



GILT BAR

- C H I C A G O -

• Dinner Menu - \$59.⁰⁰ •

STARTER

choose 1

Wood Fired Bone Marrow

caramelized red onion jam, parsley salad

Tenderloin Steak Tartare *

egg yolk custard, calabrian chile & toasted country bread

Burrata

tomato confit, aged balsamic, basil, sourdough

MAIN

choose 1

Prime Rib French Dip

shaved thin, with swiss, au jus & creamy horseradish

Steamed Mussels *

lemon vermouth broth, thyme & garlic bread

Paccheri alla Norma

smoked eggplant, Bianco tomatoes, ricotta salata, basil

DESSERT

Chocolate Cream Pie

vanilla whipped cream

 *Gluten Free Options Available*

**Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.
The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax and gratuity not included.*