



DINNER MENU

March 10-16 | \$38 per person

Please select one from each course

FIRST COURSE

Seared Feta

tomato corn relish, balsamic reduction, pita

Chopped Salad

tomato, bacon, avocado, cheddar cheese, avocado, poblano ranch dressing

Oak Street Salad

green oak lettuce, roasted corn, bacon, carrots, grape tomatoes, coriander vinaigrette

SECOND COURSE

Seared Pork Chop

crispy brussels, roasted fingerling potatoes, honey mustard glaze

BBQ Style Shrimp with Cajun Cheddar Grits

mango relish, grilled bread

Rotisserie Chicken

half chicken, smashed fingerling potatoes, filbert's old time root beer bbq sauce, slaw

THIRD COURSE

Strawbird Cheesecake

rare bird strawberry rhubarb preserves

Chocolate Cake

raspberry coulis, fresh berries

**The Restaurant Week menu is designed for each guest to enjoy individually; Regular restaurant menu items may be ordered in addition.*

***Beverages, tax, and gratuity not included.*



RESTAURANT WEEK
ROSEMONT · MARCH 10-16

Reservations can be made by calling 847-447-4275 or by visiting OpenTable and searching "The Ashburn Restaurant." 5300 N. River Road, Rosemont, IL, 60018.