



CHICAGO RESTAURANT WEEK 2018 \$33 DINNER MENU

First Course

BUTTERNUT SQUASH SOUP
white miso, chive, butternut squash chips

MARYLAND CRAB CAKES
atlantic jumbo lump blue crab, purple potato, house remoulade

CRISPY ROCK SHRIMP
smoked sweet paprika sauce, crispy kale

Second Course

BUTCHER'S STEAK FRITES
30 day aged black angus butcher's steak, whipped béarnaise,
shishito peppers, duck fat fries, roasted garlic aioli

ROASTED AMISH CHICKEN
caramelized brussels sprouts, walnuts,
roasted garlic mashed potatoes, soy butter sauce

CHIMICHURRI SALMON
north atlantic filet, sautéed asparagus, sesame miso, house quinoa blend

Third Course

TIRAMISU CAKE

APPLE TART

1027 W. MADISON STREET CHICAGO ILLINOIS 60607
WWW.EATATMADISON.COM * TEL: 312 566 4121