



CHICAGO RESTAURANT WEEK 2025

\$60 per guest. Select 1 from each course. A 20% Service Charge will be applied to all party sizes.
Items in the boxes are additional pricing.

1st COURSE

GARDEN SALAD *green leaf lettuce, carrot, cucumber, broccoli, cabbage and tomato with house miso ginger dressing*
NEW ENGLAND CLAM CHOWDER *creamy with chopped and whole fresh clams, potatoes, onions, carrots & celeries*

FRESH OYSTERS UPGRADE +7 *replace course 1*

6 BLUE POINT (CT) *medium & mildly briny*

6 DELAWARE BAY (NJ) *large & meaty*

6 NAKED COWBOY (NY) *firm, refreshing & savory*

2nd COURSE *a la carte*

LOBSTER TAIL *grilled & served with drawn butter*

1lb SNOW CRAB LEGS *served with drawn butter*

TWIN TIGER KING SHRIMPS *two colossal shrimps roasted with sea salt & seasonings*

LAMB CHOPS *3 pieces grilled & topped with red wine reduction sauce*

8oz FILET MIGNON *grilled to desired temperature*

SURF & TURF UPGRADE *replace course 2*

GRILLED PRAWNS + 8oz FILET MIGNON +35

LOBSTER TAIL + LAMB CHOPS +45

SEARED SCALLOPS + 12oz PRIME NY STRIP +60

ADDITIONS

Steamed Rice 4

Garlic Bread 8

Steamed Broccoli 12

Wasabi Mashed Potatoes 13

Sautéed Baby Spinach with Garlic 13

Grilled Asparagus 13

Sautéed Mushroom with Sake 14

Sautéed Broccolini with Garlic 14

Truffle Fries with Parmesan Cheese 17

3rd COURSE

KEY LIME PIE | N.Y. CHEESECAKE | COFFEE

DESSERTS UPGRADE +8 *replace course 3*

TIRAMISU

WHITE CHOCOLATE BLUEBERRY CHEESECAKE

"Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have medical condition"