



2025 RESTAURANT WEEK PRIX FIXE MENU

3-COURSE DINNER | \$60 PER GUEST

(Select one per course)

— FIRST COURSE —

BURRATA

Pesto, tomato jam, oven dried tomatoes, white balsamic reduction, croutes

SMOKED SALMON CARPACCIO

Wasabi aioli, capers, chives, watermelon radish, cucumber, avocado

MUSHROOM POLENTA

Chef's blend mushrooms, madeira cream, fried polenta, Parmigiano-Reggiano

BEEF CARPACCIO

Shaved Wagyu, shallots, capers, arugula, lemon, vinaigrette, Parmigiano-Reggiano

BAKED OYSTERS (4PC)

Chef's selection of oysters, parmesan herb breadcrumbs, tarragon butter

— SECOND COURSE —

DUCK LEG CONFIT

Orange cognac sauce, duck fat roasted potatoes, glazed baby carrots

FIGARO BONELESS BRAISED SHORT RIB

Port & fig demi, baby carrots, bacon jam potatoes

PORK CHOP

12oz pecan crusted Duroc pork chop, bourbon mustard cream, bacon jam potatoes, asparagus

NEW YORK STRIP ALFORNO

8oz Prime New York strip, gorgonzola, caramelized shallot butter, fries, petit salade

FAROE ISLAND SALMON

Pan roasted salmon, citrus-herb cream, asparagus, butternut squash, duck fat roasted potatoes, bacon

— THIRD COURSE —

SEASONAL CHEESECAKE

MILK CHOCOLATE & BOURBON PECAN PIE

Bourbon caramel, crème anglaise, vanilla gelato

ZEPPLES

Powdered sugar-covered donuts with caramel & chocolate dipping sauces

GELATO

- OPTIONAL UPGRADES! -

Add a Salad Course for \$10

Beverage Pairings Available

400

PARK BISTRO

400 Park Blvd. Itasca, IL 60143
(630)773-4000

Starter

Swine on a Line \$20

Burrata Cheese, Wild Wonder
Cherry Tomato Relish, Grilled
Pita & Balsamic Glaze
Under a Prosciutto Canopy



Knife & Fork

Fig -n-Pig Flatbread \$16

Provolone, Mozzarella, Fig
Preserves, Prosciutto, Bacon,
Arugula, Shredded Parmesan,
Drizzled with Local Honey

Dessert

Tiramisu Martini \$7

Layers of Espresso-Soaked
Lady Fingers Cookies with a
Whipped Cream &
Mascarpone Cheese Filling



THE WESTIN
CHICAGO
NORTHWEST

FEBRUARY 28 - MARCH 9, 2025



Ali Baba Kabab
PERSIAN & MEDITERRANEAN CUISINE

FEBRUARY 28 - MARCH 9, 2025

Specials

Mandi Chicken (Half Chicken)

Our most popular half chicken dish, oven cooked served with basmati rice

\$14.00

Mandi Chicken (Leg/Thigh)

Our most popular 2 pieces leg quarters chicken dish, oven cooked served with basmati rice

\$14.00

Faham Chicken Boneless

Two pieces leg/thigh, boneless, grilled. Overnight marinated with delicious spices with basmati rice

\$14.00



Monday - Friday
11am - 3pm

\$20 Lunch Special

Includes sandwich, side & drink!

500 Park Blvd. Suite 177C. Itasca, IL

www.churchstreetbrew.com





Bella Napoli

WOODFIRED PIZZA & BAR

Lunch

\$17 PER PERSON

CHOICE OF

Pasta Fagiole Soup • Garden Salad
The Ultimate Caesar • Bruschetta

ENTRÉE CHOICE

Spicy Italian Sub
Chicken Parmesan Sandwich

Woodfired Pizzas:

Margherita • Quattro Formaggi • Sausage & Pepperoni
Rigatoni alla Vodka • Bucatini Carbonara

DESSERT CHOICE

White Chocolate Bread Pudding
Mini Cannolis (2) • Vanilla Ice Cream

DINE IN ONLY

All info subject to change without notice. © 2/3/25 Bella Napoli



Bella Napoli

WOODFIRED PIZZA & BAR

Dinner

\$26 PER PERSON

CHOICE OF

Pasta Fagioli Soup

Garden Salad

The Ultimate Caesar

ENTRÉE CHOICE

Rigatoni alla Vodka • Bucatini Carbonara

Chicken alla Parmigiana • Eggplant Caprese

Woodfired Pizzas:

Margherita • Quattro Formaggi • Sausage & Pepperoni

DESSERT CHOICE

White Chocolate Bread Pudding

Mini Cannolis (2) • Vanilla Ice Cream

DINE IN ONLY

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BIG BOWL®

CHINESE AND THAI

CHICAGO NORTHWEST RESTAURANT WEEK
2025

FRIDAY, FEBRUARY 28 - SUNDAY MARCH 9

choose one from each course

APPETIZERS

CHINESE HOT & SOUR SOUP

world-renowned classic; chicken, mushrooms

➤ CRISPY CHICKEN DUMPLINGS (3)

spicy sriracha aioli

MAIN DISHES

YELLOW CURRY CHICKEN

baby bok choy, green beans, carrots, peas,
seasonal vegetables, yellow coconut-curry sauce

CLASSIC SWEET & SOUR CHICKEN

golden chicken, pineapple, snow peas, red peppers,
red onions, carrots, scallions

➤ KUNG PAO CHICKEN

wok-tossed chicken, wrinkled green beans, spinach,
blackened chilies, chopped peanuts

SHRIMP PAD THAI

fresh lemon, thai basil, cilantro, eggs, sprouts, peanuts, rice noodles

➤ DRUNKEN NOODLES WITH PRIME BEEF

chow fun noodles, onions, tomatoes, jalapeños, thai basil

DESSERT

CHOCOLATE FUDGE CAKE

caramel ice cream, chocolate sauce

PINK GUAVA CHEESECAKE

fresh whipped cream

29.95 PER PERSON

+tax (gratuity not included)

no substitutions



Download our **LettuceEats app** from the app store or go to lettuce.com/frequent-diner, become a frequent diner member, and start earning reward dollars today. Ask your server for details.

As a way to offset rising costs, we have added a 3% surcharge to all checks.
You may request to have this taken off your check.

Birch River Grill

A n A m e r i c a n K i t c h e n



February 28 – March 9, 2025

EAT. DRINK. LOCAL.

Birch River Grill-An American Kitchen is participating in the 2025 Chicago Northwest Restaurant Week! From February 28th - March 9th, indulge in delicious flavors that celebrate featured menus at special prices from BRG. This is your chance to try something new or revisit beloved favorites. Come join us during this fantastic 10-day celebration of gastronomy.

Menu

**\$26 per person plus tax
(gratuuity not included)**

Choice of

House Salad

Blend of fresh mixed greens, juicy tomatoes, cucumber slices, crunchy carrots, and red onions. choice of dressing.

Soup of the Day

chef-inspired creation made with fresh, seasonal ingredients. Each day brings a new, flavorful variety— Ask your server for today's selection!

Choice of

Rosemary Chicken

Pan Roasted Chicken Breast, Garlic Mashed Potatoes, sautéed green beans, with a Lemon Rosemary Butter Sauce

Tuscan Style Salmon

Grilled Salmon, Sauteed Spinach, Cous Cous with a white truffle lemon butter sauce.





Lunch Menu

February 28 - March 9, 2025

**Brazil
Express**

A La Carte



Served Monday-Friday
11:30 AM to 2:00 PM

Soups

Broccoli soup or soup of the day.

Entrees

Prime Sirloin Steak (Picanha)

10oz sirloin steak grilled to perfection, served with rice, fries, or salad & side of our famous homemade chimichurri sauce.

Chicken Breast (Peito de Frango)

Grilled chicken breast, served with rice, fries or salad & side of our vinaigrette sauce.

Blackened Tilapia (Tilapia Temperada)

Fresh tilapia, generously dipped in our homemade lemon-butter sauce & coated in our blackening seasoning.

Served with rice, steamed broccoli, & side of mango sauce.

Desserts

Brazilian Flan, Oreo Cheesecake or Tres Leches Cake.



Price per person: \$ 33

Drinks, tax and gratuity are not included in price. Dine-in only.

1045 S. Roselle Rd, Schaumburg | www.brazilexpressgrill.com | 224-353-6315



Dinner Menu

February 28 - March 9, 2025

**Brazil
Express**



Unlimited Brazilian Dinner
Includes:

- Soups
- Over 45 hot & cold items from the gourmet salad bar
- 11 different types of charcoal-grilled meats (churrasco)
- Homemade side dishes
(sweet fried bananas, mashed potatoes & cheese bread)
- Grilled pineapple

1 Select Dessert

Choose one:

Brazilian Flan, Oreo Cheesecake or Tres Leches Cake.



Price per person: \$ 56

Price per adult. Drinks, tax and gratuity are not included. Dine-in only.



FEBRUARY 28 - MARCH 9, 2025

Specials

CEMITAS

(all made with Onions, Avocado, Chipotle and Oaxaca Cheese)

Asada/Steak	\$9.00
Milanesa de Pollo/Breaded Chicken	\$9.00
Milanesa de Res/Breaded Beef	\$10.00
Pastor/Pork	\$9.00
Jamon/Ham	\$9.00
Cabezas with Pico de Gallo	\$9.00
Queso/Oaxaca Cheese	\$9.00



FEBRUARY 28 - MARCH 9, 2025

menu

\$21.00 PER PERSON

CHOOSE ONE

- Mimosa
- Glass of Prosecco

CHOOSE ONE

Banana Crunch Pancakes

Topped with a homemade banana glaze, toasted oats and fresh bananas

Bacon Cheddar Egg Sandwich

Served with choice of hash browns or fruit

Classic Cheeseburger

Served with choice of french fries, chips or fruit

Turkey Club

Served with choice of french fries, chips or fruit

*No Substitutions. Must mention Chicago Northwest Restaurant Week for Special Pricing.
Cannot be combined with any other deals.*

WELCOME TO RESTAURANT WEEK
\$60 PER PERSON
FEBRUARY 28TH - MARCH 9TH

CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON
FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
NEW ENGLAND CLAM CHOWDER – CUP

ENTRÉE CHOICE

FILET MIGNON* 8 OZ

ROASTED CHICKEN BREAST
with Sherry Jus

SEARED CITRUS-GLAZED SALMON*
with Marcona Almonds and Brown Butter

Additional Offerings

MAINE LOBSTER TAIL | *add 15*

CHEF'S SUGGESTIONS

Elevate your dining experience

SLICED FILET MIGNON* | *add 12*
with Roasted Wild Mushrooms

BONE-IN KONA CRUSTED DRY AGED NY STRIP | *add 12*

CHILEAN SEA BASS* | *add 12*
with Miso Butter

ACCOMPANIMENTS

SAM'S MASHED POTATOES

CREAMED SPINACH

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

THE CAPITAL GRILLE CHEESECAKE



**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*

RESTAURANT WEEK MENU

\$45 Per Person, Drinks Not Included

Appetizer (Choice of one)

Insalata della Casa- Baby mixed greens tossed with sliced tomato, cucumber and red onion in sweet mustard vinaigrette with caramelized almonds, crispy pasta and carrots

Panna Cotta di Buffala- Buffala panna cotta served with eggplant marmalade, cherry tomato prosciutto with balsamic & pesto sauce

