



**CHICAGO ORIGINALS
RESTAURANT WEEK – JANUARY 23 - FEBRUARY 4, 2012**

3 COURSE DINNER FOR \$29.12

STARTERS

SELECT ONE

CALAMARI FRITTI

LIGHTLY TOSSED WITH A SEASONED COATING SERVED WITH A SPICY RED SAUCE

CAESAR SALAD

CRISP ROMAINE TOSSED WITH GARLIC CROUTONS & PARMESAN CHEESE

SOUP DU JOUR

ENTREES

SELECT ONE

BEEF TENDERLOIN

SEARED TENDERLOIN SERVED WITH A PORTABELLA MUSHROOM
RED WINE SAUCE WITH MASHED POTATOES

SHRIMP SCAMPI

SAUTÉED WITH FRESH GARLIC & BASIL TOSSED WITH WHITE TRUFFLE OIL
AND ANGEL HAIR PASTA. SHAVED PARMESAN CHEESE

CRANBERRY CHICKEN

SAUTÉED WITH SHITAKE MUSHROOMS IN A CRANBERRY CREAM SAUCE
WITH MASHED POTATOES

DESSERT

SELECT ONE

HOMEMADE BREAD PUDDING WITH ANGLAISE SAUCE
HOMEMADE CHEESECAKE

BOTTLED WINE FOR \$29.12 OR \$20.12

OUR STAFF WILL LET YOU KNOW ABOUT OUR SELECTIONS

TAX AND TIP ARE NOT INCLUDED - PLEASE NO SUBSTITUTIONS
PRICES ARE PER PERSON - NO SPLITTING - FREE VALET PARKING

O'BRIENS RESTAURANT & BAR

1528 N WELLS STREET CHICAGO'S OLD TOWN NEIGHBORHOOD
312.787.3131 WWW.OBRIENSRESTAURANT.COM (OPEN TABLE.COM)