

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

INDIANAPOLIS RESTAURANT WEEK

January 22 – February 4, 2018

Dinner Menu

STARTERS

(choice of)

Crab & Corn Chowder

fire roasted corn salsa, chili oil, chives

Tuscan Kale Salad

bacon-apple vinaigrette, spiced pecans, feta cheese

Shrimp & Brie Crostini

butternut squash hash, brie, apple cider glaze

ENTRÉES

(choice of)

Truffle Beef Medallions*

brussels sprouts, bacon & potato hash, bordelaise sauce

Hawaiian Bigeye Ahi Tuna*

seared rare & sesame crusted, mongolian black pepper sauce,
marinated baby bok choy, wasabi mashed potatoes

Pan Roasted Chicken Breast

whiskey glazed heirloom carrots, smoked tomato jus,
roasted red pepper white cheddar mashed potatoes

Twin Maine Cold Water Lobster Tails (additional \$10)

oven-roasted; lobster mashed potatoes, drawn butter, caramelized lemons

DESSERTS

(choice of)

Chocolate Pot de Crème

semi-sweet chocolate, chantilly cream, fresh blackberry

Blueberry Ginger Crisp

maple caramel sauce, vanilla ice cream

\$35 per person

(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.