Goat cheese- Baked cheese, basil, tomato marinara sauce
with a side of toasted bread

Main Course (Choice of one)

Pollo Saltimbocca- Chicken breast prepared with sage & prosciutto cotto with shallots, garlic with wine demi-glaze sauce served with mashed potatoes and spinach finished with mozzarella

Rigatoni alla Trasteverina - House made Italian sausage and wild mushrooms in tomato cream sauce, tossed with parmigiana cheese, topped with goat cheese

Gnocchi Vodka- Gnocchi ricotta cheese served with shallots, prosciutto, shrimp in a basil tomato cream vodka sauce

Dessert (Choice of one)

Coconut Pannacotta- Coconut mousse with caramelized sugar
finished with mix berries

Crema Brulee- Crema Catalana with dough cookies finish with slice
peaches and caramel sauce

Tiramisu- Coffee Maria cookies with mascarpone cheese



FEBRUARY 28 - MARCH 9, 2025

Cefalù

STARTERS

SFINCIONE | FRIED VEGETABLES + GIARDINERE AIOLI
BRUSCHETTA | GREENS + PARM SALAD | FORK + KNIFE CAESAR
BEEFSTEAK TOMATO SALAD | SICILIAN WEDGE | LENTIL SOUP

MAIN

FRUTTI DI MARE | CEFALÙ BRICK CHICKEN | VEAL MILANESE
WILD CAUGHT SEABASS BRANZINO | TABLESIDE CACIO E PEPE*
ADD ON SHAVED TRUFFLE TO CACIO E PEPE - \$10 PER GRAM

DESSERT

CEFALÙ CANNOLI BOARD | MARINATED STRAWBERRIES
BRIOCHE CON GELATO

\$55/PERSON
PLUS TAX AND GRATUITY

*TABLESIDE CACIO E PEPE NOT AVAILABLE ON SATURDAYS.



Dinner

\$17.99 PER PERSON

CHOICE OF

Seaboard Farms Pork Chop

11 ounce Prairie Fresh premium thick and juicy center-cut bone-in pork chop, broiled to order with glazed cinnamon apples and sweet and tangy bourbon sauce. Served with soup or salad, mashed potatoes or sun-dried tomato rice.

The Big Fish Fry

10 ounces of hand-breaded and fried North Atlantic cod served with soup or salad, cup of made to order coleslaw and choice of fries or tater tots.

Broasted Fried Chicken

Our lip smackin' finger lickin' broasted marinated chicken (our original recipe) is always hand-breaded and pressure cooked to order. Served with soup or salad, mashed potatoes, country gravy, homemade coleslaw and corn on the cob. May take 20 minutes or longer!

DESSERT

Heaping Scoop of Raspberry Sorbet or Vanilla Bean Ice Cream

DINE IN ONLY

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Itasca's Favorite Craft Brewery

Bavarian Pretzel
& Beer or Soda \$15

Kitchen open
Monday - Thursday: 4-8pm
Friday & Saturday: 12-9pm
Sunday: 12-6pm

1480 Industrial Dr. Itasca, IL
www.churchstreetbrew.com





FEBRUARY 28 - MARCH 9, 2025

Menu

First Course

Shrimp & Mango Salad | 12

4) Pc of Shrimp sautéed with House seasoning & Mango Salad.

Strawberry & peaches Salad | 10

Romane lettuce, strawberries, blueberries, peaches, almonds, Queso fresco & tossed piña colada dressing.
(Contains nuts)

Second Course

Chile en Nogada & Cilantro Rice | 24

Poblano chiles stuffed with picadillo (a mixture usually containing shredded meat, aromatics, fruits and spices) topped with a walnut-based cream sauce. Served with cilantro rice. (Contains nuts)

Pollo con Mole | 19

A rich, complex, dark red-brown sauce originating from Puebla, Mexico known for its intricate blend of flavors including chili peppers, chocolate, nuts, spices. Service with Mexican rice. (Contains nuts)

Third Course

Flan | 6

Baked custard made with condensed, evaporated milk, eggs, and sugar for a rich, smooth dessert smothered with caramel.

Banana Bread Pudding | 7

Homemade banana bread pudding, served with caramel sauce.



Restaurant Week Greatest Hits Menu

► 4 Mozzarella Cheesesticks

\$7.25

As seen on Chicago's Best, our Signature Cheese Sticks are made from our not-so-secret recipe. Served with our Homemade Red Sauce for Dipping

► Italian Trio

\$20.99

As seen on Chicago's Best. Two Mini Beef, Two Mini Sausage and Two Mini Meatball Sandwiches. Side of Sweet & Hot Peppers

► Family Pizza Night

\$27.97

Our Award Winning Thin Crust with Homemade Sauce & Homemade Dough! This meal includes:

- One 16" thin crust, two topping pizza
- One 16" thin crust cheese pizza
- Additional toppings can be added at additional cost

Dine -In Only: February 28th - March 9th

Not for use with other Discounts or Offers. No Substitutions.

Call for Reservations



(847) 956-1818



**152 Biesterfield Road,
Elk Grove Village, IL 60007**



www.dacoachs.com

COCO & Blu



FEB. 28- MARCH 9

PRIX FIXE - \$22

To Drink

Any Specialty Latte
Or a delicious Mimosa

To Savor

Broccoli Cheddar Quiche

To Sweeten

House Made Key Lime Pie Cookie





COOPER'S HAWK™
WINERY & RESTAURANTS

FEBRUARY 28 - MARCH 9, 2025

Lunch Menu

\$25.00 Per Person

First Course (choose one)

- **Crab, Shrimp & Lobster Bisque**
- **Tortilla Soup**
- **Plain Ol' House Salad**

Second Course (choose one)

- **The Leonard Burger** - A Tribute to the Founder Tim McEnery's Father - Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato
- **Lunch-Sized Dana's Parmesan-Crusted Chicken** - Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans
- **Lunch-Sized Chicken Madeira** - Mushrooms, Fontina, Mary's Potatoes, Asparagus
- **Lunch-Sized Gnocchi Carbonara** - Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce
- **Lunch-Sized Keaton's Spaghetti & House-Made Meatballs**-Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil
- **Flatbread & Salad Combo** - Choice of: Plain Ol' House, Caesar, Chopped Wedge AND Choice of: Italian Sausage & Whipped Burrata, Caprese, Roasted Vegetable & Goat Cheese
- **Cilantro Ranch Chicken Sandwich** - Tillamook Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo

Third Course (choose one)

- **Truffle of the Month**
- **White Chocolate Truffle**
- **Dark Chocolate Truffle**



COOPER'S HAWK™
WINERY & RESTAURANTS

FEBRUARY 28 - MARCH 9, 2025

Dinner Menu

\$40.00 Per Person

First Course (choose one)

- **Crab, Shrimp & Lobster Bisque**
- **Caesar Salad**
- **Plain Ol' House Salad**

Second Course (choose one)

- **Soy Ginger Atlantic Salmon**
Wasabi-Buttered Mashed Potatoes, Asian Slaw
- **Gnocchi Carbonara**
Pancetta, Chicken, Sage Peas, Parmesan Garlic Cream Sauce
- **Pretzel Crusted Pork Chops**
BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon

Third Course (choose one)

- **S'more Budino**
Caramel Custard, Valrhona Chocolate Mouse, Brown Butter Toasted Graham Cracker
- **Cooper's Hawk Chocolate Cake**
Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream
- **Salted Caramel Creme Brulee**
Fresh Berries, Flaky Sea Salt



MEET CHICAGO NORTHWEST RESTAURANT WEEK 2025

Featured Menu

POLENTA MEDALLION & DESSERT \$29

Entree:

Organic Italian polenta, House-made paprika sauce
(mildly spicy), Organic chickpeas, Organic spinach,
Organic carrots

&

Dessert:

Dutch Chocolate Custard Mousse served in a yours-to-keep
glass pot

...

PEPPERCORN WRAP & DESSERT \$30

Entree:

Our original peppercorn-spice-blend marinated organic
tofu, Balsamic grilled fresh portabella mushrooms,
Organic green peas, peaches, Wheat wrap.

&

Dessert:

Dutch Chocolate Custard Mousse served in a yours-to-keep
glass pot

Our cafe is 100% Vegan

CHICAGO PRIME

ITALIAN

Family Owned & Operated

Restaurant Week 2025

Meet Chicago NW Tourism Bureau

February 28 - March 9, 2025

\$59 Per Person plus tax & gratuity

25% Off Wine & Champagne Bottles

APPETIZERS

Choose 1

Mini Beef Wellington

Fried Calamari

Figs Wrapped W/ Prosciutto & Parmesan Cheese

SOUP OR SALAD

Choose 1

Soup of the Day / Minestrone / Pasta Fagioli

Caesar Salad

Chopped Wedge Salad

Poached Apple Salad

caramelized walnuts, crumbled blue cheese & raspberry vinaigrette

ENTRÉE

Choose 1

Pappardelle Boscaiola

italian sausage & ricotta cheese w/ wild mushroom sauce

Chicken Calabrese

breaded breast of chicken w/ cherry pepper sauce
served w/ garlic mashed potatoes

Filetto Al Forno

4oz. filet served over spinach cheese orzo
topped w/ baked jalapeno blue cheese

Grilled Tuna

w/ scallions & roasted sun-dried tomatoes & asparagus

DESSERT

New York Cheesecake

Tiramisu





FEBRUARY 28 - MARCH 9, 2025



\$59.00 Per Person

Choose 1 Item from Each Course

FIRST COURSE (choose one)

- SOUP DU JOUR
- MIXED GREEN SALAD
- JR. CAESAR SALAD
- JR. CHOPPED SALAD
- BRUSCHETTA (SHARED ITEM FOR 2 GUESTS)
- ESCARGOT (SHARED ITEM FOR 2 GUESTS)

SECOND COURSE (choose one)

SERVED WITH MASHED POTATOES OR WILD RICE

- CENTER CUT 8OZ FILET WITH AU JUS
- WILD KING SALMON BEURRE BLANC SAUCE
- BACON WRAPPED FILETS GORGONZOLA CRUST
- CHICKEN MARSALA MUSHROOMS, MARSALA WINE SAUCE

THIRD COURSE (choose one)

- TIRAMISU
- CREME BRULEE (SHARED ITEM FOR 2 GUESTS)

Not Available with any other Offer, Promotion, Discount or Discounted Gift Cards



FEBRUARY 28 - MARCH 9, 2025

Featured menu

SUPER 29" CRAZY QUESADILLA.....\$24.99

- BIRRIA
- STEAK
- CHICKEN

!CHILAQUILES AND BURRITOS!

- BIRRIA CHILAQUILES.....\$15.99
- CALI BURRITO...\$9.99
- BIRRIA BURRITO.....\$9.99

!DRINKS ESPECIALS!

- MOJITOS.....\$5.99
- MARGARITAS...\$5.99
- VEGAS BOOM.....\$5.00





FEBRUARY 28 - MARCH 9, 2025



DOCTOR DOGS

253 Irving Park Rd.
Roselle, IL 60172

Hot Dog Special

Hot Dog
French Fries
Soft Drink
\$7.00 plus tax



RESTAURANT WEEK

\$10 OFF \$50

YOUR NEXT ORDER*



Please mention restaurant week, or show this advertisement to your server upon ordering. From February 28 - March 9, 2025, enjoy \$10 off any dine-in order of \$50 or more. This offer excludes: Catering, Retail, and Alcohol. Redeem at the Arlington Heights Egg Harbor Cafe.

