



CHICAGO RESTAURANT WEEK
DINNER MENU

JANUARY 22 - FEBRUARY 4, 2016

\$44 per person

Does not include tax or gratuity

PLEASE SELECT ONE ITEM FROM EACH COURSE BELOW

STARTERS

BURRATA WITH ROASTED BEETS

pistachio and honey

MINI ICEBERG WEDGE

applewood smoked bacon, bleu cheese

ONION SOUP WITH OXTAIL

sourdough crostini, gruyere and mozzarella

ENTRÉES

SIGNATURE SMOKED RIB EYE*

blistered shishito peppers, chimichurri

PAN SEARED SALMON*

garlic kale, foraged mushrooms, cipollini onions, beurre rouge

ROASTED CHICKEN

semi-boneless, shitake mushroom, herb and leek stuffing, natural pan jus

10 OZ. FILET MIGNON*

roasted garlic, cipollini onions, red wine demi-glace or simply grilled

DESSERTS

COCONUT CAKE

passion fruit sauce

SELECTION OF SORBETS

318 NORTH STATE STREET - ON THE RIVER AT MARINA CITY
@SMITHWOLLENSKY @WOLLENSKYSGRILL

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.