



OFFSHORE ROOFTOP



2025 CHICAGO RESTAURANT WEEK PRIX FIXE MENU



\$60/PERSON

STARTER

choice of

LOBSTER BISQUE SOUP

With Truffle Oil Focaccia Crostini

or

UP GATHERED SALAD

with Sherry Walnut Vinaigrette

MAIN

choice of

6OZ SEARED FAROE SALMON (GF)

with Roasted Parmesan Broccolini

5OZ FILET MIGNON (GF)

with Herb-Roasted Fingerling Potatoes &
California Port Wine Demi Reduction

or

SEASONAL FETTUCCINE PASTA (VG)

with Spicy Red Wine Arrabbiata Sauce

DESSERT

CHICAGO'S ELI'S CHEESECAKE

Chef's Choice

An 18% gratuity will be automatically applied for groups of 5+ , lunch checks greater than \$50 and dinner checks greater than \$100.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.