SEATING DAILY 7A-2P | (847) 253-4363

140 EAST WING STREET, ARLINGTON HEIGHTS, IL 60004



RESTAURANT WEEK

\$10 OFF \$50

YOUR NEXT ORDER*



Please mention restaurant week, or show this advertisement to your server upon ordering. From February 28 - March 9, 2025, enjoy \$10 off any dine-in order of \$50 or more. This offer excludes: Catering, Retail, and Alcohol. Redeem at the Schaumburg Egg Harbor Cafe.

SEATING DAILY 7A-2P | (847) 610-3940
1310 AMERICAN LN, SCHAUMBURG, IL 60173



FEBRUARY 28 - MARCH 9, 2025

Featured Menu

Trio Flight French Toast
\$15.50

Chicken Waffle Deluxe
\$18.50

Churro French Toast
\$15.50

Nova Benedict
\$16.00

Tres Leches French Toast
\$15.50

Nova Benedict
\$16.00

24 E. Miner Street
Arlington Heights, IL 60004

ENTERRIUM

STARTERS CHOOSE 1

*Choice of
potato skins or
cheese curds*



ENTREES CHOOSE 1

Asian Salmon

*ginger glazed salmon served
with broccoli and jasmine rice*

Chimichurri Steak

*Served with garlic mashed
potatoes and*

roasted brussel sprouts

Chicken Parmesan

served over angel hair pasta

DESSERT

*bangin'
brownie*



\$30

per person



CHICAGO NORTHWEST RESTAURANT WEEK

February 28 – March 9, 2025



\$35 PER PERSON
excluding tax & gratuity



ANTOJITOS

choice of one per guest

TAQUITOS DE POLLO two crispy chicken taquitos served with guacamole, green salsa, sour cream and queso fresco

UCHEPO GRATINADO one fresh corn tamale served with poblano cream sauce, melted queso chihuahua, and chopped cilantro



EMPANADA POTOSINA empanada filled with three Mexican cheeses, served with tomatillo arbol sauce, sour cream and queso fresco



PLATOS

choice of one per guest

SALMON ENCACAHUATADO wood-grilled salmon topped with chipotle glazed white rice, arbor peanut sauce and char-grilled green beans

POLLO A LA NARANJA wood-grilled chicken breast served with pasilla orange sauce, accompanied with mashed potatoes and chopped cilantro

CARNE A LA MEXICANA braised boneless short rib served with tomatillo sauce and verdolagas, and charred vegetables

POSTRES

choice of one per guest

TRES LECHES vanilla sponge cake soaked in 3 milks with whipped cream and fresh seasonal berries

CHURROS traditional fried churros dusted in cinnamon sugar drizzled with chocolate sauce and dulce de leche



Dine-in only. Not available for delivery. No splitting. No substitutions. Cannot be combined with other offers or coupons.



All Day

\$11.99 PER PERSON

CHOICE OF

St. Patty Melt

Juicy burger with melted cheddar cheese and grilled onion on grilled rye bread. Served with choice of fries, tater tots or homemade kickin' coleslaw.

The Big Fish Fry

10 ounces of North Atlantic cod hand breaded and fried, served with cup of homemade kickin' coleslaw and choice of fries or tater tots.

Bam Bam Shrimp Dinner

Crispy shrimp tossed in spicy aioli served with homemade kickin' coleslaw and fries.

DINE IN ONLY

All info subject to change without notice. © 2/3/25 Finn's

FOX & TURTLE

LUNCH MENU - \$25 per person
11:00am - 3:00pm



(choose one from each course)

FIRST COURSE

CHOPPED SALAD

romaine & iceberg mix with tomato,
bacon, blue cheese crumbles, scallions,
ditalini pasta, & sweet onion-citrus dressing

SOUP OF THE DAY

cup of daily choice of soup

CAESAR SALAD

chopped romaine hearts, croutons,
parmesan cheese & ceasar dressing

SECOND COURSE

*served with a choice of homemade fries or
potato chips & a pickle*

*substitute a fruit cup – 3 *gluten free bun available*

FALAFEL WRAP

baby spinach, sliced avocado, shredded
beets & carrots, crumbled falafel bites &
hummus, wrapped in a honey wheat wrap
(VEGAN)

SMASH BURGER

two 4oz. smashed beef patties on a
brioche bun with american cheese,
grilled onions & house made special sauce

SPICY CRISPY CHICKEN SANDWICH

crispy breaded chicken breast with
cajun seasoning, swiss cheese,
chipotle ranch, shredded lettuce &
tomato on a butter brioche bun

BARBACOA TACOS

three tacos with slow-cooked beef
barbacoa served on corn tortillas with
diced spanish onions & cilantro, served
with black beans & spanish rice

TEX MEX TURKEY BURGER

8oz turkey patty, pepperjack cheese & chipotle ranch,
topped with corn/poblano relish, sliced avocado,
served over a crispy tortilla instead of a bun

THIRD COURSE

BROWN BUTTER CAKE

finished with caramel sauce &
scoop of vanilla gelato

SORBET or GELATO

- lemon, mango or raspberry
- vanilla, chocolate or turtle cheesecake

KEY LIME PIE

with fresh whipped cream &
garnished with lemon zest

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*This menu is designed for each guest to enjoy individually.

**Beverages, tax, & gratuity not included.

FOX & TURTLE

DINNER MENU - \$42 per person



(choose one from each course)

FIRST COURSE

EMPANADA

one homemade empanada
served with mojo sauce

CAESAR SALAD

chopped romaine hearts, croutons,
parmesan cheese, & ceasar dressing

CHEESE CURDS

white wisconsin cheddar fried & served
with homemade marinara

SECOND COURSE

JAMBALAYA

a spicy cajun blend of chicken, shrimp &
andouille sausage, sautéed with onions &
green peppers served over white rice

THAI CHILI SALMON

grilled atlantic salmon topped with
thai chili glaze, & served with jasmine
rice & root vegetables

FALAFEL PLATTER

falafel bites served with hummus,
jasmine rice & roasted root vegetables
(VEGAN, GF)

CHICKEN "LOMBARDI"

spicy chicken breasts lightly breaded, served with
crispy yukon potatoes, calabrese, pepperoncini, &
jalapeño peppers with white wine oregano sauce

VODKA PENNE PASTA

penne pasta with vodka cream sauce,
two jumbo meatballs & ciabatta roll

THIRD COURSE

BROWN BUTTER CAKE

finished with caramel sauce &
a scoop of vanilla gelato

SORBET or GELATO

- lemon, mango or raspberry
- vanilla, chocolate or turtle cheesecake

KEY LIME PIE

with fresh whipped cream &
garnished with lemon zest

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase
your risk of food borne illness, especially if you have certain medical conditions.

*This menu is designed for each guest to enjoy individually.

**Beverages, tax, & gratuity not included.

LUNCH \$30 PER PERSON

excluding tax & gratuity



Primi

choice of one per guest

BRUSCHETTE ciabatta, chef's seasonal inspiration

NONNA'S MEATBALL one giant meatball, whipped ricotta, tomato basil sauce

ROASTED BEETS walnut butter, crème fraiche, chives

ASPARAGUS tomatoes, blue cheese, lemon, extra virgin olive oil

Secondi

choice of one per guest

RIGATONI ALLA VODKA vodka sauce, crumbled sausage, fresh mozzarella, parmigiano

BUCATINI ALLA CARBONARA guanciale, pecorino romano, egg, chive, sicilian olive oil

POLLO AL LIMONÉ sautéed chicken breasts, white wine, spinach, lemon, capers

PESCE FUNGHI roasted cod, wild mushrooms, spinach, tomatoes

Dolci

choice of one per guest

GALA APPLE CRUMBLE vanilla bean gelato

CHOCOLATE TORTE many layers of chocolate cake and chocolate fudge, vanilla bean gelato, cherries and chocolate sea salt crumble

DINNER \$45 PER PERSON

excluding tax & gratuity



Primi

choice of one per guest

BRUSCHETTE ciabatta, chef's seasonal inspiration

NONNA'S MEATBALL one giant meatball, whipped ricotta, tomato basil sauce

ROASTED BEETS walnut butter, crème fraiche, chives

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Dolci

choice of one per guest

GALA APPLE CRUMBLE vanilla bean gelato

CHOCOLATE TORTE many layers of chocolate cake and chocolate fudge, vanilla bean gelato, cherries and chocolate sea salt crumble



SLICE MEAL

SLICE OF PIZZA
REGULAR FRIES
REGULAR DRINK
WARM COOKIE
\$12

SUB MEAL

ANY 10" SUB
REGULAR FRIES
REGULAR DRINK
\$15

PIZZA SPECIAL

(2) 16" XL CHEESE PIZZAS
ADDITIONAL TOPPINGS EXTRA
\$30



FEBRUARY 28 - MARCH 9, 2025

Arlington Heights
847-577-4000
www.garibaldis.com



Gaylord
FINE INDIAN CUISINE

FEBRUARY 28 - MARCH 9, 2025

Menu

\$28 per person plus tax

Starters (choose one)

- Vegetable Samosa (2) (v)
- Bhindi Amchur (v)
- Aloo Tikki Chat (v)
- Pani Poori (v)
- Chicken Malai Kabab (3)

Entree (choose one)

side order rice included

- Sag Paneer (v)
- Bengan Bharta (v)
- Aloo Gobi (v)
- Paneer Makhani (v)
- Chicken Makhani
- Chicken Tikka Masala
- Fish Curry
- Kerala Fish Curry
- Goat Curry

Desserts (choose one)

- Orange Kulfi
- Gulab Jamun (2)
- Ras Malai
- Mango Kulfi
- Pista Kulfi
- Lychee Kulfi

Accompaniments (choose one)

- Nan
- Garlic Nan
- Black Pepper Cilantro Nan
- Tandoori Roti



SPECIAL MENU

Gerry's
Duos

\$20

Two entrees,
chips and pickle

learn more about us:

GERRYSCAFE.ORG

We proudly employ over 35 adults with intellectual and developmental disabilities (IDD), providing them with opportunities to thrive and succeed.



Sandwich *or*

Choose One:

Big Ed
Sweet Heat
BG BLT



Salad *and*

Choose One:

Medi Trip
Caesar

Add \$2 for chicken



Soup

Choose One:

Tomato Bisque
Chicken Noodle
Broccoli Cheddar



Add-Ons

- Fountain Drink & Small Cookie... \$3
- Hot Tea, Iced Tea, Lemonade, or Drip Coffee & Small Cookie... \$4
- Latte or Hot Chocolate & Small Cookie... \$5
- Free Drip Coffee with purchase of Bag of Gerry's House Blend Coffee

1802 N. Arlington Heights Rd. • Arlington Heights, IL 60004
M - F: 7am - 4pm • Sa - Su: 8am - 4pm

© 2025 Gerry's Cafe. Valid 2/28 - 3/9, 2025. Can not be combined with other offers or discounts.

