASE SELECT ONE FROM EACH

### FIRST COURSE

#### LOBSTER BISQUE

#### CLASSIC CAESAR SALAD

Spicy Caesar Dressing, Parmesan Cheese, Fried Cashews,  
White Anchovies, Parmesan Crouton

#### BAKED SHRIMP SCAMPI DIP

Parmesan Breadcrumbs, Ritz Crackers

### SECOND COURSE

#### BRAISED SHORT RIBS **G**

Red Wine Demi Glaze, Baby Carrots, Buttery Mashed Potatoes

#### CHILEAN SEA BASS **G**

Sauteed Watercress and Ginger, Coconut Rice, Shrimp Ragout

#### EGGPLANT PIZZETTE **V**

Aged Gouda Breeding, Tomato Coulis, Fontina Gratinee, Marinara

### 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.