



# **NAPERVILLE RESTAURANT WEEK 2024**

**JAN 19 - FEB 4**

## **CATCH<sup>35</sup>** 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 - spinach - 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*

*Dine in only*

*Beverage, tax and gratuity not included*

*Please inform your server of any known food allergies*