Chicago Northwest Restaurant Week

Lunch Menu

\$30* (SERVES 2)

CHOOSE A SIDE

Side Salad

Your choice of House or Caesar

Crispy Fries

Parmesan Garlic Fries

CHOOSE A MAIN

Personal Deep Dish Pizza

Choice of Cheese, Sausage or Pepperoni

Personal Thin Crust Pizza

Choice of Cheese, Sausage or Pepperoni

Italian Beef Sandwich

Spaghetti (lunch portion)

Choice of Marinara or Meat Sauce

DESSERT

(CHOOSE 1 FOR THE TABLE)

Oversized Cookie Skillet

Tiramisu

Broken Cannoli

*Price excludes beverage, tax and gratuity



930 N MEACHAM RD, SCHAUMBURG, IL 60173 • (847) 986-5211 • GIORDANOS.COM

Chicago Northwest Restaurant Week

Dinner Menu

\$45* (SERVES 4)

FIRST COURSE

Family Sized Salad

Your choice of House or Caesar

SECOND COURSE

(CHOOSE ONE)

Large Thin Crust Pizza

Select any 2 additional toppings

Medium Stuffed Deep Dish Pizza

Select any 2 additional toppings

Family Sized Spaghetti and Meatballs with Marinara

THIRD COURSE

(CHOOSE UP TO 2)

Oversized Cookie Skillet

Tiramisu

Broken Cannoli

*Price excludes beverage, tax and gratuity



930 N MEACHAM RD, SCHAUMBURG, IL 60173 • (847) 986-5211 • GIORDANOS.COM



Global Brew
- TAP HOUSE -

339 W GOLF RD, SCHAUMBURG, IL 60195
224-520-8686
schaumburg.globalbrew.com

CHICAGO NORTHWEST
RESTAURANT
Week
FEBRUARY 28 - MARCH 9, 2025



**\$5 SELECT DRAFT AND
PACKAGE BEERS**



\$5 OFF BEER FLIGHT*

*barrel aged and imperial beers are excluded



**\$2 OFF ANY
GRILLED CHEESE SANDWICH**



FEBRUARY 28 - MARCH 9, 2025



FREE APPETIZER WITH THE PURCHASE OF TWO ENTREES

Not Valid with any other offer. customers must mention Restaurant Week to participate in this promo. Dine-In only.



FEBRUARY 28 - MARCH 9, 2025

Specials

**Two
for \$22**



2 Mini Chicken Burrito Bowls

2 Soft or Hard Tacos with your choice of filling

2 Chipotle-Seasoned Fries with Chipotle Mayo

795 E. GOLF RD
SCHAUMBURG, IL 60173



HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

HEY NONNY 2025 RESTAURANT WEEK MENU

\$39 for a 3-course dinner (tax, tip, & drink not included)

Starter (Choose 1)

Empanadas

½ Beet Salad

Grilled Herbed Sea Salt Focaccia

Main Course (Choose 1)

Mama's Pot Roast

Eggplant or Chicken Parmesan

Nonny Burger & Fries

Dessert (Choose 1)

Chocolate Bread Pudding

Flourless Chocolate Cake.

847-885-8858
1220 Valley Lake Dr.
Schaumburg, IL 60195



thehideoutbar.com



Restaurant Week 2025

Friday, February 28 - Sunday, March 9

\$4



01. Bowl of Homemade Hideout Chili

Chunky beef, savory bacon, tender red-kidney beans, green peppers, onions, and garlic, simmered in a tangy tomato base with a touch of sweet before a fiery kick. Served with sour cream.

02. 6 Jumbo Wings with any of our Signature Sauces

Fried & tossed in either BBQ, Honey Mustard, Sriracha Ranch, Garlic Parmesan, or Mild or Spicy Buffalo Sauce. Served with celery & ranch or bleu cheese.



\$9

\$10



03. The Hideout Burger

A classic, no-frills burger topped with crisp lettuce, juicy tomato, & fresh raw or grilled onion. Served on a toasted butter bun for the perfect balance of flavor & simplicity.

KARAOKE

Taxes included in pricing. Dine-in only.

Wednesday, Thursday, Friday, & Saturday Nights @ 8:00 PM

CHICAGO NORTHWEST
RESTAURANT
WEEK



FEBRUARY 28-
MARCH 9

Prix Fixe Menu

\$29.99/person

COURSE

1



Caesar salad

OR



Kazakh soup

COURSE

2



Plov



Manty
3 pcs



Beef Kofta



Lulya kebab

COURSE

3



Honey Cake

OR



Baklava
2 pcs

AND

1 glass of
cherry juice
(free)



arzancafe_suburbs

Juice & Berry

PRESENTS

RESTAURANT WEEK:

1 TOAST
& 1 COLD
PRESSED
JUICE
\$16+TAX

OFFER VALID FEBRUARY 28 - MARCH 9
WWW.JUICEANDBERRY.COM

JUNIPER Restaurant

121 Northwest Point Blvd Elk Grove Village
Open Daily 5pm – 10pm

February 28 – March 9, 2025

EAT. DRINK. LOCAL.

JUNIPER Restaurant located inside the Sheraton Suites Chicago Elk Grove is participating in the 2025 Chicago Northwest Restaurant Week!

From **February 28th – March 9th**, indulge in delicious flavors that celebrate featured menus at special prices. This is your chance to try something new or revisit beloved favorites. Come join us during this fantastic 10-day celebration of gastronomy!

Menu

Please enjoy your choice of one entree.

**All entrees include house salad, choice of one dessert, assorted rolls and butter.
Choice of soft drinks, Starbucks® Regular & Decaffeinated Coffee or Variety of
Tazo® Herbal Hot Teas for \$28.00++**

House Garden Salad Fresh spring mixed greens, cucumbers, cherry tomatoes, red onion, your choice of dressing
Your choice of one entree...

Maryland Jumbo Lump Crab Cake Two broiled crab cakes, Imperial sauce, cole slaw & french fries

Apple Brandy Grilled Pork Chop 12 oz. grilled pork chop, Courvoisier apple sauce, mashed potatoes, seasonal sautéed vegetables

Roasted Southern Airline Chicken Roasted lemon herb airline chicken breast, pork belly braised kale, sweet potato mash & drizzled with Jack Daniels country gravy

Fettuccini Alfredo Served with your choice of Chicken or Shrimp

Your choice of one...

Classic Creme Brulee or Sorbet





FEBRUARY 28 - MARCH 9, 2025



8 Piece Chicken Meal

\$27.69

2-Breast, 2-Legs, 2-Thighs, 2-Wings

Large Coleslaw

Large Mashed Potato with Gravy

4-Biscuits

Receive One Additional Large Side

1060 S. Barrington Rd.
Streamwood, IL 60107

FEBRUARY 28 - MARCH 9, 2025

featured menu

CHURRO BITES **\$ 9.99**

- Churros with strawberries and bananas
- Caramel, Nutella, Lechera & Powdered sugar



YOGURT WITH FRUITS **\$6.99**

- Small
- Choice of fruits with topping included



CORN IN A CUP **\$3.99**

- Small
- Mayonnaise, cheese, chili powder & butter



MANGONADA **\$4.99**

- Small
- Mango ice cream with chamoy, tajin, lime



ICE CREAM **\$4.99**

- small
- 2 scoops of ice cream



124 E Irving Park Rd
Wood Dale, IL 60191



FEBRUARY 28 - MARCH 9, 2025

dinner menu

\$50.00 PER PERSON

CHOICE OF HOUSE RED OR WHITE WINE

First Course (choose one)

- Pecorina Romana
- Fried Calamari
- Shrimp with Lobster Sauce

Second Course (choose one)

- Chicken Vesuvio
- Penne alla Vodka
- Spaghetti alla Carbonara
- Salmone Pulcinella

Third Course (choose one)

- Panna Cotta
- Tiramisu
- Cannoli

2300 E. Rand Rd. Arlington Heights IL

the menu

APPETIZER

Tomato-goat cheese
flatbread w/ prosciutto \$ 12

ENTREES

Asian braised Pork Belly,
scallion egg noodle &
sauteed Bok Choy \$ 22

Pan fried Pork Schnitzel,
spatzle braised cabbage
w/ mustard sauce \$ 22

DESSERT

Chocolate Mousse \$ 9
Key Lime Tart \$ 9





Try a Mini Wine Tasting

Feb 28-
Mar 9

3 wines
for \$6

*3, 1.5 oz. pours





FEBRUARY 28 - MARCH 9, 2025



Special

Receive a Complimentary
Veg OR Chicken Starter
with the Purchase of
Two Entrees



RESTAURANT WEEK LUNCH MENU

\$25 per person*



FIRST COURSE: APERITIVOS

(choose one)

Mago Salad

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, roasted poblanos, avocado, agave nectar lime vinaigrette and cotija cheese

Empanadas

choose **ground beef picadillo** with chimichurri sauce or **chicken tinga** with roasted tomato salsa

Esquites

Charred sweet corn, cotija cheese, lime aioli, cayenne pepper

SECOND COURSE: PLATOS PRINCIPALES

(choose one)

Chicken Enchiladas Verdes

corn tortillas rolled with chicken tinga, baked with cheese, served with a side of poblano epazote rice, topped with onion, radish, sour cream

Tacos

choose two tacos, served with rice and beans

Burrito

choose **chile ancho marinated skirt steak** or **yucatán-style pulled pork**, pico de gallo, sour cream, poblano epazote rice, pinto beans, served suiza style with melted chihuahua cheese

Veggie Fajitas

sautéed green and red bell peppers, spanish onions, zucchini, portabella mushrooms and roasted poblano peppers. Served with sour cream, guacamole, pico de gallo, rice and beans. e

THIRD COURSE: POSTRES

(choose one)

Churros or Flan of the week

**Menu available for dine in only February 28-March, 2025,
not valid with any other offers or promotions.*



RESTAURANT WEEK DINNER MENU

\$45 per person*



FIRST COURSE: APERITIVOS

(choose one)

Flautas de Birria

crispy rolled corn tortillas filled with pulled braised beef short rib, salsa verde, sour cream, pickled red onion and queso fresco

Empanadas

choose **ground beef picadillo** with chimichurri sauce or **chicken tinga** with roasted tomato salsa

Guacamole

freshly prepared guacamole, crispy corn tortilla chips

SECOND COURSE: ENSALADAS

(choose one)

Mago Salad

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, roasted poblanos, avocado, agave nectar lime vinaigrette and cotija cheese

Tijuana Caesar

romaine lettuce, parmesan cheese, queso cotija, crispy tortilla strips and chipotle Caesar dressing

Espanola Salad

baby field greens, candied walnuts, crispy Jamaica flowers, blue cheese, tequila poached pears, mandarin oranges and tequila hibiscus vinaigrette

THIRD COURSE: RECETAS DE DOÑA PAULA

(choose one)

Ropa Vieja

slow braised beef brisket, sweet plantains, cilantro white rice, plantain chips and aji Amarillo aioli

Carne Asada Tampiqueña

charbroiled chile ancho marinated skirt steak, cheese stuffed enchilada with mole xico, poblano mashed potatoes

Suprema de Pollo con Mole

sautéed chicken breast with your choice of mole, served with mexican rice and sweet plantains

Salmon en Mole de Coco

grilled Atlantic salmon, coconut mole, cilantro white rice, grilled asparagus

FOURTH COURSE: POSTRES

(choose one)

