

# MCCORMICK & SCHMICK'S

## SEAFOOD & STEAKS

### CHICAGO RESTAURANT WEEK

January 26 - February 8, 2018

Dinner Menu

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#### STARTERS

(choice of)

##### **Crab & Corn Chowder**

fire roasted corn salsa, fresh herbs, chili oil

##### **Tuscan Kale Salad**

bacon-apple vinaigrette, spiced pecans, feta

##### **Shrimp & Brie Crostini**

butternut squash hash, brie cheese, apple cider glaze

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#### ENTRÉES

(choice of)

##### **Hawaiian Bigeye Ahi Tuna\***

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

##### **Truffle Beef Medallions\***

brussels sprouts, bacon & potato hash, bordelaise sauce

##### **Pan Roasted Chicken Breast**

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

##### **Twin Maine Cold Water Lobster Tails (additional \$11)**

oven-roasted; lobster mashed potatoes, drawn butter

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#### DESSERTS

(choice of)

##### **Chocolate Pot de Crème**

semi-sweet chocolate, chantilly cream, fresh blackberry

##### **Blueberry Ginger Crisp**

maple caramel sauce, vanilla ice cream

**\$33** 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.