

NAPERVILLE RESTAURANT WEEK  **2025 THRU** **JAN. 20**
FEB. 3



CATCH35

SEAFOOD & PREMIUM STEAKS

Dinner Menu | \$49

Choose one item from each category

Starters

Seafood Gumbo or Shrimp Bisque

Roasted Beet Salad

Kale - frisee lettuce - chevre - crushed pistachios - Dijon vinaigrette

Honey Butter Chicken Bites

Buttermilk brined - pickles - honey butter sauce - Nashville spice - blue cheese

Spicy Asian Tuna Tartar

Sriracha aioli - avocado - wonton chips - cilantro lime soy

Mains

Atlantic Salmon Wellington

Salmon wrapped in puff pastry - filled with creamed spinach - parmesan - wine - garlic - shallots
Pepper aioli - whipped potatoes

Lake Superior Whitefish Cajun Style

Blackened - andouille sausage - red & green peppers - etouffee sauce - green beans

Grilled Berkshire Pork Chop

12oz Bone in - Asian ginger garlic sauce - brussels sprouts

Catch 35 Mixed Grill +5

Salmon - shrimp - 4 oz grilled lobster tail - beurre blanc - grilled asparagus

Surf & Turf +5

4oz Filet mignon medallion with choice of Maryland Crabcake or 4oz Maine Lobster tail - asparagus
maitre d' butter - remoulade

Twin Filet Mignon Medallions +5

Two 4oz medallions - demi-glace - asparagus

Desserts

Caramel Toffee Cheesecake

Caramel sauce - toffee crunch

Key Lime Pie

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

Classic Tiramisu

Sweet creamy mascarpone - layered with espresso & coffee dipped lady fingers - topped with cocoa powder

Flourless Chocolate Lava Cake

Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts

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