

**CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8**

PRODUCED BY CHOOSE CHICAGO

Lunch 30.

excludes tax & gratuity

First Course

choose one

FRENCH ONION SOUP

caramelized onion, gruyere, sourdough crouton"

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmesiano

KALE & ENDIVE

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

ADD

GRILLED FLAT IRON STEAK* **12.99** • POACHED SHRIMP **9.99**

HERB CHICKEN BREAST **7.99** • ROASTED SALMON **10.99**

FONDUE SERVICE

28. serves 2 guests

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

Second Course

choose one

ROYALE WITH CHEESE

smash burger, sharp american cheese, dijonnaise,
caramelized onion, dill pickle, served with frites

ADD BACON 7.

Provence Style

served over gruyère cheese fondue **5.**

CRISPY CHICKEN SANDWICH

served with frites

Regulier: garlic aioli, house pickle slaw, honey, brioche

Spicy: chili oil, szechuan pepper, hot honey,
house pickle slaw, herb ranch

ROASTED FAROE ISLAND SALMON*

caper brown butter, brioche croutons,
parsley, lemon

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

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