

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

DINNER 45

1ST COURSE

choice of

LUNG-PAO CAULIFLOWER

roasted almonds, fresno chili, honey, kecap **VG**

DISCO WAFFLE FRIES

bulgogi braised short rib,
hooks' 5 year cheddar, 1 year kimchi

CRISPY MOZZ THICCS

hand pulled mozzarella, marinara,
parmesan ranch

2ND COURSE

choice of

SOUTHWESTERN SALAD

crisp romaine, napa cabbage, avocado,
roasted corn, black beans, aged cheddar, chihuahua cheese,
pico de gallo, tortilla strips, chipotle ranch dressing **VG GF**

add: **steak 8 • shrimp 7 • chicken 6**

NASHVILLE HOT CHICKEN TENDERS

scallion pancake, pickle, slaw, avocado ranch
try 'em ridiculously hot

LYRA CHICKEN GYRO

onions, tomato, cucumber, feta cheese, naan, tzatziki

DOUBLE BANDIT BURGER*

american cheese, rad sauce,
charred & pickled onions, dill pickles
add: **bacon 3 • egg 3**

ENHANCEMENTS

substitute

DIPLOMAT 19

linz heritage angus beef burgers, crispy shallots, merkets sharp cheddar,
bacon jam, dill pickles, caramelized onion aioli, parker house rolls

DESSERT

choice of

BROWNIE CAMPFIRE

graham cracker,
housemade marshmallow

GELATO

vanilla, chocolate,
salted caramel

VG: VEGETARIAN GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices.

Management will remove this charge upon request.

*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.