



CHICAGO RESTAURANT WEEK 2025

JANUARY 24 - FEBRUARY 8

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

Fresh Lobster Meat

HYDRO BIBB SALAD

Ranch Vinaigrette, Parmesan Frico

CRAB AVOCADO

Lump Crab, Avocado, Tomato, 1000 Island Dressing

SECOND COURSE

BRAISED SHORT RIBS **G**

Red Wine Demi Glaze, Baby Carrots, Buttery Mashed Potatoes

PAN SEARED SEA SCALLOPS **G**

Green Pea Risotto, Asparagus, Artichokes

ROASTED ACORN SQUASH & VEGETABLE RISOTTO **G V**

Aged Gouda Breeding, Tomato Coulis, Fontina Gratinee, Marinara

SALMON WELLINGTON

Fresh West Coast Salmon in a Buttery Pastry Puff Pastry, Creamy Feta, Spinach, with an Herb Greek Yogurt Sauce

THIRD COURSE

PEANUT BUTTER PIE

Chocolate Covered Pretzel Crust, Chocolate Creme Anglaise, Peanut Brittle

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

G Denotes gluten free item

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