

83 Vietnamese Cuisine

2502 Village Green Pl., Champaign
Hours: Monday–Saturday 11:00 a.m.–8:00 p.m.

January 27–February 4

#ccrestaurantweek

DINING OPTIONS

In-Person

NO SUBSTITUTIONS OR MODIFICATION

APPETIZERS

Shumai—\$8 (4pcs.)

Open faced steam pork dumplings. Served with a sweet soy dipping sauce.

Beef Jerky—\$10

Asian beef jerky served with pickled veggies and cucumbers.

Steamed Pork Belly Bun—\$8 (2pcs.)

Steamed flour bun stuffed with pork belly and pickled carrot/daikon slaw. Topped with crushed peanuts and fresh cilantro.

Crispy Rice Cakes—\$6 (3pcs)

Crispy rice cakes topped with minced shrimp and onions.

NOODLES

Pho—\$17

Our house coveted soup. Sliced beef, brisket, meatballs with rice noodles in a delicious curated beef bone broth. Topped with sliced white onions, green onions, mint, cilantro, basil, and jalapeno.

Pork Spare Rib Noodle Soup —\$18

Tender pork spare ribs in a tomato base soup. Served with flat rice noodles and topped with green onions, French onions and cilantro.

Birds Nest—\$25

Flash fried egg noodles that serve as a bed (nest). Topped with stir fried broccoli, carrot, celery, cabbage and shrimp.

RICE

Shaking Beef—\$25

Tender chunks of cubed beef marinated and quickly seared in a wok. Served with white rice and a lime dipping sauce.

Pork Belly Bowl—\$18

Caramelize stewed pork belly, fried tofu, and hard boiled eggs. Served with pickled veggies and salad on top of white rice.

Fried Chicken Wing Plate—\$18

3 whole chicken wings, marinated in a family recipe that we had served for over 30 years in our original restaurants. Served with white rice and pickled veggies.

SANDWICH

Pork Belly Banh Mi—\$14

Tender caramelized pork belly in a light and crunchy French/Vietnamese baguette. Topped with pickled a carrot/daikon slaw, mayonnaise, fresh cucumbers, cilantro and sliced jalapeño. Served with Asian shrimp chips.

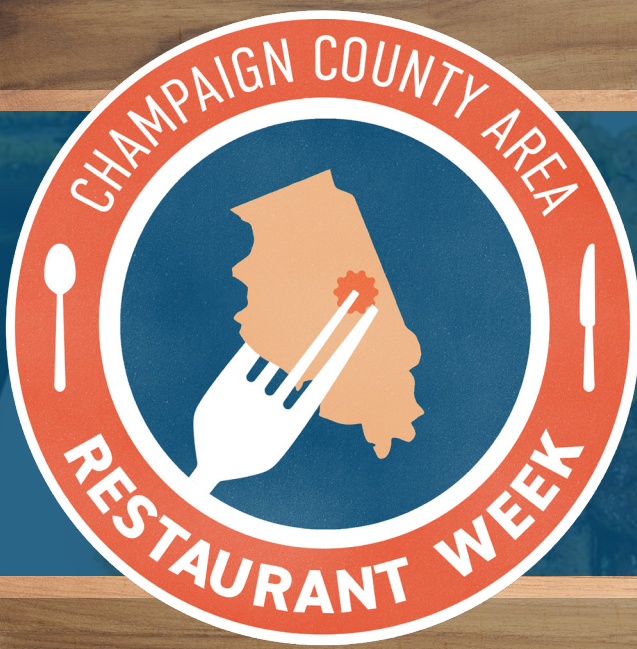
DESSERTS

Sweet Rice Pudding—\$7

A sweet coconut sticky rice and black eyed peas warm pudding.

Mixed Asian Sweet Treats—\$6

A mix of Asian sweet treats. Reminiscent of going to the Asian markets as a child.



A Taste of Both Worlds

401 N. Broadway Ave., Urbana | 217-607-9782
Hours: Monday–Saturday 11:00 a.m.–8:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout • Online ordering and delivery through Grubhub

Lunch & Dinner

Bellychon—\$14.75

Oven roasted pork belly slab stuffed with lemongrass, green onions, onions and garlic

BBQ Pork Belly—\$14.25

Pork belly marinated with our sweet and savory Pinoy BBQ seasoning

Pinoy BBQ Pork (\$13.25) & Chicken (\$13.75)

Sweet and savory pork and chicken skewers

All dishes will include jasmine rice and a side of cucumber salad.



