

CUPITOL

North Shore Restaurant Month Menu

Three Courses • \$40 per person

FIRST COURSE

Choose One

BUFFALO BURRATA

E.V.O.O, pistachio pesto, cherry tomato, sourdough bread (GF option available)

SPREAD TRILOGY

Spicy whipped feta, smoked eggplant, hummus, pita chips (veggies available + GF option)

DOUBLE TROUBLE PATATAS BRAVAS

Crispy potatoes, spicy aioli, garlic confit

SECOND COURSE

Choose One

PACCHERI PASTICHIO

Roasted beef brisket, aged parmesan, truffle, bechamel (GF noodle available)

SEA BASS FILET

Meuniere, capers, steamed kale, broccolini

VEGETARIAN MOUSSAKA

Eggplant, red pepper, mushroom, onion, potato, bechamel

FILET MIGNON SLIDERS

Two 3oz prime filets, homemade horseradish sauce, caramelized onion

THIRD COURSE

Choose One

CUPITOL COOKIE SKILLET

Topped with Homer's real vanilla ice cream & miso caramel, roasted hazelnut

FRUIT TART OR TIRAMISU

House made desserts brought in locally from our CUPITOL BAKERY location in the West Loop – 135 N. Clinton St.



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