

**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 - 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