



OFFSHORE ROOFTOP



CHICAGO RESTAURANT WEEK

DINNER MENU

\$60/PERSON

THURS-SUN, 2PM-CLOSE

FIRST COURSE

WINTER SALAD (V)

arugula, sliced apples, candied pecans, pomegranate seeds, blue cheese crumbles, pomegranate vinaigrette

or

KALE CAESAR SALAD* (V)

shredded kale, romaine lettuce, parmesan cheese, housemade brioche croutons, Caesar dressing

PAIR WITH

Emmolo Sauvignon Blanc 2024

+\$11 per glass



SECOND COURSE

FILET MIGNON*

grilled filet mignon, haricots verts, parmesan garlic mashed potatoes, creamy peppercorn sauce

PAIR WITH

Obsidian Volcanic Estate Cabernet Sauvignon

+\$13 per glass

or

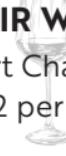
GRILLED SEAFOOD MIX*

Faroe Island Atlantic salmon, black tiger shrimp, Meyer lemon beurre blanc, roasted baby bok choy, wild rice with herbs

PAIR WITH

Kali Hart Chardonnay

+\$12 per glass



THIRD COURSE

FLOURLESS CHOCOLATE CAKE

strawberry purée, fresh berries

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

18% gratuity applied to groups of 5 or more and/or table checks over \$100