

RESTAURANT WEEK



CHICAGO
RESTAURANT
WEEK 2020

JANUARY 24 - FEBRUARY 9

PESCADERO

SEAFOOD & OYSTER BAR



BRUNCH | \$24

SATURDAY & SUNDAY
10AM - 3PM

Select one from each course

FIRST COURSE

FOUR OYSTERS

BRUSSELS CHIPS

Crispy, Honey Balsamic Drizzle,
Tomato, Shaved Almonds,
Green Onions

CINNAMON BUN

SECOND COURSE

MARYLAND BLUE LUMP CRAB CAKE BENEDICT

Smoked Chili Hollandaise,
Herb Roasted Potatoes

SMOKED SALMON AVOCADO TOAST

Poached Egg, Multigrain Toast, Charred
Red Onion Tomato & Asparagus
Relish, Smoked Paprika Aioli

ORANGE SCENTED BRIOCHE FRENCH TOAST

Mixed Berries, Whipped Butter,
Crunchy Granola, Vermont Maple Syrup

LEMON RICOTTA BLUEBERRY PANCAKES

Vermont Maple Syrup

ANGUS BURGER

Wood Grilled, 1/2 Pound
Grass-Fed Beef, Charred Tomato
& Red Onion Chutney, Smoked
Cheddar, Pickled Red Onion,
Iceberg, Red Chili Aioli,
Parmesan Fries or Side Salad

THIRD COURSE

ANY DESSERT
OR CAPPUCCINO

DINNER | \$36

Select one from each course

FIRST COURSE

CAESAR SALAD

Romaine, Garlic Croutons, Parmesan

ICEBERG WEDGE

Heirloom Tomato, Red Onion,
Apple Wood Smoked Bacon,
Creamy Bleu Cheese

FIELD GREENS SALAD

Tomatoes, Cucumber, Red Onion, Carrots

SECOND COURSE

ONE DOZEN OYSTERS

WILD ALASKAN KING SALMON

Wood Grilled, Sweet English Pea,
Wild Mushrooms, Lemon Butter

PACIFIC MAHI MAHI

Wood Grilled, Tomato & Red
Onion Relish, Potato Puree

FISH N' CHIPS

Lake Superior White Fish, Tartar
Sauce, Broccoli Slaw, Parmesan Fries

FISH TACOS

Wood Grilled Mahi Mahi,
Broccoli Green Apple Slaw,
Avocado Creme Fraiche

MUSSELS FRITES

1 lb PEI Mussels, Shallots,
Garlic, Flying Dog Oyster
Stout Broth, Parmesan Fries

RICOTTA CHICKEN

Pan Roasted Herbed Ricotta
Stuffed Airline Breast of Chicken,
Parmesan Mashed Potatoes,
Grilled Asparagus, Natural Jus

THIRD COURSE

ANY DESSERT
OR CAPPUCCINO

DINNER | \$48

Select one from each course

FIRST COURSE

CAULIFLOWER CEVICHE

Avocado, Pumpkin Seeds, Chips

JALAPEÑO HUSH PUPPIES

Cheddar, Smoked Chili Aioli

BRUSSELS CHIPS

Crispy, Honey Balsamic Drizzle,
Tomato, Shaved Almonds,
Green Onions

RHODE ISLAND CALAMARI

Banana Peppers, Scallions,
Lemon Garlic Butter

SECOND COURSE

ICEBERG WEDGE

Heirloom Tomatoes, Red Onion, Apple
Wood Smoked Bacon, Creamy Bleu Cheese

CAESAR SALAD

Romaine, Garlic
Croutons, Parmesan

FIELD GREENS

Tomatoes, Cucumber,
Red Onion, Carrots

THIRD COURSE

PACIFIC MAHI MAHI

Grilled, Tomato & Red Onion Relish, Potato Puree

FISH TACOS

Wood Grilled Mahi Mahi,
Broccoli Green Apple Slaw,
Avocado Creme Fraiche

ALASKAN HALIBUT

Spicy Tomato Clam Broth,
Sweet Pea Risotto, Pesto

MUSSELS FRITES

1 lb PEI Mussels, Shallots,
Garlic, Flying Dog Oyster Stout
Broth, Parmesan Fries

JUMBO SEA SCALLOP

Sweet Corn Risotto,
Sun-Dried Tomato Butter

RICOTTA CHICKEN

Pan Roasted Herbed Ricotta
Stuffed Airline Breast
of Chicken, Mashed
Potatoes, Grilled
Asparagus, Natural Jus

WILD ALASKAN KING SALMON

Wood Grilled, Sweet
English Pea, Wild
Mushrooms, Lemon Butter

FOURTH COURSE

ANY DESSERT OR CAPPUCCINO

This menu is designed for guest to enjoy individually • Dine in only • Regular menu items may be ordered in addition • Beverages, tax & gratuity not included.