

# BRUNCH-SUNDAY, MARCH 7, 2010

BERGEN NORWAY, NORWEGIAN SALMON  
 LAKE SUPERIOR, WALLEYE  
 PANAMA CITY, PANAMA SWORDFISH  
 B.C. CHEF CREEK OYSTERS  
 GEORGES BANK, MA. SEA SCALLOPS  
 LAKE SUPERIOR, ONTARIO WHITEFISH  
 ITTA BENA, MISSISSIPPI CATFISH  
 COPPS ISLAND, CT BLUE POINT OYSTERS  
 MARYLAND LUMP BLUE CRAB

## DAILY CHEF'S SPECIALS

**Pan Seared Tilapia**  
 With Black Beans, Corn Salsa & Chili Oil ..\$10.95  
**Filet Medallions**  
 Grilled Medallions with a Wild Mushroom Demi ...\$13.95  
*We offer a selection of lunch size desserts for only \$2.95!*

**45 Minute Lunch Guaranteed, Upon Request!**

PLANTATION CREEK, LITTLENECK CLAMS  
 CHILAEN STEELHEAD SALMON  
 GEORGES BANK, MA BAY SCALLOPS  
 WASHINGTON, EVENING COVE OYSTERS  
 CHESAPEAKE BAY, VA SELECT OYSTERS  
 BUHL, IDAHO RAINBOW TROUT  
 GEORGES BANK, MA BLACK MUSSELS  
 MARLBOROUGH SOUNDS NZ KING SALMON  
 NEW JERSEY, DELAWARE BAY OYSTERS

## SMALL PLATES

Tempura Shrimp with Sweet Thai Chili Dipping Sauce..... 7.95  
 Lump Crab Tower Avocado, Mango & Orange Vinaigrette ..... 9.95  
 Flash Fried Calamari with Fire Roasted Marinara and Parmesan ..... 6.95  
 Black Mussels Steamed with Spicy Thai Curry Sauce..... 8.95  
 Crispy Buttermilk Fried Oysters with Spicy Lemon Aioli ..... 5.95  
 Lump Crab Cake with Orange Fennel & Watercress Salad..... 9.95  
 Thai Chicken with Thai Barbeque Sauce..... 5.95  
 Portabella Mushroom Bruschetta with Herbed Goat Cheese..... 4.95  
 Fried Ravioli with Roasted Tomato Sauce..... 6.95  
 Coconut Shrimp with Sweet Thai Dipping Sauce ..... 8.95  
 Steamed Manila Clams with Garlic, White Wine & Fresh Herbs ..... 9.95

## SEAFOOD AND RAW BAR

\*Chef Creek Oysters..... Vancouver Bay, British Columbia.....\$1.85 each  
 \*Blue Point Oysters..... Copps Island, Connecticut.....\$1.95 each  
 \*Delaware Bay Oysters..... Delaware Bay, New Jersey.....\$1.65 each  
 \*Malaspina Oysters..... Baynes Sound, British Columbia.....\$1.75 each  
 \*Small Sampler One each of Today's Oysters ..... \$7.95  
 \*Large Sampler Two each of Today's Oysters ..... \$14.95  
 Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce ..... \$1.95each  
 Seared Yellowfin Tuna Tostadas with Schezwan Peanut Dressing..... 11.95  
 Sashimi Combination Platter Salmon and Ahi..... 13.95  
 Ahi Tuna Tartare  
 Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon .....9.95  
 Salmon Lomi Lomi  
 Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice.....8.95

## SOUPS & SALADS

New England Clam Chowder ..... Cup..... 3.25..... Bowl.....5.50  
 Crab Bisque with Tawny Port Reduction .....7.95  
 Chop Salad with Bacon & Blue Cheese, Tomato & Olives.....6.95  
 The Wedge Iceberg Lettuce with Gorgonzola, Tomato & Cucumber.....5.95  
 House Salad with Gorgonzola Cheese & Walnuts .....6.95  
 Roasted Beet Salad with Goat Cheese, Balsamic & Basil Oil.....5.95  
 Heart of Romaine Salad with Caesar Dressing & Garlic Croutons.....6.9

