

Chicago Restaurant Week Dinner 2026

- \$60 three course prix fixe menu | excludes beverage, tax & gratuity - available for dinner 4:30 pm - close | january 23 - feburary 7 -

First

Burrata Crostini kentucky prosciutto, red wine poach quince, thai basil

Butternut Squash Bisque coconut, cilantro, radish

Citrus Salad* endive, treviso, mint, pistachio, lemon chili vinaigrette

Second - choose 1 -

Baja Sea Bass* celery root suboise, confit sweet onion, spinach, preserved lemon

Braised Pork Shank white corn polenta, gremolata, natural jus

Squash Tortellini sage, crispy garlic, passionfruit-brown butter



Creme Caramel* coconut cashew granola, lime

Buck Russell's Ice Cream 2 scoops chocolate salted caramel brownie, french vanilla, strawberry swirl

- substitutions politely declined
* dishes that contain peanuts or tree nuts, some dishes may be

modifed for allergies, please consult your server.

* these items are served raw, undercooked, cooked to order or contain raw or
undercooked ingredients. consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.



Chicago Restaurant Week Brunch 2026

- \$30 three course prix fixe menu | excludes additional beverage, tax & gratuity - available for weekend brunch 9:00 am - 3:30 pm | january 23 - february 7 -

First

Strawberry Lemonade strawberry purée, mint

Bubbles choice of: classic, mimosa, or prickly pear bellini

Pauly G's Bloody Mary vodka, tomato juice, habanero vinegar

Second

Buck Russell's Coffee Cake butter cake, cinnamon brown sugar, oat streusel Burrata Crostini kentucky prosciutto, red wine poach quince, thai basil

Third

Daily Omelet seasonal ingredients, breakfast potatoes

Lincoln Park Turkey Club lettuce, avocado, pancetta crisp, tomato, basil aioli

Avocado Toast grilled sourdough, manchego, pickled sweety drop pepper, crispy bits

- substitutions politely declined -