Churros or Flan of the week

**Menu available for dine in only February 28-March, 2025, not valid with any other offers or promotions.*

CHICAGO NORTHWEST
RESTAURANT
Week

**FEBRUARY
28 THRU
MARCH 9TH**



**MIKPHONE BREWING
121 GARLISCH DRIVE, ELK GROVE VILLAGE**

\$15.00 Per Person + Tax

Pre-fixed Beer Flight and a Slice of Pizza

Cheese, Sausage, Pepperoni or Italian Beef with giardiniera

MILLER'S
ALE HOUSE

Fan Favorites



Classic favorites

PRIME BURGER
16.99

PORK OSSO BUCO
20.99

**ZINGERS® MAC
& CHEESE**
16.79

New favorites

**HONEY BOURBON
GLAZED SALMON
& SHRIMP**
22.99

BIG EASY PASTA
17.99





Moretti's

SCHAUMBURG

Lunch

\$17 PER PERSON

CHOICE OF
Caesar Salad
Garden Salad
Homemade Minestrone

ENTRÉE CHOICE
Jessica's Chicken Avocado & Bacon Sandwich or Wrap
Fettuccine Alfredo
Cheese Ravioli
Parmesan Chicken or Crispy Chicken Romano

DESSERT CHOICE
Tiramisu
Warm Brownie Sundae Ala Mode
Vanilla Bean Ice Cream

DINE IN ONLY

All info subject to change without notice. © 2/3/25 Moretti's Schaumburg



Moretti's

SCHAUMBURG

Dinner

\$26 PER PERSON

CHOICE OF

Caesar Salad

Garden Salad

Toasted Cheese Raviolis

Bruschetta

ENTRÉE CHOICE

Pan Seared Salmon & Avocado relish

Spaghetti & Butcher Shop Meatballs

Chicken Romano

Homemade Mile High Lasagna

DESSERT CHOICE

Tiramisu

Warm Brownie Sundae Ala Mode

Vanilla Bean Ice Cream

DINE IN ONLY

All info subject to change without notice. © 2/3/25 Moretti's Schaumburg

RESTAURANT WEEK



MENU

STARTERS

Cup of French Onion Soup Gratinée (340 cal)
Cup of Lobster Bisque (420 cal)
Wagyu Meatball (450 cal)
Classic Caesar (380 cal)
Steakhouse Wedge Salad (570 cal)
Ahi Tuna Poke (\$6 upgrade) (350 cal)

ENTRÉE

Center-Cut Filet Mignon, 8 oz. (570 cal)
Double-Cut Heritage Pork Chop, 16 oz. (710 cal)
Grilled Salmon Fillet, Grain Mustard Beurre Blanc (1050 cal)
Chicken Christopher (1320 cal)
Maine Lobster Ravioli (1080 cal)
Add a 6 oz. Cold-Water Lobster Tail (\$15 upgrade) (400 cal)
Morton's Classic Filet Oscar, 8 oz. (\$20 upgrade) (1150 cal)

ACCOMPANIMENT

Sour Cream Mashed Potatoes (420 cal)
Truffled Cream Corn (330 cal)
Matchstick French Fries (220 cal)
Creamed Spinach (250 cal)
Thick-Cut Onion Rings, Black Truffle Aioli (530 cal)
Smoked Gouda & Bacon Au Gratin Potatoes for Two (\$9 upgrade) (860 cal)

\$5 UPGRADES

Blue Cheese Butter (270 cal)
Black Truffle Butter (350 cal)
Cognac Sauce Au Poivre (110 cal)
Garlic Butter (350 cal)

DESSERT

Crème Brûlée (480 cal)
Espresso Pot de Crème (520 cal)
Key Lime Pie (1100 cal)
Morton's Legendary Hot Chocolate Cake® (\$7 upgrade) (1210 cal)

DINNER | \$60.00 PER PERSON

Sales tax & gratuity not included. No substitutions.
Not valid with any other offer.
Offer valid during Restaurant Week only.

2000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

MUG'S SCHAUMBURG

Restaurant Week
Feb 28th - Mar 9th

\$7.99 Mug's Sampler

A Trio of 3 Wings, 3 Chicken Tenders, 3 Mozzarella Sticks
Marinara & Dipping Sauce

\$5 Personal Cheese Pizza

8" thin crust personal pizza +\$1 per each additional topping

Burger and Fries

\$5 Single \$6.50 Double

Your Choice of Single or Double Hamburger & Fries with Cheese, Lettuce,
Onion, Tomato, Ketchup & Mayo

\$9 Ribeye Steak Sandwich

6oz Choice Ribeye Steak on French Bread with Lettuce, Red Onion & Tomato

\$11.99 Half Slab Rib Dinner

A 1/2 Slab of our award winning Ribs with the choice of Steak Fries, Baked
Potato or Homemade Au Gratin as well as a choice of Soup, Salad or Coleslaw.
Dinner also includes a Fresh Baked Garlic Roll.

DINE IN ONLY. Restaurant Week Menu Valid February 28th - March 9th 2025. Not valid
with any other Coupons or Offers. All info subject to change without notice.



24 w Schaumburg rd. Schaumburg IL. 60194 (847) 884 6847



WELCOME TO THE
NORTHWEST RESTAURANT WEEK
02/28 TO 03/09

APPETIZER

ARANCINI 1 LIGHTLY DEEP-FRIED RICE BALL SERVED WITH MARINARA SAUCE

BRUSCHETTA OVEN ROASTED TOMATOES SERVED WITH BASIL PESTO AND PARMESAN.

PIZZE OR PASTA

MARGHERITA VERY TRADITIONAL FRESH MOZZARELLA CHEESE PIZZA.

CHEESE TORTELLINI SERVED WITH SPINACH CREAMY GARLIC SAUCE.

DESSERT

GELATO 1 SCOOP OF GELATO OR SORBET OF YOUR FAVORITE FLAVOR.
. (VANILLA, STRAWBERRY, CHOCOLATE, LEMON, RASPBERRY, MANGO, PEACH.

DINE IN ONLY \$17 PER PERSON
NOTE: AVAILABILITY MON/THU 3 TO 9 PM
WEEKEND ONLY FOR LUNCH 11:AM TO 4 PM



FEBRUARY 28 - MARCH 9, 2025



Lunch Menu

\$13.49

11:00 am - 3:00 pm

**Greek Smash Burger
with French Fries**



FEBRUARY 28 - MARCH 9, 2025



Menu

Available All Day - \$24.99 Per Person

First Course (choose one)

- Avgolemono Soup
- Greek Dinner Salad

Second Course (choose one)

- Beef and Lamb Gyro Plate with your choice of Fries, Rice or Greek Potatoes
- Chicken Kalamakia with your choice of Fries, rice or Greek Potatoes

Third Course (choose one)

- Yogurt Ice Cream with Sour Cherries
- Portokalopita

FEBRUARY 28 - MARCH 9, 2025

EAT. DRINK. LOCAL.

Palm Court Restaurant is participating in the 2025 Chicago Northwest Restaurant Week! Enjoy delectable, featured prix fixe menu that *includes soup du jour, garden salad, your choice of 1 entree and dessert at an exclusive price of \$34 per person.* Take this opportunity to explore something new or rediscover cherished favorites and be part of this incredible 10-day culinary celebration!

Menu choose one

Pesto Pasta with Grilled Chicken

Linguini, homemade pesto cream sauce, cremini mushrooms

Filet Mignon

6 oz filet mignon, demi glaze, homemade mashed potatoes

BBQ Ribs

Full slab, fall off the bone, french fries

Chicken Piccata

Linguini, sauteed chicken breast, lemon caper sauce

Chicken Marsala

Marsala wine sauce, sauteed chicken breast, homemade mashed potatoes

Lobster Succotash Mahi Mahi

Pan seared, lobster corn sauce, red bell pepper succotash

French Fried Shrimp

4 jumbo fried shrimp, french fries, cocktail sauce

Dessert *choose one*

New York Cheesecake with fresh berries

Chocolate Raspberry Mousse



PASSERO
Restaurant Week
February 28 – March 9, 2025

Three Course - 39.95

Four Course - 55.95

T o S t a r t

(c h o o s e 1)

Sardinian Lobster Bisque

piquillo pepper + roasted corn + brioche croutons

Prime Beef Meatballs

roasted garlic + pomodoro + parmesan polenta

P a s t a

(c h o o s e 1)

Gnocchi Carbonara

house cured bacon + butternut squash + pecorino romano + tellicherry peppercorn

Maccheroni al Forno

pork sugo + brasied short rib + cremini mushroom + fontina + whipped ricotta

M a i n

(c h o o s e 1 ; 4 c o u r s e o p t i o n o n l y)

Ora King Salmon Picatta

baby artichoke + capers + brown butter + garlic spinach

Pollo al Forno

slagel 1/2 chicken + parmesan whipped potatoes + salsa verde + charred lemon

Cola Braised Short Rib

porcini-melted leek risotto + roasted maitake mushroom + bruno alpina cheese (+\$3)

D e s s e r t

(c h o o s e 1)

Chocolate Peanut Butter Crunch Pie

Apple Crostata w/ Vanilla Gelato

Chicago Northwest Restaurant Week

PERRY'S SCHAUMBURG | FEBRUARY 28 - MARCH 9, 2025 | \$60* PER PERSON

FIRST COURSE

Choice of One

SOUPS

TURTLE GUMBO 🌿
 FRENCH ONION 🌿 ①

SALADS

SIGNATURE WEDGE 🌿 ①
 CAESAR SALAD 🌿 ②

SECOND COURSE

Choice of One

8 oz. FILET PERRY 🌿 ① ②

Served on a hot cast iron plate

Wrapped with applewood-smoked bacon, topped with jumbo lump crabmeat and Perry's Signature Steak Butter, served with steamed asparagus

PERRY'S FAMOUS PORK CHOP 🌿 ①

Carved tableside on a hot cast iron plate

Cured, roasted, slow-smoked and caramelized, served with homemade applesauce

CHARGRILLED SALMON 🌿 ① ②

Served with lemon dill butter and cauliflower mousse

SEARED SCALLOP PASTA

Five, pan-seared scallops served with paccheri noodles tossed with a vegetable medley in a creamy Alfredo sauce, placed over a bed of San Marzano sauce

CEDAR PLANK-FIRED REDFISH 🌿 ① (for an additional \$5)

14 oz. PRIME RIBEYE 🌿 ① ② (for an additional \$15)

Served on a hot cast iron plate

20 oz. PRIME BONE-IN NY STRIP 🌿 ① ② (for an additional \$15)

Served on a hot cast iron plate

22 oz. BONE-IN COWBOY RIBEYE 🌿 ① ② (for an additional \$25)

Served on a hot cast iron plate

THIRD COURSE

Choice of One

WHITE CHOCOLATE CHEESECAKE 🌿

CHOCOLATE CRUNCH TOWER 🌿

LEMON BAR 🌿 ①



*Chicago Northwest Restaurant Week menu is available upon request only for **DINE-IN** at Perry's Schaumburg location (tax & gratuity not included) as well as **TO-GO** (Tax+ 15% handling fee applied to TO-GO purchases. NO GRATUITY NECESSARY). This menu is not available via delivery platforms. **Chicago Northwest Restaurant Week Menu not available for private dining events or promotional holidays.**

🌿 Gluten-Free Friendly 🌿 ① Gluten-Free Friendly with modifications
 🌿 Vegetarian 🌿 Vegan 🌿 Dairy-Free Friendly which might include butter
 ① Dairy-Free Friendly with modifications which might include butter
 ② Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



