



Chicago Restaurant Week 3 Course Menu
Offered February 20th – 27th from 5:00 PM until close

Course 1

“Not so much of a **Wedge**”, Baby Ice Berg Lettuce, Green Onions,
Grape Tomato, Peppered Bacon, St. Pete Bleu Cheese Dressing

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Spice Rubbed **Prime Tenderloin**, Golden Beet Vinaigrette,
Brussel Sprout-Horseradish Salad

Course 2

Garlic Rubbed 16oz **Bone in Ribeye**, Creamed Spinach, Jumbo
Asparagus, Natural Jus

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Slow dried **Rummo Pasta**, Chili Flakes, Pan Roasted Grape
Tomatoes,
Shallot, Baby Arugula

Course 3

Ricotta Cheesecake, Bing Cherry-Zinfandel Gelato and Sauce

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Seasonal **Crème Brulee**, Crisp Sugar Crust

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Daily Selection of **Ice Cream or Sorbet**

\$32 per person