Baldarotta's Porketta & Sicilian Sausage

Lincoln Square Food Court, 300 S. Broadway Ave., Urbana | 217-800-5726

Hours: Tuesday–Friday 11:00 a.m.–7:00 p.m.;
Saturday 11:00 a.m.–4:00 p.m.; Sunday 12:00–3:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Lunch & Dinner

Farsumagru Panin—\$15

Beef roulade, hard boiled egg, prosciutto, roasted tomato onion sauce, onion focaccia

Melanzane Polpette alla Parmigiana—\$11

Eggplant meatballs, mozzarella, provolone, basil, roasted tomatoes, sundried tomato pesto, seeded hoagie

Patate e Salsiccia Pizza Slice—\$5

Potatoes, sausage, Calabrian chili peppers, provolone, mozzarella, parmigiano-reggiano

Cannoli—\$3.50 ea.

NEW FLAVOR—Bourbon Pecan

Raspberry Chocolate Chip

Pistachio

Cookies & Cream

Cinnamon Honey

Specialty Cocktails—\$6.50

Sicilian Dreamsicle

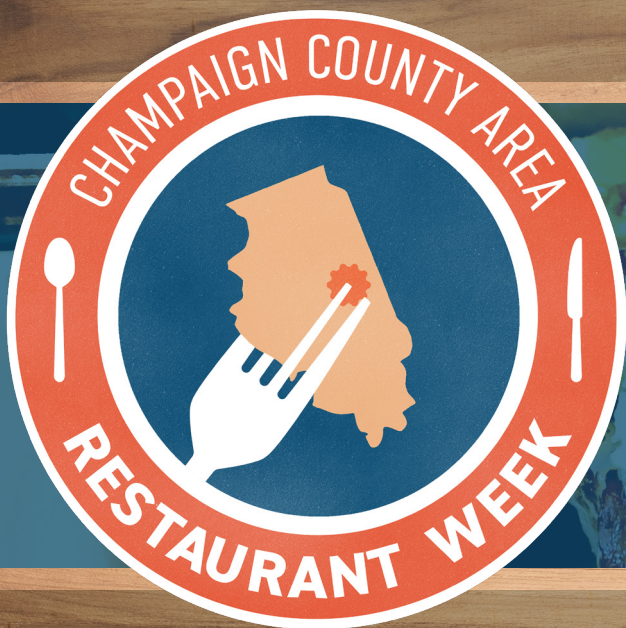
Vodka, Vanilla Gelato, Blood Orange Syrup, Soda Water, Maraschino Cherries, Blood Orange Wedge

Dessert Pear Spiked Lemonade

Silver Tequila, Lemonade, Desert Pear, Pineapple Juice

Blood Orange & Honey 'Rita

Silver tequila, blood orange puree, lime juice, honey syrup, lime and blood orange wedge



Big Grove Tavern

1 E. Main St., Champaign | 217-239-3505

Hours: Monday–Tuesday 11:00 a.m.–9:00 p.m.; Wednesday–Thursday 11:00 a.m.–10:00 p.m.; Friday 11:00 a.m.–10:30 p.m.; Saturday 10:00 a.m.–10:30 p.m.; Sunday 10:00 a.m.–8:30 p.m.

January 27–February 4



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DINING OPTIONS

In-Person • Reservations at www.biggrovetavern.com

Three Course Meal —\$32

First Course

Choice of Wedge Salad or Caesar Salad

Second Course

Choice of Steak Frites, Grilled Shrimp & Grits, or Curry Pot

Third Course

Choice of Chocolate Cake or Fried Pecan Hand Pie

Pizza—\$12

Tavern Pizza—Hand tossed pizza with Italian sausage, prosciutto & 3 pepper mix

Sunday Brunch Special—\$12

Hand tossed pizza with sausage, bacon, scrambled eggs, cheddar cheese & 3 pepper mix