## ENTRÉE SALADS

Cæsar Salad, Romaine Hearts, Garlic Croutons & Parmesan Cheese  
 with Bay Shrimp..... 10.95  
 with Fried Calamari..... 11.95  
 with Grilled Salmon ..... 12.95  
 Blackened Salmon Salad  
 Avocado, Roasted Corn, Tortilla Strips, Cilantro Lime Dressing ..... 13.95  
 Southwestern Grilled Shrimp Salad  
 Mixed Lettuce with Sweet Chile Honey Vinaigrette ..... 12.95  
 Classic Bay Shrimp Louis  
 Traditional Preparation with Thousand Island Dressing..... 13.95  
 Seafood Cobb Salad  
 Bay Shrimp, Crab, Scallops, Bacon, Boiled Egg & Gorgonzola ..... 14.95

## Classic Brunch Cocktails

**\$4.95 Each**

**McCormick's Bloody Mary, Hand Made as you like it**  
**Fresh Squeezed Vodka Screwdriver**  
**Irish Coffee, Bushmills Irish Whiskey and Cream**  
**Greyhound, Fresh Squeezed Grapefruit and Vodka**  
**Mimosa, Fresh Squeezed Orange Juice and Sparkling Wine**  
**Michelada (Mexican Red Beer), Spiced Tomato Juice and a Corona**

## LUNCH ENTRÉES

ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR \$2.95

Flash Fried Fish Tacos with Guacamole, Pico, Black Beans & Rice ..... 10.95  
 Gulf Shrimp Platter with Cocktail Sauce, Fries & Cole Slaw ..... 11.95  
 Rainbow Trout Almond Crusted with Lemon Butter Sauce..... 12.95  
 Crab & Shrimp Melt with Cheddar & Pepperjack Cheese..... 10.95  
 Crab Cake Sandwich with Tarter Sauce, Fries & Cole Slaw ..... 13.95  
 Half-Pound Cheeseburger with French Fries ..... 8.95  
 Blackened Catfish Sandwich with Tarter Sauce, Fries & Cole Slaw..... 13.95

## SUNDAY BRUNCH FEATURES

### STARTERS

**New Orleans Style Beignets**  
 Served with Raspberry Coulis and Powders Sugar ..... 6.95  
**White Shrimp Remoulade**  
 Mixed Greens, Fresh Lemon and Remoulade Sauce ..... 8.95  
**Baked Oysters Rockefeller**  
 Spinach, Smoked Bacon, Hollandaise Sauce ..... 9.95

### BRUNCH ENTREES

**Crab Cake Benedict**  
 Topped with Poached Eggs and Hollandaise Sauce ..... 12.95  
**Grilled Salmon O'Brien**  
 Classic O'Brien Potatoes, Grilled Salmon, Hollandaise ..... 13.95  
**Blue Crab Frittata**  
 Maryland Blue Crab, Gruyere Cheese & Leeks ..... 14.95  
**Strawberry & Vanilla Waffle**  
 Topped with Vanilla Ice Cream & Fresh Strawberries ..... 9.95  
**Traditional Eggs Benedict**  
 Poached Eggs with Hollandaise Over Ham ..... 10.95  
**Mushroom, Smoked Salmon & Feta Cheese Frittata**  
 Wild Mushrooms, Feta Cheese & Fresh Herbs ..... 11.95  
**Spinach & Swiss Cheese Omelet**  
 Three Egg Omelet with Baby Spinach & Swiss Cheese ..... 9.95  
**Traditional Breakfast**  
 Scrambled Eggs, Pan Potatoes, Bacon, Sautéed Mushrooms..... 7.95  
**Brioche French Toast**  
 with Maple Syrup, Fresh Berries & Whipped Butter ..... 8.95  
**Filet Medallions**  
 Mushroom Demi & Seasonal Vegetables ..... 13.95

## MCCORMICK'S SPECIALTIES

Whitefish Lake Superior  
 Pretzel Crusted With a Creamy Mustard Sauce..... 12.95  
 Norwegian Salmon Bergen, Norway  
 Oven-Roasted on a Cedar Plank with Northwest Berry Sauce..... 13.95  
 Tilapia Guayaquil, Ecuador  
 Pan-Fried with Parmesan Crust & Lemon Caper Butter Sauce..... 12.95  
 Shrimp & Penne Puttanesca  
 Kalamata Olives, Caper & Basil in a Spicy Tomato Sauce..... 12.95  
 Blackened Chicken Linguine  
 Mushrooms, Onions, Peppers & Cajun Cream ..... 11.95  
 Catfish Itta Bena, Mississippi  
 Skillet Blackened Catfish Topped with Fire Roasted Corn Salsa ..... 12.95

