



# CHICAGO RESTAURANT WEEK 2025

JANUARY 24 - FEBRUARY 9

## Dinner Menu \$60

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 GV**

Garlic, Parmesan, Pinenuts

**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.