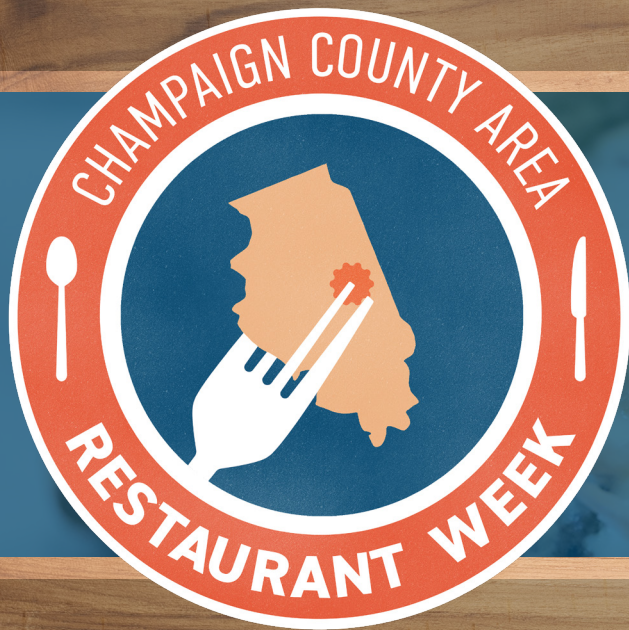
Cocktail "Soothe Me"—\$12

Huling Station Single Barrel bourbon, Yuzu sake, Yuzu and lemon juice, green tea simple syrup, Angostura bitters, rosemary

Bourbon Bottle —\$60

Huling Station Single Barrel Bourbon (750ML Bottle)

A collaboration between Big Grove Tavern, Watsons, and Punch! (take home only)



Cafe Sababa

503 E. John St., Champaign | 217-344-1328

Hours: Monday–Thursday 11:00 a.m.–1:30 p.m.

January 27–February 4



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DINING OPTIONS

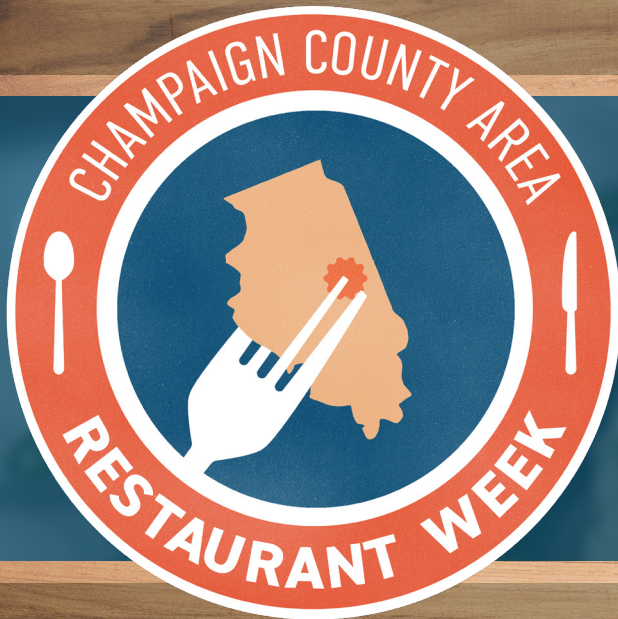
In-person • Carryout

Lunch

Aaron's Famous Sweet Potato Cakes

Sweet potato croquettes with mango salsa and lime aioli over a bed of baby spring greens tossed in a fresh lemon vinaigrette.

3 croquettes for \$6 or 6 croquettes for \$12.



Chophouse on Main

401 E. Main St., Mahomet | 217-250-2237

Hours: Sunday–Thursday 11:00 a.m.–9:00 p.m.;

Friday & Saturday 11:00 a.m.–10:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-person

Lunch—\$12

Seasonal Grilled Cheese

Texas Toast with Brie and Havarti cheeses, Amish Cranberry Jam and Pickled Apples

