



2025 CHICAGO
RESTAURANT WEEK

✦ DINNER MENU ✦

\$60 / PERSON

STARTER

choice of

Mushroom & Goat Cheese Tartine (V)
*herb-roasted wild mushrooms &
whipped goat cheese on
house-made focaccia*

or

Classic Caesar Salad
*romaine hearts, saffron croutons,
fresh shaved parmesan, Caesar dressing*

MAIN

choice of

Half Chicken* (GF)
*half roasted Amish chicken, house herb blend,
natural au jus, garlic mashed potatoes*

Shrimp Pasta*
*black tiger shrimp, chitarra, vino verde,
chili butter, parmesan cheese, fresh chives*

Steakburger*
*Swiss cheese, Boston lettuce,
heirloom tomato, onions, pickles, mayo,
& mustard on a brioche bun with fries*

or

Lentil & Pea Croquette (V)
*lentil & pea croquette, with tomato cream,
micro-cilantro, & basil*

DESSERT

choice of

Mango Flan (GF)

or

Churros with Cinnamon-Sugar & Chocolate

18% gratuity applied to groups of 5 or more and checks over \$100.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

