

# M&S

McCORMICK & SCHMICK'S

est. 1974

# ROSEMONT RESTAURANT WEEK

MARCH 1-7, 2026

Three-Course Dinner | \$48  
Excluding Tax and Gratuity

## STARTERS

(Choice of)

### SEASONAL MIXED GREENS

Candied Walnuts / Blue Cheese / White Balsamic Vinaigrette

### M&S WEDGE SALAD

Iceberg / Candied Bacon / Radish / Pickled Mustard Seeds  
Blue Cheese / Buttermilk Dressing

### NEW ENGLAND CLAM CHOWDER

Clams / Potatoes / Bacon

## ENTRÉES

(Choice of)

### CRAB & SHRIMP STUFFED SALMON

Brie Cheese / Sundried Tomatoes  
Artichoke Hearts / Mashed Potatoes  
Seasonal Vegetables

### ROASTED CHICKEN AL PASTOR

One Bone Chicken / Smashed Potatoes  
Green Chili Crema

### BRAISED BEEF SHORT RIBS +\$7

Blue Cheese Honey Polenta  
Seasonal Vegetable

### STEAMED SNOW CRAB

Scampi Butter / Roasted Potatoes  
Seasonal Vegetables

### LAKE SUPERIOR WHITEFISH

Pan Seared / Mushroom Risotto  
Roasted Tomato Confit / Lemon Butter

### SEAFOOD ALFREDO

Shrimp / Bay Scallops / Parmesan Cream  
Black Pepper Fettuccine

## DESSERTS

(Choice of)

### UPSIDE DOWN CANDIED WALNUT APPLE PIE

Drizzled Caramel Sauce  
Cinnamon Ice Cream

### FLOURLESS CHOCOLATE TRUFFLE CAKE

Salted Caramel  
Heath Bar Crunch

### CLASSIC CRÈME BRÛLÉE

Vanilla Bean Custard  
Fresh Seasonal Berries

## WINE FEATURE

### RUTHERFORD RANCH SAUVIGNON BLANC, NAPA VALLEY

Aromatic nose bursting with notes of citrus, pineapple and hints of guava.  
Flavors of yuzu, key lime, white peach and pomelo.

Glass \$13 | Bottle \$51

\*Price does not include tax and gratuity.