Served with a choice of 1 side

Dinner

All dinners are served with a choice of 2 sides

Chophouse Chicken—\$22

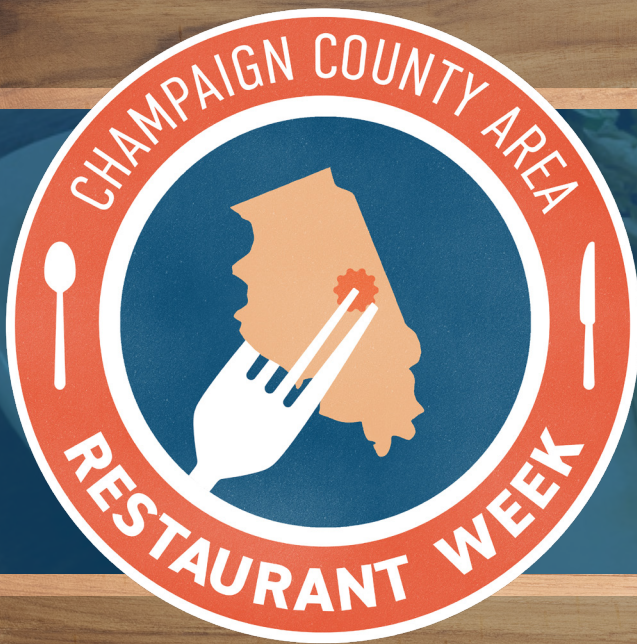
8 oz Grilled Marinated Chicken Breast, topped with Chophouse BBQ, Bacon and Hand breaded Onion Rings

8oz Bone In Pork Chop (only available during Restaurant Week)—\$33

Topped with Pickled Apples, Caramelized Onion Cheddar Mashed Potatoes and Sautéed Green Beans

Surf and Turf—\$44

12 oz ribeye, 8 jumbo shrimp, and choice of 2 sides



Cowboy Monkey

6 Taylor St., Champaign | 217-398-2688

Hours: Open Daily 4:00–10:00 p.m.

January 27–February 4



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DINING OPTIONS

In-Person

Dinner

Tier 1—\$7

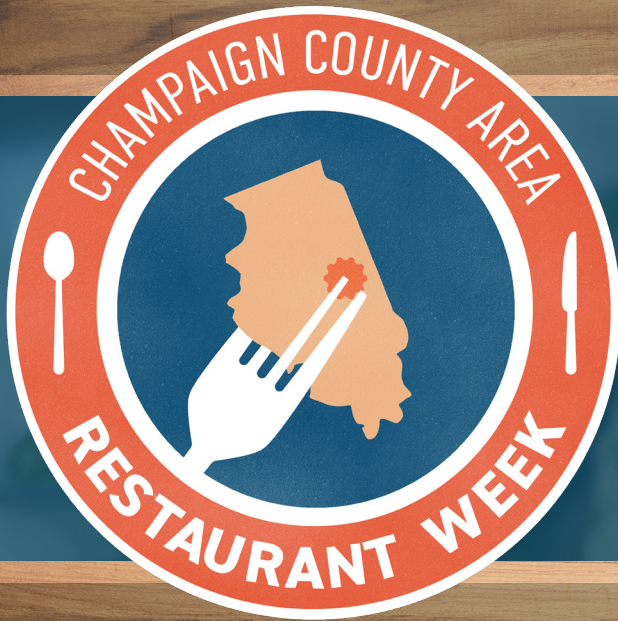
Chips with your choice of Queso, Guacamole, or any of our salsas:
Verde, Arbol, Ranchero, Jalapeno.

Tier 2 —\$17

Includes Tier 1 and Chorizo tacos: 3 corn tortillas topped with chorizo, onions,
cilantro, and lime wedges.

Tier 3—\$22

Includes Tiers 1 and two as well as Sopapilla dessert: fried tortilla dusted with cinnamon
sugar, a scoop of vanilla ice cream, and drizzled with chocolate sauce.



Cracked on Green

619 E. Green St., Champaign | 217-954-0361
Hours: Daily 8:00 a.m.–2:00 p.m.

January 27–February 4



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DINING OPTIONS

In-person • Carryout

Herbivore

A breakfast sandwich with a fried egg, hashbrown, herb cream cheese, and pepper jelly. Addition of gouda cheese,

\$8.49 + (1.00 for gouda)

Dirty Bird

A breakfast burrito with scrambled eggs, fried chicken, bacon, white cheddar and pesto aioli.

Addition of tater tots.

