

THE
ALLIS
RESTAURANT WEEK

Please select one item from each course

Tuna crudo, kohlrabi, avocado, radish, salsa verde
Roast kombucha squash, spiced yoghurt, pomegranate

Strauss Farms grass-fed filet, roast potatoes, bearnaise
Whole snapper, green olive tapenade

Banoffee sundae
Pavlova, cranberries
Devils food cake

\$44

CHAMPAGNE & SPARKLING

Prosecco, Dolci Colline, Veneto, Italy 11/50
Rose Brut, Gratien & Meyer, Loire, France 11/55
Moet & Chandon Reims, France 20/100
Veuve Clicquot, 'Yellow Label', Reims, France 22/125
Veuve Clicquot Rose, Reims, France 165
Ruinart Blanc de Blancs, Reims, France 200

@theallischicago

*Taxes and discretionary service not included except with parties 6+ include 18% gratuity .
Please inform your server of any allergies or dietary practices.*