

HAWKSMOOR

CHICAGO RESTAURANT WEEK 2025

2 courses for \$45
3 courses for \$60
choose one dish per course

STARTERS

Potted beef & bacon
Yorkshire puddings, onion gravy

Caesar salad
Cantabrian anchovies

Ash-baked beets (v, gf)
pickled fennel, horseradish, hazelnuts

MAINS

Steak frites*
dry-aged rump, beef fat fries, gentleman's relish

Charcoal chicken Ana Mari
roast garlic dressing, shmaltz croutons, mashed potatoes

Baked sea bream (gf)
chili, rosemary & garlic, fennel salad

Ricotta dumplings (v)
maitake, beech & silver oyster mushrooms, tarragon, parmesan

DESSERTS

Sticky toffee sundae
milk ice cream, sticky toffee sponge

Hot chocolate tart
brown butter ice cream

Coconut & passionfruit pavlova
passionfruit sauce, coconut ice cream

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements. Price excludes beverage, tax and gratuity.

