

CONTEMPORARY CUISINE

Spring 2024

Join us this semester as we celebrate the flavors and dishes that inspire us. From the produce of Midwestern farms, to old school steak house menus, experience our spin on our favorite dishes and ingredients as you enjoy thoughtfully paired wines in beautiful Waterleaf dining room.

Seatings

6pm, 6:15pm & 6:30pm
Select Thursdays
February 8th through April 25th

*A la carte prices as listed
or*

Chef's Tasting Menu

5 course menu - \$55
With wine pairings - \$65
We kindly request no substitutions

For further information
or to make reservations,
please visit [OpenTable](#).

Latin Flair February 8

Soup
Posole Rojo
\$5

Appetizer
Causa Trio
Octopus, Tuna, Shrimp
\$12

Fish
Branzino, White Beans,
Jamon, Chorizo
Emulsion
\$18

Entrée
Braised Pork Cubano
Style, Broccoli Rabe,
Potatoes
\$25

Dessert
Churros, Hot Chocolate
Pots de Creme
Included with meal

Little Italy February 22

Soup
Agnolotti in Brodo
\$5

Appetizer
Beef Carpaccio, Fried
Capers, Arugula, Lemon
Vinaigrette
\$12

Fish
Scallop Saltimboca
\$18

Entrée
Braciola, Sunday Gravy,
House Made Pasta
\$25

Dessert
Cannoli Cake
Included with meal

Chicago Steakhouse March 21

Soup
Italian Beef Soup
\$5

Appetizer
Classic Wedge Salad
\$12

Fish
Butter Poached Lobster,
Cauliflower 2 Ways,
Sauce Americaine, Herb
Oil
\$18

Entrée
Strip Steak, Fondant
Potato, Fried Brussels
Sprouts, Creamy
Whiskey Sauce
\$25

Dessert
Paczki Flight
Included with meal

1970s April 11

Soup
French Onion
\$5

Salad
Cobb Salad
\$12

Fish
Crab Stuffed Whitefish,
Spinach
\$18

Entrée
Duck with Cherries, Port
Wine Reduction, Glazed
Carrots
\$25

Dessert
Bananas Foster
Included with meal

Vegetarian April 25

Roasted Carrot with
Yogurt-Tahini Sauce and
Dukkah

Tartine Three Ways
Asparagus, Artichoke,
Mushroom

Eggplant Tonkatsu,
Miso-Yuzu Aioli, Pickled
Ginger, Pickled Okra

Vegetarian Pasta
Bolognese

Dessert
Miso Tart
Included with meal

*This meal is being
offered at a reduced
price of \$50 with wine
pairings or \$40 without*