



**CHICAGO  
RESTAURANT  
WEEK 2025**

## Lunch 30.

*excludes tax & gratuity*

### *First Course*

#### **FRENCH ONION SOUP**

parmigiano crouton

#### **LITTLE GEM CAESAR**

garlic parmesan bread crumbs, 24 month parmigiano **VG**

#### **KALE & ENDIVE**

roquefort blue cheese, green grapes, smoked almonds, celery **VG GF**

#### **ADD**

GRILLED FLAT IRON STEAK **14.**

HERB CHICKEN BREAST **8.**

POACHED SHRIMP **9.**

#### **FONDUE SERVICE**

**28. serves 2 guests**

gruyère cheese, aged cheddar, braised bacon,  
vegetable crudité, warm garlic sourdough

### *Second Course*

#### **ROYALE WITH CHEESE**

smash burger, sharp american cheese, dijonnaise,  
caramelized onion, dill pickle

**ADD BACON 7.**

#### *Provence Style*

served over gruyère cheese fondue **5.**

#### **CRISPY CHICKEN SANDWICH**

sriracha mayo, house pickle slaw, honey, brioche bun

#### **PAN SEARED SEA BASS**

caper brown butter, brioche croutons, parsley, lemon

#### **SUBSTITUTE**

#### **STEAK FRITES**

6oz flat iron, garlic aioli, crispy frites **15.**

### *Dessert*

#### **WARM APPLE BREAD PUDDING**

cider toffee caramel, vanilla gelato

#### **BRÛLÉED FRENCH TOAST**

vanilla custard, cinnamon brown sugar gelato

*An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% 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.*



**BAR  
LARE  
RUE**