**PHAT
PHAT**
CHINESE EATERY



RESTAURANT WEEK

MIE GORENG CHICKEN
Indonesian fried noodles



BAO COMBO

\$22
before tax



XIAO LONG BAO COMBO



17 S Roselle
Schaumburg, IL 60193
www.phatphatchinese.com

 Phat Phat Chinese Eatery
 Phatphatchinese



**3 Course
Meal
\$16.50**



**Chicago Northwest
Eat Local Week**

**Appetizer:
Eggrolls,
Fishballs,
Suidballs,**

**Main Course:
Grilled Pork
Belly or Pork
BBQ skewers
with
Pancit(Noodles)
and Rice**

**Dessert:
Turon with Ube
Ice Cream
(Plantain)**





FEBRUARY 28 - MARCH 9, 2025



Flagship Flight \$14
Five 5oz Pours of our Flagship Beers

Lite Thinking - American Lager
The Full Lemonty - Golden Ale
Eleanor - Porter
Lexical Gap - West Coast IPA
In The Cards - American Pale Ale



FEBRUARY 28 - MARCH 9, 2025



RESTAURANT WEEK SPECIAL
Available 11:00 am - 3:00 pm

**1/2 lb Meat with your Choice of Sauce &
Sweet Potato Fries.**

Meat Choices:

**Pork, Brisket, Combo Pork & Brisket, Turkey, Pork Belly
Burnt Ends**

\$14.99



Prairie River Restaurant Week Menu 2025

February 28th – March 9th

Available all day from 11am-8pm

\$27 per person

Starters

Butternut Squash Soup (GF)
apple, pancetta, rosemary onion

Truffle Mac n' Cheese (Veg)
taleggio, mushroom, smoked onion, scallion

Harvest Salad (GF/Veg)
kale, squash, apple, quinoa, goat cheese, cranberry, walnuts

Entrees

Grilled Flat Iron Steak (GF)
potato gratin, broccolini, green peppercorn sauce

Big Glory Bay Salmon (GF)
brussels sprout, crispy fingerling potato, garlic-herb butter, chardonnay sauce

Rigatoni Alla Vodka (Veg)
parmesan, basil, calabrian chili, breadcrumb

Dessert

Butterscotch Budino
whip cream, hazelnut, sea salt

Gelato or Sorbet Selection



FEBRUARY 28 - MARCH 9, 2025



\$8 MENU

**HOUSE WINE
POTATO SKINS
FRIED PICKLES
GIANT PRETZEL
MOZZARELLA STICKS
CAESAR SALAD
SMALL THIN CHEESE PIZZA
TAILGATER
(WITH OR WITHOUT CHEESE)**

**ALL ITEMS ARE \$8
PLUS TAX + GRATUITY**



RED TOMATOES

- INDIAN CUISINE -

Restaurant Week

February 28 - March 9, 2025



**BUY 1 ENTREE, GET 2ND ENTREE
FOR \$1**

P: (847) 877-5575

W: WWW.REDTOMATOES.US

A: 66 E DEVON AVE, ELK GROVE VILLAGE, IL 60007



FEBRUARY 28 - MARCH 9, 2025

Menu

Sliced Beef Brisket Sandwich \$17.99

14-hour smoked brisket, sliced and sauced, topped with dry coleslaw on a toasted Tuscan roll, with choice of 1 side, corn bread and pickles.

Smothered BBQ Fries \$14.99

Large portion of fries topped with shredded mixed cheese and pulled pork smothered with our famous Brothers BBQ Sauce (sub tots for \$2.00)

Smoked Jumbo Wings 8pc \$18.99

Jumbo wings, dry rubbed and smoked to perfection. With a side of Brothers bbq sauce and fries.

Burnt Ends \$15.99

Basket full of brisket burnt ends, smoked and sauced perfectly to melt in your mouth.

Pulled Pork Sandwich \$14.99

Brothers original 14-hour smoked pork, piled high on a fresh brioche bun, with choice of 1 side, coleslaw and pickles.

The Colossal \$17.99

Huge smoked chicken breast with lettuce, tomato, onion on a fresh brioche bun. Served with fries, side of bbq sauce and pickles.

Sliced Brisket Platter \$21.99

Dry rubbed, hand trimmed and sliced after a 14-hour smoke. Served with choice of corn bread or Texas toast, 1 side and pickles.

Rib Dinner \$17.99 half/\$35.99 full

"The Granddaddy of them all" Brothers award winning ribs (half or full slab). Served with 1 side, corn bread and pickles.

Pick 2 Platter \$32.99

A generous helping of any 2 of meats (mix and match. no duplicates): half slab, pulled pork, 4 jumbo wings, chopped or sliced brisket. Served with 2 sides, corn bread Texas toast and pickles.

(Add 3rd meat for \$7.99)



FEBRUARY 28 - MARCH 9, 2025



KIDS EAT FREE

With the Purchase of an Adult Meal

Not Valid with any other offer. customers must mention Restaurant Week to participate in this promo. Dine-In only.

ROSATI'S

PIZZA MADE FRESH

Delivery | Carry Out | Catering

120 E Golf Rd
Schaumburg, IL 60173
(847) 884-0818

Restaurant Week Specials

(2) Medium^(12") 1-Topping Pizzas
\$11.99 each!

CODE: PWEEKP25

Upgrade to
Large +\$3/each

Baked Lasagna

\$12.50

Meat or Marinara Sauce
topped with Melted Mozzarella

CODE: PWEEKL25

6 Buffalo Wings (Bone In)

\$8.50

Buffalo or BBQ Sauce
Choice of Ranch or Blue Cheese

CODE: PWEEKW25

Cinnamon Sticks

\$6.50

Served with icing for dipping

CODE: PWEEKC25

****Visit our website for all menu options!****



Scan the QR Code above to
place your order!

Restaurant Week Special!

Celebrate restaurant week with
Rosati's Pizza!

Enjoy a fresh cooked meal, delivered
right to your door!

www.RosatisPizza.com

Offers valid February 28th thru March 9th, 2025

Carry out and delivery only. Please mention this offer when
ordering. Not valid with any other offers.



ROSE GARDEN CAFE

RESTAURANT WEEK LUNCH SPECIALS

(2/28-3/9)

11am-3pm

\$15.95


(no substitutions)

1. Choice of any soup
2. Choice of any one(1)
of the below

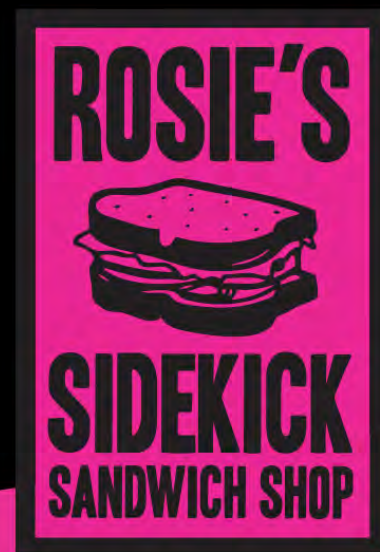
TACO SALAD:ground beef served over lettuce, tomato, onion, & shredded cheddar cheese. Served with sour cream, guacamole, and salsa.

PARMESAN CRUSTED TILAPIA:served over a lemon butter sauce w/ spinach & rice.

CHICKEN KIEV:chicken stuffed with spinach in a garlic butter sauce served with rice.



CHICAGO NORTHWEST
RESTAURANT
Week
FEB 28 - MAR 9



JOIN US FOR

CHICAGO NORTHWEST

RESTAURANT WEEK



**MEAL
DEAL**

\$11.99

FOOTLONG ITALIAN SUB

MEATBALL SUB SANDWICH

CHICKEN PARMESAN SANDWICH

ITALIAN VEGGIE SANDWICH

**Includes chips & a can of pop or bottle of water*



RŌTI

FEBRUARY 28 - MARCH 9, 2025

Menu

ROTI GREEK SALAD

Romaine, Persian Cucumbers, Grape Tomatoes, Pita Chips,
Olives, Citrus Vinaigrette, Garlic Sauce and Roti Spice
Harissa Chicken \$12.50

MEDITERRANEAN SUNSET SALAD

Mixed Greens, Harissa Chicken, Purple Cabbage, Curried
Carrots, Grape Tomatoes, Feta, Fiery Roti Dip, Pickled Onions,
Roasted Red Pepper, Roti Spice
Harissa Chicken \$12.50

HARISSA CHOPPED SALAD

Mixed Greens, Harissa Chicken, Purple Cabbage, Curried
Carrots, Grape Tomatoes, Chickpea Salad, Roasted Corn, Feta,
Citrus Vinaigrette and Roti Spice
Harissa Chicken \$12.50

892 N Meacham Rd., Schaumburg, IL 60173

ORALE RESTAURANT GROUP



RESTAURANT

WEEK

TASTING MENU \$28 PER PERSON

Starters

CHOOSE 1

Elote

Mexican street corn off the cob, cooked with diced onions, and topped with sour cream or mayo, queso fresco, and Tajín.

Quesadilla sampler

Two flour tortillas filled with cheese and your choice of meat (Al Pastor, chicken, ground beef, veggies, or steak). Served with guacamole

Taco Flight

SAMPLER OF 3 OF OUR BEST TACOS

Taco Don Chido

Chicken breast, bacon, guacamole, chipotle mayo & cilantro

Taco Gobernador

Garlic shrimp, melted chihuahua cheese, red onion & cilantro-lime oil

Taco Orale Style

Steak, chorizo, grilled onions & cilantro

Margarita Flight

OUR BARTENDER WILL SURPRISE YOU WITH
A REFRESHING FLIGHT DRINK

Dessert

CHURRO BITES

www.oralegroup.com

Only valid at participating locations





Sayulita

taco, MARISCOS and tequila BAR

RESTAURANT WEEK MENU

\$35.00 PER PERSON PLUS TAX AND GRATUITY

Dine in only

February 28 - March 9, 2025

SELECT ONE

GUACAMOLE

Michoacan avocados, pico de gallo, tortilla chips

CHICKEN TAQUITOS DORADOS

Crispy fried chicken Tinga taquitos, avocado salsa, fresco cheese, crema, micro cilantro

SHRIMP EMPANADA

Crispy fried shrimp, chihuahua and epazote stuffed turnover, avocado salsa, pickled red onion

SELECT ONE

CHICKEN SAYULITA

Grilled chicken breast with creamy spiced Sayulita sauce, served with mashed potato, grilled zucchini

CHAPUZON

Shrimp, mussels and calamari seasoned with Nayarit style spicy sauce, lime juice, red onion, cucumber

FAJITAS

STEAK OR VEGGIES

Flat grilled red, yellow & poblano peppers, red onions, grilled cebollitas, rice, beans, tortillas

