

Our mezzanine is available for private events for groups up to 40 people. Custom menus & pricing available.

DINNER



MENU

Thank you for voting the Chew Chew your favorite Neighborhood Restaurant in Chicago! Open Table Diner's Choice Winner 2010 & 2011.

oysters

- Raw**, Hendrick's Gin Cocktail Sauce, Lemon 10./six
- Baked**, Spinach, Pancetta, Cream, Absinthe 11./five
- Fried**, Chorizo-Corn Relish, Red Pepper Aioli 10./five
- Shooter**, Sake, Scallop, Ginger, Soy Sauce 2.5/one

appetizers

- Grilled Globe **Artichoke**, Avocado Aioli, Lemon 7.5
- Black Pepper-crusted Baked **Camembert**, Fresh Thyme, Green Apple, Ciabatta Toast 9.5
- Mezze Plate**, Roasted-Red Pepper Hummus, Greek Feta, Tabbouleh, Marinated Olives, Zucchini Pickles, Cracker bread 10.
- Crispy **Calamari**, Lemon Caper Aioli, Hendrick's Gin Cocktail Sauce, Pickled Carrots 9.
- Half-pound Canadian **Mussels**, Pancetta, Garlic, Vine-ripe Tomato, Basil, Parsley, Wine, Baguette 8.5
- Poke** #1 Ahi Tuna, Avocado, Cucumber, Mango Salsa, Wonton Chips, Spicy Sriracha Sauce 12.
- Grilled Tiger **Shrimp**, Habanero-Mint Sauce, Blood Orange Sorbet 10.
- Baked Jumbo Lump **Crab Cake**, Hollandaise, Tarragon Oil, Baby Field Greens 12.
- Marinated **Olives**, Marcona Almonds 6.
- Steamed **Edamame**, Kosher Salt, Sesame Oil, Lemon 5.5

flatbreads

- Spinach & Tomato**, Basil, Pecan Pesto, Mozzarella, Pecorino Romano 9.5
- Italian Sausage**, Mushroom, Carameled Onion, Tomato Sauce, Mozzarella, Romano 10.
- Chipotle-**BBQ Chicken**, Roasted Corn Relish, Chihuahua Cheese, Pico de Gallo, Avocado Aioli 10.

Please advise us of any dietary restrictions or allergies.

A gratuity of 18% will be added to parties of 7 or more.

*The Illinois Department of Public Health advises that eating raw or undercooked food poses a health risk.

soup

- Soup of the Day 4./6.
- Baked **French Onion**, Bourbon, Swiss, Crouton 6.5

salad

- Baby Field Greens**, English Cucumber, Vine-ripe Tomato, Pecorino Romano, White Balsamic Vinaigrette 5./8.
- Romaine, Creamy **Caesar** Dressing, Croutons, Pecorino Romano 5./8.
- Baby Iceberg **Wedge**, Applewood Bacon, Maytag Blue, Cucumber, Vine-ripe Tomato, Blue Cheese Dressing 6./9.
- Avocado**, Chorizo Sausage, Roasted Corn Relish, Chihuahua Cheese, Pico de Gallo, Black Beans, Baby Field Greens, Crispy Tortilla Strips, Papaya-Chipotle Vinaigrette 9.
- Baby Spinach**, Candied Pecans, Green Apple, Red Onion, Vine-ripe Tomato, Maytag Blue, Applewood Bacon, Warm-Honey Mustard Dressing 9.
- Warm Vegetables**, Fingerling Potato, Romaine, Pecan Pesto, Pecorino Romano, Basil Vinaigrette 9.

Add to any Large Salad:

- Chicken Breast 4.
- Skirt Steak 6.
- Grilled Arctic Char 11.
- Sear #1 Ahi Tuna 14.

on a roll

- 1/2 lb. **Angus Burger** 8.
- Chicken Breast 8.5
- Portabella **Mushroom** 8.5
- Wagyu **Kobe Burger** 11.

Baby Iceberg Lettuce, Vine-ripe Tomato, Red Onion, Kosher Pickle, Basil Aioli
Served with choice of: Skinny Fries, Zucchini Pickles or Fresh Fruit

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| <u>cheese</u> | <u>over the top:</u> | <u>vegetable</u> |
| white cheddar 1. | cage-free egg 2. | avocado 2. |
| maytag blue 2. | applewood bacon 2. | mushrooms 2. |
| swiss 1. | chipotle bbq 1. | sautéed spinach 3. |
| american 1. | hollandaise 2. | carameled onion 2. |
| greek feta 2. | hummus 2. | piquillo peppers 2. |

fish & shellfish

- Panko-crusted **Lake Perch**, Lemon-Caper Aioli, Broccoli, Roasted-Baby Yukon Gold Potatoes 19.5
- Grilled **Arctic Char**, Piquillo Pepper & Nicoise Relish, Chickpeas, Spinach, Pancetta, Balsamic Syrup 21.
- Sear #1 **Ahi Tuna**, Wasabi Aioli, Soy Reduction, Bok Choy, Rum-mashed Sweet Potato, Pickled Ginger 23.5
- Fish Tacos**, Avocado, Cabbage Slaw, Black Bean Purée, Pico de Gallo, Sour Cream, Chorizo-Corn Relish 16.

meat & poultry

- Macadamia-crusted **Chicken Breast**, Mango-Lime Butter, Rum-mashed Sweet Potato, Broccoli, Fruit Salsa 16.
- New Zealand **Lamb Shank**, Celery Root Carbonara, Applewood Bacon, Pan-Sauce, Horseradish Grémolata 20.
- Cumin-dusted **Skirt Steak**, Chimichurri Sauce, Skinny Fries, Red Pepper Aioli, Pickled Onions 18.5
- Cider-Brined "double-cut" **Pork Chop**, Chianti-Mustard, Baby Spinach, Fingerling Potato Hash, Pancetta 20.
- Center-cut **Fillet Mignon & Lump Crab**, Hollandaise, Tarragon Oil, Grilled Asparagus, Roasted-Baby Yukon Gold Potatoes 29.5
- Herb-roasted **Half Chicken & Bread Salad**, Currants, Hazelnuts, Red Onion, Baby Greens, Pecorino Romano, Warm Mustard Vinaigrette 16.
- 14oz. **New York Strip**, Blue Cheese Butter, Baby Spinach, Roasted Yukon Gold Potatoes 33.

pasta

- Penne Pasta**, Smoked-Gouda Cream, Chicken, Applewood Bacon, Scallop, Tomato, Romano 15.5
- Vegetable Lasagna**, Basil Pesto, Ricotta, Asparagus, Vine-ripe Tomato, Balsamic Syrup 14.
- Fontina Cheese-stuffed **Meatballs**, Bucatini, Tomato-Basil Ragout, Pecorino Romano 15.5
- Day Boat **Scallops & Mussels**, Linguini, Pancetta, Vine-ripe Tomato, Garlic, Basil, Parsley, Wine 17.

sides

- asparagus, hollandaise 6.
- chorizo-corn relish 5.
- fingerling hash, pancetta 6.
- skinny fries, red pepper aioli 3.
- roasted yukon gold potatoes 4.
- rum-mashed sweet potato 4.
- broccoli, lemon 4.
- baby spinach, garlic 6.