



## SEASONAL CHEF RECOMMENDATIONS

Available daily 11:00 a.m. until 3:30 p.m.  
*Not available at our Esquire Chicago location.*

### APPETIZER

*Crispy Phyllo Shrimp* 15.99

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

**WINE PAIRING** *Cooper's Hawk White* 8.50

### ENTRÉE

*Prime Carne Asada Tacos & Tortilla Soup* 16.99

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream,  
Avocado, Pico de Gallo, Tomatillo Salsa

**WINE PAIRING** *Rio De Ouro* 10.50

### DESSERT

*Turtle Pretzel Bread Pudding* 9.99

Molten Caramel Ganache Center, Candied Walnuts,  
Vanilla Ice Cream, Whipped Cream, Crunchy Turtle Bark

**WINE PAIRING** *Almond Sparkling* 8.50

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### TRY OUR JANUARY WINE OF THE MONTH

*Rio De Ouro* GLASS 10.50

Rich and full-bodied red blend from Portugal. Dry and earthy  
with black plum, blackberry, fennel, and dried fig flavors.

*Join the Wine Club for \$21.99 to enjoy a bottle, plus earn points!*

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LUNCH



## SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

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### APPETIZER

*Crispy Phyllo Shrimp* 15.99

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

**WINE PAIRING** *Cooper's Hawk White* 8.50

### ENTRÉE

*Smoked Chili Roasted Salmon* 28.99

Grilled Broccolini, Crispy Fingerling Potatoes,  
Roasted Red Pepper Chimichurri, Lemon Butter

**WINE PAIRING** *Cooper's Hawk Lux Pinot Noir* 14.50

### DESSERT

*Turtle Pretzel Bread Pudding* 9.99

Molten Caramel Ganache Center, Candied Walnuts,  
Vanilla Ice Cream, Whipped Cream, Crunchy Turtle Bark

**WINE PAIRING** *Almond Sparkling* 8.50

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### TRY OUR JANUARY WINE OF THE MONTH

*Rio De Ouro* GLASS 10.50

Rich and full-bodied red blend from Portugal. Dry and earthy  
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DINNER