9.00 + (1.50 for tater tots)

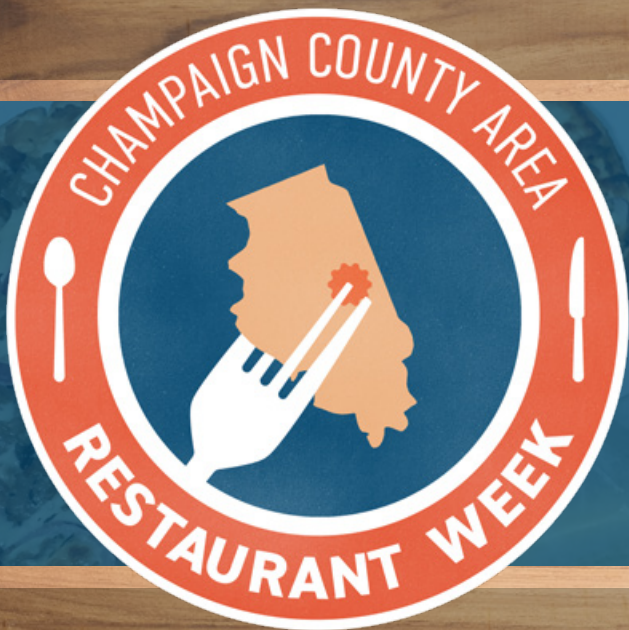
Cracked Chicken and Waffles

Buttermilk chicken tenders served with a fluffy and crispy belgian waffle, honey butter and maple syrup

8.50 for a half order | 14.49 for a full order

Horchata

3.00 small • 4.50 large



Esquire Lounge

106 N. Walnut St., Champaign | 217-398-5858

Hours: Daily 11:00 a.m.–1:00 a.m.

January 27–February 4



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DINING OPTIONS

In-person • Carryout

Lunch—\$10.95

Choose Any Specialty Pizza

Greek—Tomato sauce, mozzarella, red pepper, kalamata olives, sausage, artichoke hearts, feta cheese

Bleu Pear—Mozzarella, pears, blue cheese, pine nuts

Chicken BBQ—BBQ sauce, mozzarella, red onion, marinated chicken breast, pepperjack

Pesto—Basil pesto, mozzarella, tomatoes, red pepper, kalamata olives, sausage

Bacon Bleu—Tomato, bacon, garlic, bleu cheese

Garden—Tomato sauce, red onion, tomatoes, green pepper, portabella mushroom, red pepper

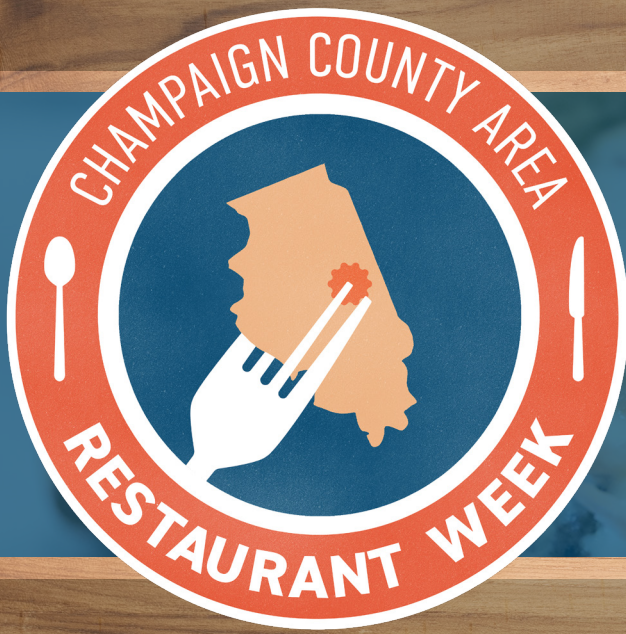
White Garlic—Roasted garlic, mozzarella, sausage, red onion

Dinner For Two—\$26.85

Two Specialty Pizzas and a large salad

Take Out Special—\$15.95

Quart of Cold Soup, either Chili or Chicken Tortellini Alfredo, both homeade (can be microwaved at home)
plus a large salad



ET's Downtown

107 E. Sangamon Ave., Rantoul | 217-893-0222

Hours: Monday–Thursday & Saturday 11:00 a.m.–9:00 p.m.;
Friday 11:00 a.m.–10:00 p.m.; Sunday 11:00 a.m.–2:00 p.m.

