

# M&S

McCORMICK & SCHMICK'S

est. 1974

## ROSEMONT RESTAURANT WEEK

MARCH 1-7, 2026

Two-Course Lunch | \$30  
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)

#### SUGAR & SPICE CEDAR

##### ROASTED SALMON

Farro Risotto / Butternut Squash Purée  
Balsamic Brown Butter

#### YELLOWFIN AHI TUNA POKE BOWL

Sticky Rice / Sesame Cucumber Salad  
Edamame / Toasted Peanuts

#### SEAFOOD ALFREDO

Shrimp / Bay Scallops / Parmesan Cream  
Black Pepper Fettuccine

#### CRISPY SHRIMP WRAP

Sweet Chili Glazed Shrimp / Napa Cabbage  
Snow Peas / Bell Peppers / Carrots / Kimchi Aioli

#### M&S STEAK FRITES +\$5

Sliced / Shallot Confit / au Poivre / Truffle Frites

#### GARDEN VEGETABLE WRAP

Mixed Greens / Asparagus / Red Peppers  
Tomatoes / Feta / Olives

### DESSERTS

(Choice of)

#### 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.