



CHICAGO RESTAURANT WEEK 2026

JANUARY 23 - FEBRUARY 8

Dinner Menu \$60

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

PLEASE SELECT ONE FROM EACH

FIRST COURSE

HYDRO BOSTON BIBB SALAD G V

Ranch Vinaigrette, Parmesan Frico

ARUGULA SALAD G V

Baby Arugula, Radicchio, Apples, Blue Cheese,
Toasted Candied Pecans, Champagne Vinaigrette

SPANISH GRILLED OCTOPUS

Romesco Sauce, Roasted Baby Heirloom Tomatoes

SECOND COURSE

BRAISED SHORT RIBS G

Red Wine Demi-Glaze, Baby Carrots, Buttery Mashed Potatoes

SEARED SCALLOPS G

Roasted Peppers, Applewood Smoked Bacon, Sweet Cream Corn

PAN SEARED CAJUN GROUPE

Cauliflower Puree, Asparagus, Coconut Curry Sauce

ROASTED ACORN SQUASH & VEGETABLE RISOTTO G V

Garlic, Parmesan, Pistachios

THIRD COURSE

TORTOISE PIE V

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

KEY LIME PIE CHEESECAKE V

Raspberry Sauce, Whipped Cream, Lime Zest, Coconut Brittle

*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

V Denotes vegetarian item

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