

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

CHICAGO RESTAURANT WEEK

January 26 - February 8, 2018

Lunch Menu

STARTERS

(choice of)

Crab & Corn Chowder

fire roasted corn salsa, fresh herbs, chili oil

Tuscan Kale Salad

bacon-apple vinaigrette, spiced pecans, feta

ENTRÉES

(choice of)

Fresh Herb Grilled Shrimp

creamy polenta, spinach sauté, roasted red pepper 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

DESSERTS

(choice of)

Chocolate Pot de Crème

semi-sweet chocolate, chantilly cream, fresh blackberry

Blueberry Ginger Crisp

maple caramel sauce, vanilla ice cream

\$22 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.