## SIDE DISHES

Wild Mushroom Pearl Pasta .....5.95  
 Sweet Potato Fries .....5.95  
 Mashed Potatoes .....3.95  
 Mac & Cheese .....3.95  
 Roasted Autumn Potatoes.....3.95  
 Sweet Potato Hash .....5.95  
 Asparagus with Lemon Butter .....5.95  
 Sweet Potato Casserole.....3.95

**3001 BUTTERFIELD ROAD, OAK BROOK ILLINOIS 60523 (630) 571-3700**

\*Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness  
 18% Gratuity is automatically added to parties of 7 or larger.

# WINE OF THE MONTH

## MACMURRAY RANCH PINOT NOIR

**This Wine has distinctive cherry and strawberry flavors accentuated by sweet vanilla notes and spice. This Pinot Noir is a versatile wine that pairs well with a wide range of foods from grilled salmon to roasted meats.**

**Glass: 5 oz.....13 8oz....18 Bottle: 52**

### SPARKLING WINES

		5 oz.	8 oz.	bottle
92 pts.	Taittinger Brut La Francaise, Reims, France, NV			88
	🌐 Chandon Brut Rose, Napa Valley, CA	9		187ml
	Dom Perignon, France 1990			155
90 pts.	🌐 Schramsberg Vineyards, CA, NV			88
	Veuve Clicquot, Yellow Label, France			95
	🌐 Moët & Chandon Imperial, Epernay, France			82

### CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA	6	8	25
	Château Ste Michelle, Riesling, WA	7	10	30
	Columbia Winery, Cellar Master Riesling, WA			36
	🌐 Wente Vineyards, Riverbank Riesling, CA	7	10	28
	Saint M, Riesling, Germany			33
	Columbia, Gewurtztraminer, WA			35
	🌐 Conundrum, White Blend, CA			48
	🌐 Parducci Wine Cellars, "Sustainable White", CA			30
	🌐 Ménage à Trois, White Blend, CA	9	11	45
	Indaba Chenin Blanc, Western Cape, South Africa			28
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA			34
	Yulumba "Y" Series Rielsing, South Australia			23
90 pts.	🌐 Bonterra Vineyards, Viognier, CA, 2007	11	14	47
90 pts.	Martin Codax, Albarino, Rias Bixas, Spain, 2008			34
	Antinori Orvieto Classico			33
	Don Olegario, Albarino, Rias Bixas, Spain			32

### SAUVIGNON BLANC

92 pts.	🌐 Nobilo Icon, Marlborough, NZ, 2008			52
	Brancott, Marlborough, NZ			33
90 pts.	🌐 Nautilus, Marlborough, NZ, 2008	10	13	37
	Nobilo, Marlborough, NZ	8	10	41
	Whitehaven, Marlborough, NZ			34
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ, 2008			66
92 pts.	🌐 Cloudy Bay, Marlborough, NZ, 2008			74

### PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy	8	10	24
	Willamette Valley Vineyards, OR			38
	Trimibach Reserve Pinot Gris, Alsace, France			49
	King Estate, OR			46
	Ponzi, Willamette Valley, OR	10	13	38
	7 Hills Willamette Valley, OR	8	11	32
	J Vineyards, Russian River Valley, CA			49
	Santa Margherita, Veneto, Italy			49
	Sartori, Veneto, Italy			31
92 pts.	🌐 Swanson, Napa Valley, CA, 2007			52

### CHARDONNAY

	Beringer Founder Estate CA	6	8	25
	Matanzas Creek, Sonoma Valley, CA			65
	A by Acacia, CA	9	12	40
92 pts.	🌐 Cuvaison, Carneros, CA, 2007			58
	Hogue Cellars Chardonnay, Columbia Valley, WA			35
92 pts.	🌐 Rodney Strong, Chalk Hill, CA, 2007			51
	Château St. Jean, Sonoma, CA	9	11	35
	Far Niente, Napa, CA			98
	Wild Horse, Central Coast, CA			42
	Sonoma Cutrer Russian River Ranches, CA	12	15	41
	Beringer Private Reserve, Napa Valley, CA			76
	Stag's Leap Winery, Napa Valley, CA			62