January 27–February 4



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DINING OPTIONS

In-person

Lunch & Dinner—\$19

Appetizer

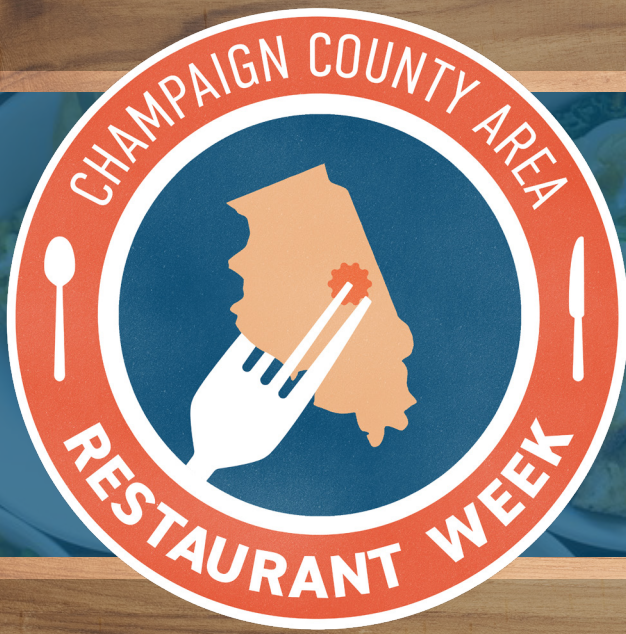
Smoked Chicken Wings

Entrée

Smothered Ribeye Sandwich

Dessert

Cheesecake Bites



Forage Kitchen

503 E. Green St., Champaign | 217-607-5983

Hours: Daily 11:00 a.m.–8:00 p.m.

January 27–February 4



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DINING OPTIONS

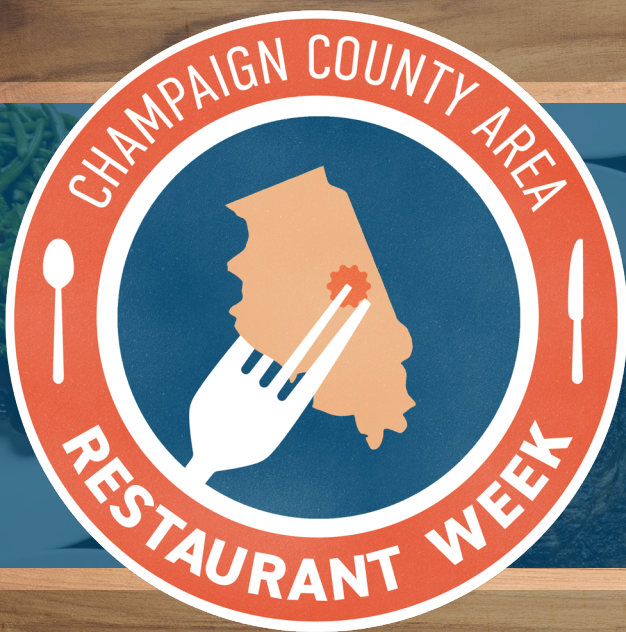
In-person • Carryout

Bowl + Kombucha Combo—\$12

Fiesta Bowl

Black rice, corn, poblano cabbage slaw, cheddar cheese, black bean spread, house pico de gallo, cilantro, tortilla strips, salsa roja. Choose chicken, tofu, or tempeh

House Brewed Kombucha



Hamilton Walker's

201 N. Neil St., Champaign | 217-350-0363

Hours: Sunday & Tuesday–Thursday 4:00–8:00 p.m.;

Friday & Saturday 4:00–8:30 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner—\$32

FIRST COURSE

Choice of:

Mini Crab Cakes with Remoulade

OR

Chef's Soup of the Day

SECOND COURSE

Choice of:

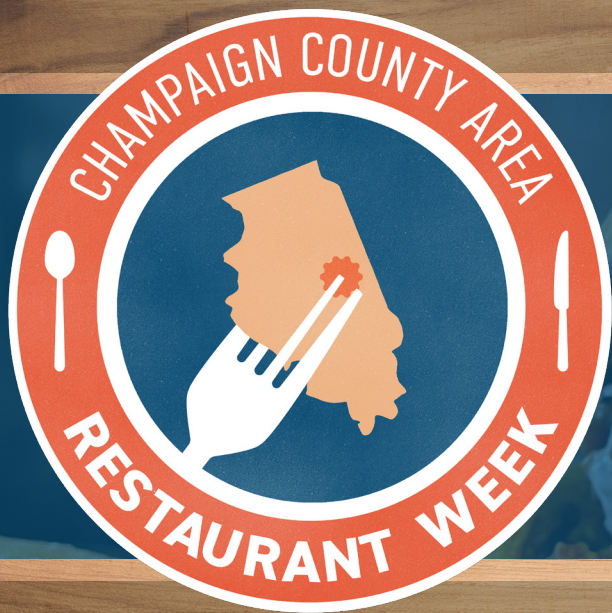
Grilled Steak Tips with peppercorn cream sauce, roasted garlic sautéed green beans & smashed potatoes

