

LUNCH—WEDNESDAY, MARCH 10, 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

Blackened Whitefish
 With Jasmine Rice, Corn Salsa & Lemon Butter Sauce ..\$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!

PLANTATION CREEK, LITTLENECK CLAMS
 BAJA, CALIFORNIA DOVER SOLE
 GEORGES BANK, MA BAY SCALLOPS
 BAYNES COVE B.C., MALASPINA 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

45 Minute Lunch Guaranteed, Upon Request!

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 & 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 & Arugula Salad	9.95
Thai Chicken Rolls with Thai Barbeque Sauce.....	5.95
Kobe Beef Carpaccio with Parmesan Aioli & Capers	7.95
Steamed Manila Clams with Garlic, White Wine & Fresh Herbs.....	9.95
Portabella Mushroom Bruschetta with Herbed Goat Cheese.....	4.95
Fried Ravioli with Roasted Tomato Sauce	5.95
Coconut Shrimp with Sweet Thai Dipping Sauce.....	8.95

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
Chilled, King Crab Leg Section with French Style Cocktail Sauce		\$4.95 each
Searred Yellowfin Tuna Tostadas with Scheszwan Peanut Dressing		11.95
Sashimi Combination Platter Salmon & Ahi.....		13.95
Ahi Tuna Tartare		
Tossed at your Table with Capers Chopped Egg, Red Onions & 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 Blue Cheese, Tomato & Cucumber.....				5.95
House Salad with Blue Cheese & Walnuts.....				6.95
Roasted Beet Salad with Goat Cheese, Balsamic & Basil Oil				5.95
Heart of Romaine Salad with Caesar Dressing & Garlic Croutons				6.95

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
Grilled Steak Salad	
Tomatoes, Red Onion, Arugula, Blue Cheese, Balsamic Reduction.....	13.95
Seafood Cobb Salad	
Bay Shrimp, Crab, Scallops, Bacon, Boiled Egg & Blue Cheese	14.95
Classic Bay Shrimp Louis	
Traditional Preparation with Thousand Island Dressing	13.95

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
Crab Cake Sandwich with Tarter Sauce, Fries & Cole Slaw.....	13.95
Crab & Shrimp Melt with Cheddar & Pepperjack Cheese	10.95
Half-Pound Cheeseburger with French Fries.....	8.95
Blackened Catfish Sandwich with Tarter Sauce, Fries & Cole Slaw	11.95

“10 UNDER \$10”

Sandwiches (Excluding Combo) served with choice of French Fries, Chips, Fruit or Cole Slaw

Soup or Salad & Sandwich Combo	
Cup of Soup with your choice of Field Greens or Caesar Salad, Waldorf Chicken Salad or Shrimp & Crab in a Pita Pocket	8.95
Beer Battered Cod Sandwich	
Served with a Spicy Tartar Sauce	9.95
Tavern Ham & Swiss on a Pretzel Roll	
Served with Caramelized Onions	8.95
Buffalo Chicken Sandwich on a Ciabatta Roll	
Buffalo Sauce, Swiss Cheese & Ranch Dressing.....	9.95
Southwest Turkey Wrap	
Turkey, Pepper Jack, Bacon, Pico, Lettuce.....	7.95
Seafood Stir-fry	
Fresh Fish, Shrimp, Summer Vegetables & Teriyaki	9.95
Shrimp & Penne Puttanesca	
Olives, Capers, Roasted Red Peppers in a Spicy Tomato Sauce.....	9.95
San Francisco Cioppino	
Fresh Seafood, Clams & Mussels in a White Wine Tomato Broth	9.95
Greek Chicken Salad	
Feta Cheese, Tomatoes, Cucumbers & Kalamata Olives.....	8.95
Poached Salmon Salad	
Baby Spinach, Mushroom , Asparagus, Roasted Lemon Vinaigrette ...	9.95

MCCORMICK'S SPECIALTIES

Tilapia Guayaquil, Ecuador	
Cashew Breaded with Jamaican Rum Butter Sauce.....	12.95
Norwegian Salmon Bergen, Norway	
Oven-Roasted on a Cedar Plank with Northwest Berry Sauce	13.95
Whitefish Lake Superior	
Pretzel Crusted With a Creamy Mustard Sauce.....	12.95
Northwest Sauté	
Salmon & Fresh Fish Sautéed with Mushrooms & Hazelnuts.....	10.95
Tilapia Guayaquil, Ecuador	
Parmesan Crusted with Lemon Caper Butter Sauce	12.95
Seafood Fettuccini	
Gulf Shrimp & Scallops in a Creamy Alfredo Sauce.....	13.95
Rainbow Trout Buhl, Idaho	
Almond Crusted with Lemon Butter	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

Mashed Potatoes.....	3.95	Roasted Autumn Potatoes	4.95
Sweet Potato Fries	5.95	Sweet Potato Hash	5.95
Wild Mushroom Pearl Pasta	5.95	Asparagus with Lemon Butter.....	5.95
Mac & Cheese	3.95	Sweet Potato Casserole	3.95

Book Your Party with Us

3-Course Dinner with N/A Beverage for \$26.95
 ~Chowder or Caesar or Garden Salad~
 ~Three Entrees Pre-Selected from a Special Menu~
 ~One of the Three Signature Desserts~
 Contact Desirae for details

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, CA9.....	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, CA6.....	8.....	25
	Château Ste Michelle, Riesling, WA7.....	10.....	30
	Columbia Winery, Cellar Master Riesling, WA		36
	🌱 Wente Vineyards, Riverbank Riesling, CA7.....	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, CA9.....	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, 200711.....	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.	🌱 Nobile Icon, Marlborough, NZ, 2008		52
	Brancott, Marlborough, NZ		33
90 pts.	🌱 Nautilus, Marlborough, NZ, 200810.....	13.....	37
	Nobile, Marlborough, NZ8.....	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, Italy8.....	10.....	24
	Willamette Valley Vineyards, OR		38
	Trimibach Reserve Pinot Gris, Alsace, France		49
	King Estate, OR		46
	Ponzi, Willamette Valley, OR10.....	13.....	38
	7 Hills Willamette Valley, OR8.....	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 CA6.....	8.....	25
	Matanzas Creek, Sonoma Valley, CA		65
	A by Acacia, CA9.....	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, CA9.....	11.....	35
	Far Niente, Napa, CA		98
	Wild Horse, Central Coast, CA		42
	Sonoma Cutrer Russian River Ranches, CA12.....	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, NZ10.....	14.....	40
	🌱 MacMurray Ranch, Sonoma Coast, CA		52
	La Crema, Sonoma Coast, CA		39
	Mirrassou, CA8.....	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, CA12.....	15.....	55
	🌱 Willakenzie Estate, Willamette Valley, OR		61
90 pts.	Sonoma Cutrer, Sonoma Coast, CA, 2006		68

MERLOT

	Beringer Founders Estate CA6.....	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, CA7.....	9.....	29
	🌱 Coppola Diamond Collection, Sonoma, CA10.....	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, CA8.....	11.....	34
	Elements by Artesa, Red Blend, Napa/Sonoma, CA		53
	🌱 Kunde Estate Winery, Zinfandel, Sonoma, CA		46
	Rosenblum Cellars Zinfandel CA9.....	11.....	29
	Spellbound, Petite Sirah, CA9.....	12.....	39
	Chateau St. Jean, Cinq Cepages		90
	Penfold's Koonunga Hill, Shiraz, Australia8.....	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, Argentina7.....	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, WA7.....	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, CA11.....	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