

CHICAGO RESTAURANT WEEK 2024 JAN 19 - FEB 4

DINNER MENU (GLUTEN FREE) - \$59

(choose one from each course)

## FIRST COURSE

CAESAR SALAD

chopped romaine hearts, parmesan cheese, & ceasar dressing

HOUSE SALAD

mixed greens with sliced red onion, cherry tomatoes, & carrots with choice of dressing FRENCH ONION SOUP

onion soup with baked swiss cheese

## SECOND COURSE

CHIPS & GUACAMOLE

homemade tortilla chips with fresh guacamole & salsa

SPICY CAULIFLOWER

cauliflower lightly fried, topped with calabrese peppers, parmesan cheese & lemon juice, served with a side of buffalo sauce

## THIRD COURSE

CHICKEN "LOMBARDI"

spicy chicken breasts, served with crispy yukon potatos, calabrese, pepperoncini, & jalapeño peppers with white wine oregano sauce FALAFEL PLATTER

falafel bites served with hummus, jasmine rice, & roasted root vegetables

WHITEFISH TACOS

three grilled lake superior whitefish tacos topped with shredded cabbage, chipotle mayo, & mango salsa, served with black beans & rice

THAI CHILI SALMON

grilled atlantic salmon topped with thai chili glaze, & served with jasmine rice & root vegetables ITASCA CHICKEN

deboned whole chicken with crispy yukon potatoes, sautéed broccoli & lemon-oregano sauce & grilled lemon \*please allow 35 minutes

## **FOURTH COURSE**

**GELATO** 

chocolate or vanilla

FLOURLESS CHOCOLATE CAKE

served with créme anglaise, finished with raspberry sauce & a scoop of vanilla gelato

SORBET

choice of mango, lemon, or raspberry

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*This menu is designed for each guest to enjoy individually.

\*Please, no substitutions.

\*\*Beverages, tax, & gratuity not included.