



**CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8**
PRODUCED BY CHOOSE CHICAGO

—DINNER: \$60 PRIX FIXE—
(beverage, tax, and gratuity not included)

STARTER
choose one:

CUP OF NEW ENGLAND CLAM CHOWDER
our classic recipe

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

SPICY TUNA SEA-CONE*

flaky puff pastry cone filled with spicy tuna

GARLIC BUTTER BAKED OYSTERS
lemon gremolata

ENTREE
choose one:

SALT & VINEGAR CRUSTED COD

crispy potato wedges, napa cabbage and bacon slaw, remoulade

SPINACH & TARRAGON STUFFED RAINBOW TROUT
Grecian potatoes and beurre blanc

GRILLED JUMBO SHRIMP

prosciutto, peas, shiitake confit potatoes, currant creme fraiche

ITALIAN BEEF SIRLOIN TIPS*
giardiniera, au jus, pommes frites, crostini

DESSERT
choose one:

BOSTON CREAM PIE

vanilla cream layered cake, chocolate ganache, toffee almond crunch

NEW YORK CHEESECAKE
peanut butter, brownie crumble

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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