OR

Grilled Shrimp with peppercorn cream sauce, roasted garlic sautéed green beans & smashed potatoes

THIRD COURSE

Bread Pudding with Custard sauce



Homegrown

2600 S. Stone Creek Blvd., Urbana | 217-600-7137

Hours: Tuesday–Saturday 11:00 a.m.–9:00 p.m.

Sunday 10:00 a.m.–2:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner—\$32

APPETIZER

Choose one

Mixed Greens Salad, Winter Garnish, Balsamic Vinaigrette

Local Mushroom, Garlic, Herb and Cahokia Rice Soup

Prairie Fruits Farms Cheese Tasting with Cranberry Mostarda and Toasted Nuts

ENTREE

Choose one

Chicken Paprikash—slow cooked Local Chicken in a Paprika Cream Sauce served over Spätzle with Brown Butter and Herbs

Pan Roasted Salmon over Lemon and Garlic Cahokia Rice with a Red Curry Shrimp Sauce

Mushroom & Pea Risotto with Chardonnay, Parmesan and Fresh Herbs

Cabernet Braised Beef Brisket, Roasted Vegetables and Potatoes

ONE DESSERT



Hopscotch Bakery

802 W. John St., Champaign | 217-607-5436
Hours: Tuesday–Sunday 8:00 a.m.–2:00 p.m.

January 27–February 4



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DINING OPTIONS

In-Person • Carryout

Hop Breakfast Sandwich and a Drip Coffee—\$10

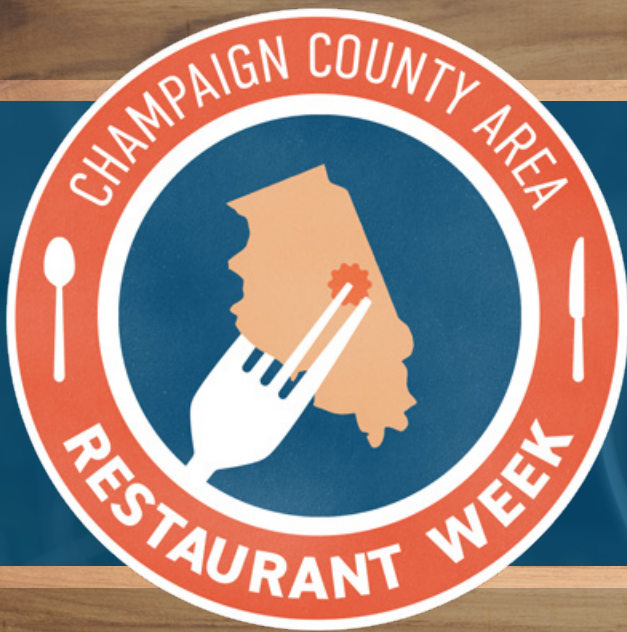
Egg souffle, herbed cream cheese, sharp cheddar on brioche bun with your choice of veggie sausage or bacon. Served with a side.

Soup Du Jour with Drip Coffee—\$7

Ask for our daily selection of seasonal soup. Served with toasted bread.

Burrata + Beets—\$10

Roasted beets with fresh burrata mozzarella, citrus vinaigrette, on a bed of arugula, served with buttery toast



Hopscotch Brunchette at The Literary

122 N. Neil St., Champaign | 217-954-1500
Hours: Wednesday–Sunday 9:00 a.m.–3:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Hop Breakfast Sandwich and a Drip Coffee—\$12

Egg souffle, herbed cream cheese, sharp cheddar on brioche bun with your choice of veggie sausage or bacon. Served with a side.

Soup Du Jour with drip coffee—\$7

Ask for our daily selection of seasonal soup.

