

CHICAGO RESTAURANT WEEK

January 25 – February 7, 2019

DINNER

ENTREE

your choice of

12 oz. ALASKAN KING CRAB

Lyonnaise Potatoes, Creamed Spinach

Suggested Wine Pairing

William Fevre, Champs Royaux, Chablis, Burgundy, France

\$15

8 oz. FILET MIGNON*

Joe's Grilled Tomato, Jennie's Mashed Potatoes

Suggested Wine Pairing

Bonanno, Cabernet Sauvignon, Napa Valley, California

\$16

DESSERT

your choice of

KEY LIME PIE

BANANA CREAM PIE

Fosters Sauce

\$48 PER GUEST

Exclusive Of Tax, Gratuity Not Included



**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

CHICAGO RESTAURANT WEEK

January 25 – February 7, 2019

LUNCH

ENTREE

your choice of

10 oz. ALASKAN KING CRAB

Lyonnaise Potatoes, Creamed Spinach

Suggested Wine Pairing

William Fevre, Champs Royaux, Chablis, Burgundy, France

\$15

6 oz. FILET MIGNON*

Joe's Grilled Tomato, Jennie's Mashed Potatoes

Suggested Wine Pairing

Bonanno, Cabernet Sauvignon, Napa Valley, California

\$16

DESSERT

your choice of

KEY LIME PIE

BANANA CREAM PIE

Fosters Sauce

\$24 PER GUEST

Exclusive Of Tax, Gratuity Not Included



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