

CHICAGO TAVERN  
STATE AND LAKE

## Mother's Day Menu

### Three Course Dinner Menu | \$55

#### starters.

*select one*

**HARVEST CHOPPED SALAD [v, gf]**

tuscan kale, arugula, feta, spiced pecans, poached cranberries, maple-poppy seed dressing

**CLASSIC CAESAR SALAD**

romaine lettuce, caesar dressing, parmesan, torn croutons, hard-boiled egg

**BURRATA & ROASTED HEIRLOOM CHERRY TOMATO BRUSCHETTA**

rocket greens, balsamic glaze, grana padano

**SEARED LUMP CRAB CAKE**

fried caper-lemon aioli, calabrian chili coulis

#### mains.

*select one*

**STEAK FRITES [gf]**

10oz prime ribeye, chimichurri, pommes frites, garlic aioli

**GRILLED CHICKEN BREAST PAILLARD [gf]**

roast pearl onions, lardon, confit marble potatoes and apple cider sauce

**GRILLED FAROE ISLAND SALMON [gf]**

heirloom cauliflower, marble potatoes, poached raisins, piquillo coulis

**RIGATONI [v]**

spicy vodka sauce, charred broccolini, fresh ricotta

#### dessert.

*select one*

**VALRHONA CHOCOLATE DEVIL'S FOOD CAKE [v]**

tahitian vanilla bean ice cream

**BANANA PUDDING [v]**

housemade vanilla wafers

**SEASONAL SORBET [v, gf]**

macerated berries

The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax and gratuity not included.

\*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. \*An automatic gratuity of 20% may be added to parties of six or more.