



CHICAGO RESTAURANT WEEK 2024

JAN 19 - FEB 4

CATCH³⁵

SEAFOOD & PREMIUM STEAKS

Dinner Menu | \$59

Choose One item from each category

Starters

Seafood Chowder or Shrimp Bisque

Roasted Beet Salad

Mixed lettuce - candied pecans - pears - cranberries - feta - Dijon vinaigrette

Coconut Shrimp

Asian slaw - sweet chili garlic sauce

Tuna Poke Tostadas

2 corn tostadas - sashimi tuna - pickled ginger - seaweed - avocado - wasabi cream

Mains

Yellowfin Tuna Steak

Pan seared rare - avocado - jalapeno - chive potsticker - cilantro lime soy

Seared Scallops & Shrimp Risotto

Maine scallops - Gulf shrimp - tomatoes - basil pesto - sliced asparagus - Parmesan - beurre blanc

Cedar Plank Salmon

Brown sugar soy glazed - red pepper flakes - tarragon aioli - choice of side

Catch 35 Mixed Grill

Salmon - Shrimp - 4 oz grilled lobster tail - beurre blanc - choice of side

Steak & Cake

4 oz filet mignon medallion - Maryland Crabcake - maître d' butter - remoulade - choice of side

Twin Filet Mignon Medallions

Two 4 oz medallions - demi-glace - choice of side

Desserts

Triple Threat Cheesecake

Oreo Crust - espresso - bittersweet - semi sweet - cocoa powder - whipped cream

Key Lime Pie

Graham cracker crust filled with light key lime custard - whipped cream

Flourless Chocolate Lava Cake

Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts

Homers Ice Cream

The Restaurant Week menu is for each guest to enjoy individually

No substitutions

Beverage, tax and gratuity not included

Please inform your server of any known food allergies