SELECT ONE

CHOCOFLAN

Chocolate cake-Papantla vanilla bean custard, chocolate sauce, whipped cream

TRES LECHES

Three milk infused sponge cake, whipped cream and berry reduction sauce



SCHAUMBURG PUBLIC HOUSE

RESTAURANT & BAR

Restaurant Week

ENJOY A FREE DESSERT WITH
THE PURCHASE OF ANY 2
ENTREES

entrees

BRAISED SHORT RIBS (GS)	\$39
WHITE CHEDDAR INDIANA GRITS, HONEY ROASTED CARROTS, RED WINE REDUCTION	
BLACKENED SALMON (GS)	\$33
CARROT PUREE, BRAISED FENNEL & LEEKS, CITRUS FRISEE SALAD, HONEY WHITE BALSAMIC VINAIGRETTE	
HALF CHICKEN & WAFFLES	\$28
DAISY CUTTER BRINED CHICKEN, PEARL WAFFLES, HOT HONEY BUTTER, PICKLES, PURE MAPLE SYRUP	
PUMPKIN CAVATELLI	\$28
GRECCO & SONS CAVATELLI, PUMPKIN CREAM SAUCE, ITALIAN SAUSAGE, KALE, DELICATA SQUASH, RICOTTA CHEESE, SUNFLOWER SEEDS	
MUSHROOM & VEGETABLE SKILLET (V)	\$27
CHIVE DROP BISCUITS, CARROTS, GREEN BEANS, PEAS, PARSNIPS, PEARL ONIONS, OYSTER MUSHROOMS	
ILLINOIS SWEET CORN & SHRIMP RISOTTO (GS)	\$28
LEEKs, GRILLED CORN, PARMESAN, CRISPY PROSCIUTTO	

desserts

CHOCOLATE PEANUT POT DU CREME (GS)	\$9
MILK CHOCOLATE & SALTED CARAMEL POT DU CREME, VANILLA BEAN WHIPPED CREAM, NOUGAT, CANDIED PEANUTS	
“R” CHOCOLATE CAKE	\$12
BLACK COCOA SPONGE, CARMELIA MOUSSE, 70% GUANAJA WHIPPED GANACHE	
CRANBERRY PEAR GALETTE	\$10
CRANBERRY COULIS, HOUSE CHURNED YUZU ICE CREAM	
WHITE CHOCOLATE SKILLET BLONDIE	\$12
HOUSE CHURNED VANILLA BEAN ICE CREAM, CARAMEL CURLS, SALTED BROWN SUGAR CARAMEL	
RIESLING PEAR SORBET (V/GS)	\$7
WINE POACHED PEARS, PEAR CHIP	

SCRATCHBOARD KITCHEN

RESTAURANT WEEK | BRUNCH

STARTER

FLARA BAKERY SCONE

MAINS

[CHOOSE ONE]

BREAKFAST SANDWICH

english muffin, bacon, souffled egg, cream cheese spread (gf* +4)

SHAKSHOUKA ✓

poached eggs, feta cheese, sourdough

FRIED CHICKEN SANDWICH

brioche bun, pimiento cheese, pickled red onions, honey mayo
make it spicy +1 | dangerously spicy +3

SEASONAL GRILLED CHEESE

sourdough, local berry jam, balsamic (gf* +4)

SIDES

CRISPY POTATOES ✓ ②

spicy mayo 6

BRÛLÉED GRAPEFRUIT 🍷 ②

cayenne & lime 4

\$25 / person



✓ = VEGETARIAN, 🍷 = VEGAN, ② = GLUTEN FREE*

SCRATCHBOARD KITCHEN

RESTAURANT WEEK | DINNER

STARTER

[CHOOSE ONE]

SEASONAL SOUP

BURRATA ✓

fresh citrus, sourdough toast

TRUFFLE CAESAR SALAD

romaine, pecorino cheese, truffle dressing, pickled red onions

MAINS

[CHOOSE ONE]

SBK SMASH BURGER

slagel beef, truffle aioli, caramelized onions, b&b pickles, fries (*gf** +4)
add bacon +5

FISH & CHIPS ③

walleye, chili aioli, fries

SEASONAL PASTA ✓

kale pesto, crispy parmesan wheels

DESSERT

FLARA BAKERY COOKIE ✓

\$40 / person



✓ = VEGETARIAN, 🌱 = VEGAN, ③ = GLUTEN FREE*

RESTAURANT WEEK LUNCH MENU



FIRST COURSE *Select one of the following*

- SEASONAL CUP OF SOUP
- FIELD GREENS
- ROMAINE CAESAR
- GOLDEN BEET SALAD

SECOND COURSE *Select one of the following*

- ROTISSERIE HALF CHICKEN
- WOOD-GRILLED TENDERLOIN SALAD*
- SESAME-GRILLED SALMON SALAD*
- WOOD-GRILLED SHRIMP AND GRITS

THIRD COURSE

MINI INDULGENCE DESSERT

❄️❄️❄️❄️❄️❄️❄️❄️❄️❄️❄️❄️ **\$30** PER PERSON

WINES

Enhance your experience with these wines that pair perfectly with our menu.

SPARKLING	5 oz bottle		
Riondo, Prosecco, Veneto, Italy NV	9.5	20	47
Jansz, Brut Rosé, Tasmania, Australia NV	12.5	20	62
WHITE	6 oz 9 oz bottle		
La Crema, Chardonnay, Monterey, California '23	13.5	20	54
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '23	15.5	23	62
RED			
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	14	21	56
Lake Sonoma, Cabernet Sauvignon, Alexander Valley, California '21	16.5	25	66

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

RESTAURANT WEEK DINNER MENU

FIRST COURSE Select one of the following

- SEASONAL CUP OF SOUP
- ROMAINE CAESAR
- FIELD GREENS
- GOLDEN BEET SALAD

SECOND COURSE Select one of the following

- CEDAR PLANK-ROASTED SALMON*
- 6 OZ WOOD-GRILLED FILET MIGNON* | 8 OZ +\$5
- CARAMELIZED GRILLED SEA SCALLOPS

SIDE TO SHARE Choice of one per couple

- TRUFFLED RISOTTO
- CARAMELIZED BRUSSELS SPROUTS
- MAC'N' CHEESE

THIRD COURSE

MINI INDULGENCE DESSERT



\$45 PER PERSON

WINES

Enhance your experience with these wines that pair perfectly with our menu.

SPARKLING		5 oz	bottle	
Riondo, Prosecco, Veneto, Italy NV	9	45		
Jansz, Brut Rosé, Tasmania, Australia NV	12	60		
WHITE		6 oz	9 oz	bottle
La Crema, Chardonnay, Monterey, California '23	13	19	52	
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '23	15	23	60	
RED				
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	13.5	20	54	
Lake Sonoma, Cabernet Sauvignon, Alexander Valley, California '21	16	24	64	

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

CHICAGO NORTHWEST
RESTAURANT
Week



SHABU-YO
JAPANESE WAGYU HOT POT

RESTAURANT WEEK

WAGYU SPECIAL PRE-FIX COURSE with BUFFET

\$39 PER PERSON

MAIN FEATURE

**1 Plate Each of
Our Specialty Shabu-Shabu Wagyu Beef**

Wagyu Chuck Roll, Wagyu Flat
American Wagyu Chuck Roll, American Wagyu Knuckle

ALL-YOU-CAN-EAT BUFFET

**Fresh Vegetables, Noodles, Sushi Rolls,
Side Dishes, and Desserts**

Broths, Sauces, and Toppings
Customize your perfect hot pot

SPECIAL TREAT

Choice of your Matcha* Dessert

SOFT DRINKS

Unlimited Refills

*Green Tea

ENHANCE YOUR EXPERIENCE!

You can upgrade to our Regular Wagyu or Premium Wagyu Course
for an even more luxurious dining experience.

SHAKOU

RESTAURANTS

RESTAURANT WEEK, *THE SHAKOU WAY*

4 COURSE MENU
FOR ONLY **\$40**



MENU

1ST COURSE (CHOOSE 1)

- Shakou Salad
- Miso Soup

2ND COURSE (CHOOSE 1)

- Edamame
- Gyoza
- 7 Spicy

3RD COURSE (CHOOSE 1)

- Chicken Teriyaki
- Salmon Teriyaki
- Yaki Udon

Signature Roll (CHOOSE 1)

- Dragon Fire
- Fire Crunch
- Green Dragon
- Ocean Drive
- Flaming Hamachi
- Urban Heat
- Hikura
- Pink Panther
- Midori
- Secret Garden

4TH COURSE (CHOOSE 1)

- Chocolate Cake
- Mochi (2pc)

PER PERSON **\$40**



RESTAURANT WEEK

LUNCH MENU

- FEBRUARY 28TH - MARCH 9TH -

\$30 per person plus tax (gratuuity not included)

STARTER

choice of one:

New England Clam Chowder

chopped clams, idaho potatoes

Caesar Salad

housemade caesar dressing, parmesan cheese, croutons

ENTREE

choice of one:

First Mate Platter

fried wild alaskan cod, fried shrimp, french fries

Salmon Maki & Shrimp Crispy Rice

spicy shrimp, salmon, lemon roll & spicy shrimp crispy rice

Maryland Style Crab Cake Platter

maryland style crab cake, french fries

DESSERT

choice of one:

Mini Creme Brulee

Mini Key Lime Pie

Mini Chocolate Cake

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

RESTAURANT WEEK DINNER MENU

- FEBRUARY 28TH - MARCH 9TH -

\$60 per person plus tax (gratuity not included)

STARTER

choice of one:

New England Clam Chowder

chopped clams, idaho potatoes

Lobster Bisque

carrots, zucchini

Caesar Salad

housemade caesar dressing, parmesan cheese, croutons

Wedge Salad

tomatoes, bacon, egg, blue cheese crumbles, chives, croutons, herb vinaigrette, blue cheese dressing

ENTREE

choice of one:

Petite Surf & Turf

4oz maine lobster tail, petite filet with maitre d' butter

Maine Lobster Tails

4oz maine lobster tails, drawn butter

Grilled Yellowfin Tuna

crispy rice noodles, ginger-soy vinaigrette, scallions, candied peanuts

Club Room Combination

petite filet, grilled shrimp, sauteed sea scallops, sauteed spinach

DESSERT

choice of one:

Creme Brulee

Key Lime Pie

Triple Layer Chocolate Cake

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.



FEBRUARY 28 - MARCH 9, 2025

THE SOUTHERN KITCHEN

Specials

The Debutante French Toast

Two Eggs Any Style, Bacon or Sauce & French Toast
\$12.99

Under The Tuscan Sun

Sourdough Toast, Avocado, Arugula, Sun-Dried Tomatoes, Goat Cheese, Poached Eggs with a Balsamic Glaze. Served with a choice of one side.
\$15.99

Nutella Crepe

Crepes Filled with Nutella, Topped with Fresh Strawberry, Fresh Banana, Powdered Sugar & Pecans
\$13.99

Above pricing valid during Restaurant Week Only 2/28/25 - 3/9/2025 and cannot be combined with any other deals, coupons or Groupon's.



FEATURED SELECTIONS

All items are prepared daily and available while supplies last.

\$27.00 per Plate

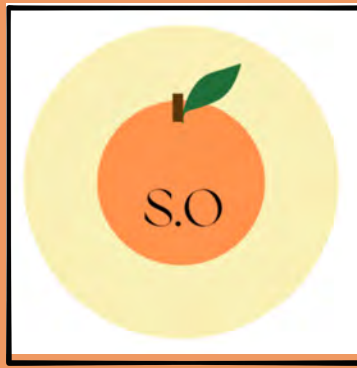
\$24.00 per Plate

Choose from Pulled Pork, Smoked Alabama Chicken, Chicago Rib Tips, Texas Brisket (Sliced or Chopped), Texas Sausage, Kansas City Burnt Ends or a 1/3 Slab of Ribs (May Only Be One Choice).

