



WILMETTE RESTAURANT MONTH 2021

Paprika Aioli

ORANGE SCENTED

BRUNCH | \$25

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

BRICHE 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

Fish Tacos

DINNER | \$55 *Select*

one from each course

FIRST COURSE

Brussels Chips

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

Rhode Island Calamarl Banana
Peppers, Scallions, Lemon Garlic Butter

Cauliflower Ceviche

Avocado, Pumpkin Seeds, Chips

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**

Wood Grilled Mahi Mahi,
Broccoli Green Apple
Slaw, Avocado Crema

Alaskan Halibut *Spicy*

Tomato Clam Broth, Sweet
Pea Risotto, Pesto

Citrus Rosemary Marinated

Chicken Skewers Two
Skewers, Wood Grilled,
Free-Range Chicken
Breasts,

Red Onion & Bell Pepper,
Fingerling Potato Hash,
Tomato & Red Onion Chutney,
Asparagus

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

Wild Alaskan King Salmon

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

Pacific Mahi Mahi

Grilled, Tomato & Red Onion
Relish, Potato Puree
Sauce, Broccoli Slaw, Parmesan Fries

DINNER | \$39

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

Fish Tacos

Wood Grilled Mahi Mahi, Broccoli
Green Apple Slaw, Avocado Crema

Mussels Frites

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

CITRUS ROSEMARY CHICKEN SKEWERS

Two Skewers, Wood Grilled,
Free-Range Chicken Breasts, Red
Onion & Bell Pepper, Fingerling
Potato Hash, Tomato & Red Onion
Chutney, Asparagus

THIRD COURSE

ANY DESSERT

OR **CAPPUCCINO**

FOURTH COURSE *ANY Dessert*

OR **CAPPUCCINO**

THIRD 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.