### PINOT NOIR

		5 oz.	8 oz.	bottle
	The Crossings, NZ	10	14	40
	🌐 MacMurray Ranch, Sonoma Coast, CA			52
	La Crema, Sonoma Coast, CA			39
	Mirrassou, CA	8	10	29
90 pts.	🌐 Ponzi Vineyards, Willamette Valley, OR, 2006			68
	Erath, OR			49
	🌐 Wild Horse, Central Coast, CA			64
	🌐 Mark West, Winery, CA			30
	🌐 Kenwood Vineyards, Russian River, CA	12	15	55
	🌐 Willakenzie Estate, Willamette Valley, OR			61
90 pts.	Sonoma Cutrer, Sonoma Coast, CA, 2006			68

### MERLOT

	Beringer Founders Estate CA	6	8	25
	Casa Silva, Gran Reserva, Angostura, Chile			33
	🌐 Kenwood Yalupa, Sonoma, CA			29
	Clos du Bois Sonoma Reserve, Alexander Valley, CA			55
90 pts.	Hogue Reserve, Columbia Valley, WA, 2005			60
	14 Hands, WA			28
	Blackstone, CA	7	9	29
	🌐 Coppola Diamond Collection, Sonoma, CA	10	13	43
	Bilton Wines Matt Black, Stellenbosch, South Africa			36
	Sebastiani, Sonoma, CA			40
90 pts.	🌐 Vina Montes Alpha, Colchagua Valle, Chile, 2006			56
91 pts.	North Star, Columbia Valley, WA, 2005			78

### SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy			29
	Stag's Leap Petite Syrah, Napa Valley, CA			61
	Mont Redon Châteauneuf du Pape, France			62
	🌐 Banfi Centine, Rosso di Toscana, Italian Red, Italy			37
	🌐 Ménage à Trois, Red Blend, CA	8	11	34
	Elements by Artesa, Red Blend, Napa/Sonoma, CA			53
	🌐 Kunde Estate Winery, Zinfandel, Sonoma, CA			46
	Rosenblum Cellars Zinfandel CA	9	11	29
	Spellbound, Petite Sirah, CA	9	12	39
	Chateau St. Jean, Cinq Cepages			90
	Penfold's Koonunga Hill, Shiraz, Australia	8	10	29
90 pts.	🌐 Vina Montes Alpha, Syrah, Chile, 2007			56
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia, 2007			80
	Don Miguel Gascon, Malbec, Argentina	7	10	29

### CABERNET SAUVIGNON

	🌐 Coppola Diamond Collection, Sonoma, Ca			38
90 pts.	Beringer Knights Valley, Alexander Valley, CA, 2006			62
91 pts.	🌐 Charles Krug Yountville, Napa Valley, CA, 2006			65
	Chateau St. Michelle, WA			29
	14 Hands, WA	7	9	28
	🌐 J Lohr, "Seven Oaks", Paso Robles, CA			42
	Stag's Leap Wine Cellars "Artemis", Napa, CA			94
90 pts.	🌐 Rodney Strong, Alexander Valley, CA, 2006			66
	Robert Mondavi Winery, Napa Valley, CA			68
	Murphy Goode, Alexander Valley, CA	11	13	48
	Clos du Bois Marlstone, Alexander Valley, CA			95
	Silver Oak, Alexander Valley, CA			99

🌐 Organic or Sustainable

#### ABOUT THE 000-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

**90 - 100** Outstanding: a wine of superior character and style

#### HALF BOTTLE SELECTIONS

Piper Heidsieck	35
A by Acacia Chardonnay	28
Kim Crawford Sauvignon Blanc	24
King Estate Pinot Noir	22
Duckhorn Merlot	43
Ridge Lytton Springs Zinfandel	32
Mt. Veeder Cabernet	44
Franciscan Magnificat	48

#### LOCAL SELECTIONS

Beringer Stone Cellars Chardonnay	22
Kendal Jackson "Grand Reserve" Cabernet	45
Chateau St. Michelle Chardonnay	30
Voss Sauvignon Blanc	38
Columbia Winery Syrah	36

#### Weekly Wine Special

##### **Beringer Shiraz**

**This Shiraz exhibits jammy berry flavors  
and aromas, hints of toasted oak,  
and layers of black spice**

**5oz.....6 8oz.....8 Bottle....25**