Choose from Creamy Coleslaw, Baked Mac N Cheese, Green Chili Mac N Cheese, French Fries, Sweet Potato Fries, Smokehouse Baked Beans, and Corn Maque Choux.

\$32.00 Full Slab / \$20.00 Half Slab

Slow smoked and lightly brushed with Sweet Baby Ray's Original sauce.



FEBRUARY 28 - MARCH 9, 2025

**SWEET ORANGE CAFE
RESTAURANT WEEK
933 S. ROSELLE ROAD, SCHAUMBURG IL
847-466-5189
SWEETORANGEBREAKFAST.COM**

**Strawberry Belgian Waffle with a
Complimentary Classic
Mimosa.....\$15.99**

**Ham & Cheese Omelette with a
Complimentary Freshly Squeezed
Orange Juice.....\$17.99**

***Mention Restaurant Week
for this Limited Offer***

CHICAGO NORTHWEST RESTAURANT WEEK MENU

FEBRUARY 28TH - MARCH 9TH, 2025

Combo Price - \$19.99 (Original Value \$23.50)

DRINKS

CHOOSE ONE

Additional charges may apply for toppings and partial milk substitutions.

BRÛLÉE OSMANTHUS OOLONG MILK TEA

BRÛLÉE COFFEE LATTE

DALGONA COFFEE

DALGONA MATCHA

VOLCANO THAI MILK TEA



DESSERT

CHOOSE ONE

MANGO COCONUT PANNA COTTA

OREO MILLE CRÊPE CAKE

CHEESECAKE BAO

CHOOSE ONE

COOKIES N CREME

EVERYTHING BAOGEL

UBE

PIZZA



TE'AMO BOBA & DESSERT - SCHAUMBURG
601 N MARTINGALE RD SUITE 320, SCHAUMBURG, IL 60173





RESTAURANT WEEK

[\$30 PER PERSON PLUS TAX - GRATUITY NOT INCLUDED]

STARTER

choice of one:

POTSTICKERS

chicken and pork, sesame giinger garlic sauce

STEAMED EDAMAME

spicy chili sauce

ENTREE

choice of one:

BEEF SIZZLING RICE

beef tenderloin, sauteed shiitake mushrooms & onions, egg yolk, scallions, crispy shallots, red chili threads

RAMEN BURGER

angus beef, soy molasses, arugula, green onion, ramen noodle bun, french fries

PORK BELLY BUNS

braised pork belly, house made slaw, hoisin sauce, steamed asian buns

RED DRAGON ROLL

shrimp tempura, spicy shrimp, jalapeno, cucumber, spicy tuna & avocado on top, bbq eel sauce, tempura crumbs

DESSERT

choice of one:

BEIGNETS

SCOOP OF ICE CREAM

A 3% restaurant surcharge has been added to each guest check. This may be removed upon request.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
alert server of any dietary restrictions, food allergies or intolerances.*



FEBRUARY 28th - MARCH 9th

ONLY AT
TOPGOLF
ONLY FOR A **LITTLE WHILE**



FEATURED ITEMS

THE BRAVE NEW BURGER

(1610 cal.) \$15.50

This smash burger is a superhero splurge! Topped with American and pepperjack cheese, caramelized onions, bacon and habanero ranch.

DUNK your burger into Toppolf's signature white queso then

DIP it into crushed tortilla chips for a powerful crunch.

RAGING RED PUNCH \$8.25

(180 cal.)

Red Passion Fruit, Sour and Club Soda

CAPTAIN'S ORDERS \$8.25

(190 cal.)

Blue Raspberry, Fresh Lime and STARRY

GET READY TO TEE UP

\$15 off Game Play included with the purchase of
The Brave New Burger.

Must mention Restaurant Week to receive the
coupon.

See coupon for terms and conditions.



CHICAGO NORTHWEST
RESTAURANT
Week

FEBRUARY 28 - MARCH 9, 2025

TOSCANA
ITALIAN AMERICAN RESTAURANT



FRUTTI DI MARE
36



ASIAGO GNOCCHI
20



**CHICKEN
FRANCESE**
20



LOBSTER RISOTTO
36



LAMB SHANK
36



FILET MIGNON
49

FEATURED MARTINIS

PEARTINI
13

TOSCANA FIZZ
12

**MANGO
MARTINI**
11

www.toscanaarlington.com
info@toscanaarlington.com

1859 W Central Rd
Arlington Heights IL 60005



FEBRUARY 28 - MARCH 9, 2025

featured menu

Wild Mushroom Bisque

Crimini, porcini and white truffle mushrooms with brown butter croutons.
Pairs nicely with a Sauvignon Blanc
\$6 for a cup, \$9 for a bowl

Honey Balsamic Roasted Brussel Sprouts

Shishito peppers, goat cheese, candied bacon and almonds on roasted brussel sprouts! Pair with a Pilsner from draft or can selection. \$16

Sparky OG

The Greatest of all time! Sparky's own pizza.. Big Fork Bacon Sausage with caramelized onions, red peppers, basil and garlic on mozzarella and tangy tomato basil! Our own G.O.A.T.'s pizza! Available gluten free. \$20

Pauly's Perfect Pepperoni

All the pepperoni you could want covering our sour dough pizza crust and served with a side of ranch dressing. Available gluten free. \$20

Sample our Famous Carrot Cake!!!

Our regular size is a mile high but for this sample size its a perfect ending for any Tuscan Market evening! \$9

RESTAURANT WEEK MENU

LUNCH \$30

**DOES NOT INCLUDE TAX NOR GRATUITY*



FIRST COURSE SELECT ONE

MIXED GREEN SALAD WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD CLASSIC WITH AGED PARMESAN, CROUTONS

SOUP OF THE DAY

SECOND COURSE SELECT ONE

MEDITERRANEAN SALMON BOWL
FARRO GRAINS, ARUGULA, RED ONION, CUCUMBER, PEPPADEW PEPPERS,
CAMPARI TOMATOES, VINAIGRETTE, DILL YOGURT SAUCE

THE BIG G BURGER
100Z. DRY AGED BEEF, GRUYERE CHEESE, SMOKED CARAMELIZED
ONIONS, BONE MARROW BORDELAISE SAUCE, DIJONNAISE,
SESAME BRIOCHE BUN SERVED WITH FRIES

BEER CAN CHICKEN
GRILL-ROASTED, ALL-NATURAL HALF CHICKEN, BACKYARD
BREW CHICKEN JUS, GARLIC MASHED POTATOES

THIRD COURSE SELECT ONE

BANANA PUDDING
TRIPLE CHOCOLATE BUNDT CAKE À LA MODE



RESTAURANT WEEK MENU

DINNER \$50

**DOES NOT INCLUDE TAX NOR GARTUITY*

First Course

select one

Mixed Green Salad white balsamic vinaigrette

Caesar Salad classic with aged parmesan, croutons

Soup of the Day

Second Course

select one

Cedar Planked Salmon

fresh Canadian salmon, bourbon glaze, green beans, grilled mushrooms, pearl onions

BBQ Baby Back Ribs

slow-smoked pork ribs served with baked beans and coleslaw

Fire Grilled Filet Flight

trio of beef tenderloin medallions: gorgonzola crust & caramelized onions - porcini demi glaze - grilled shrimp & ancho butter sauce, served with grilled asparagus

Third Course

select one

Banana Pudding

Triple Chocolate Bundt Cake À La Mode



FRIDAY, FEBRUARY 28 – SUNDAY, MARCH 9, 2025

choose one from each course

Soup or Salad

SHRIMP & CRAB BISQUE

BAKED FRENCH ONION SOUP

CAESAR SALAD

CHOPPED TOMATO & RED ONION SALAD

Main Course

LUMP CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce

GRILLED FAROE ISLAND SALMON

fresh spinach & béarnaise sauce

GRILLED BISON BURGER DELUXE

onion marmalade, gruyère cheese, arugula, cole slaw

MUSHROOM-CRUSTED FANCY PORK CHOP

all-natural thick center-cut chop

each main course served with choice of:

RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES

CREAMED SPINACH • FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, BAKED POTATO, BAKED MAC & CHEESE, or COTTAGE FRIES ADD 1.95

ROASTED MUSHROOM CAPS or LOADED BAKED POTATO ADD 3.95

30.00 per person

+ tax (gratuity, beverage not included)

*Some of these items can be prepared gluten free. Ask your server for details.

As a way to offset rising costs, we have added a 3% surcharge to all checks.

You may request to have this taken off your check.



FRIDAY, FEBRUARY 28 – SUNDAY, MARCH 9, 2025

choose one from each course

Soup or Salad

SHRIMP & CRAB BISQUE • BAKED FRENCH ONION SOUP
CAESAR SALAD • CHOPPED TOMATO & RED ONION SALAD

Main Course

GRILLED FAROE ISLAND SALMON

fresh spinach & béarnaise sauce

FILET MIGNON (7 oz.)

ADD a signature crust - 3.00 each

PARMESAN-CRUSTED NEW YORK STRIP STEAK (12 oz.)

roasted mushroom caps

DOOR COUNTY CHERRY BBQ ALL-NATURAL PORK CHOP

corn pudding

each main course served with choice of:

RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES
CREAMED SPINACH • FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, BAKED POTATO, BAKED MAC & CHEESE, or COTTAGE FRIES ADD 1.95

ROASTED MUSHROOM CAPS or LOADED BAKED POTATO ADD 3.95

Dessert

DOOR COUNTY CHERRY PIE (ADD Homer's vanilla ice cream - 2.00)

KEY LIME PIE • COCONUT CREAM PIE

60.00

per person

+ tax (gratuity, beverage not included)

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Restaurant Week

**PICK THREE FOR \$30: TWO ENTREES AND ONE SIGNATURE
DRINK**

Served Daily 5 pm – 10 pm

ENTREES

Tikka Masala Crunch Bowl

Ancient Grains & Greens Bowl

Bombay Fritos Pie

Kettle Cooked Plantain Chips & Guacamole Salsa

Charcuterie & Cheese:

Mixed Olives, Grissini Crackers

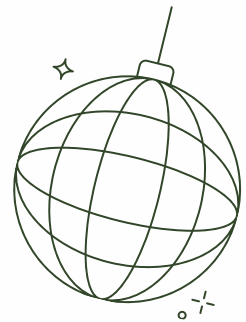
Chili Crunch Hummus & Pita Chip

Esquites:

Creamy Corn Dip, Tajin, Scallions, Fritos Scoops! Corn Chips

Pimento Spread & Frito Scoops! Corn Chips

Paprika, Scallions



SIGNATURE DRINKS

BOOMBOX:

Bacardi B / Pineapple / Guava / Hibiscus / Mango / Lime / Angostura / Pimento Dram

THROWING SHADE:

Absolut / Aperol / Jasmine Tea / Cranberry / Honey / Lime / Fino Sherry

SEATTLE SOUND:

Jim Beam / Pepsi / Laphroaig / Lemon / Angostura / Pineapple

VIVA:

Bombay Sapphire / Ginger Ale / Raspberry / Lemon / Rose

HEROES:

Casamigos Blanco / Sombra Mezcal / Pink Grapefruit / Kiwi / Lime / Dragonfruit

THE 45:

Bulleit Rye / Applejack Brandy / Black Cherry Syrup / Campari / Martini Rosso Vermouth