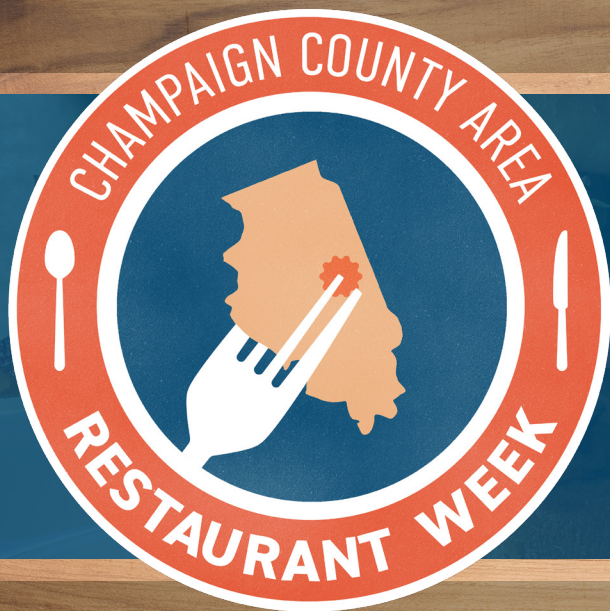
Hop Hamburger—\$12

Smash burger with Hop sauce + ketchup, onions, American cheese and pickles on a brioche bun.
Served with side.

Add avocado—\$2 | Add egg—\$2 | Add bacon—\$2 | Add pork belly—\$5

Yogurt + Granola—\$6

Snowville Farms Greek Yogurt, Hop granola, pomegranate, and house made clementine marmalade.



Houlihan's

1900 S. First St., Champaign | 217-819-5005

Lunch: Monday–Saturday 11:00 a.m.–2:00 p.m.

Dinner Monday–Saturday 5:00–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

LUNCH—\$19

Appetizer (choose one)

Chicken Tortilla Soup

House Salad—Bacon, corn, choice of blue cheese crumbles or white cheddar

3 Pan Fried Pork Dumplings—Sriracha, sesame-ginger soy sauce

Entrée (choose one)

Chicken Asian Chop Chop Salad—Sesame-glaze, snow peas, roasted peanuts, red bell peppers, jicama, wontons, peanut-ginger dressing

Houlihan's Burger—Lettuce, tomato, red onion

So. Cal Fish Tacos—Panko-breaded Atlantic Whitefish, chipotle mayo, napa cabbage, honey cumin dressing, sour cream

DINNER—\$29

Appetizer (choose one)

Seasonal Soup

Tuscan White Bean Salad—White beans, mixed greens, tomatoes, goat cheese

Loaded Guacamole—Topped with Cotija cheese served with chips

Entrée (choose one)

Brentwood Chicken Sandwich—Grilled or fried chicken on brioche with bacon, gouda, dijon, mayo, baby greens, tomato, red onion

Sedona Shrimp Pasta—Fettucine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps

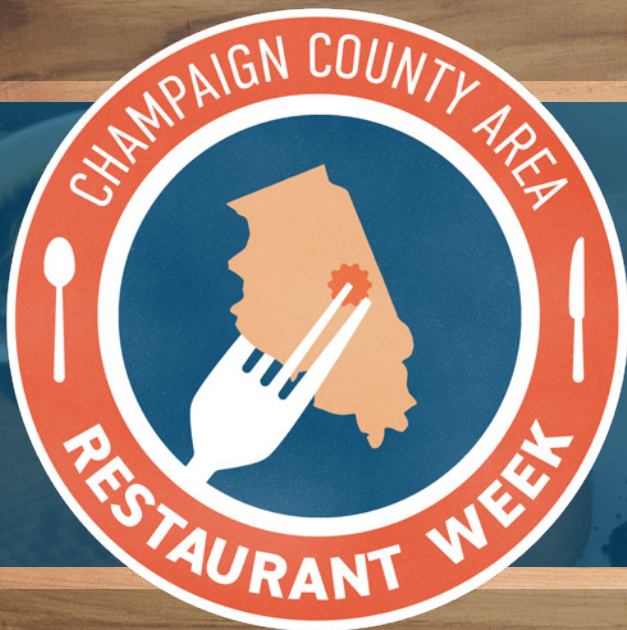
5oz Filet Mignon—Served with choice of 2 sides

Dessert (choose one)

Tiramisu

Snickers Brownie Sunday

Cheesecake



Industrial Donut

501 Commerce Dr., Savoy | 217-607-1323
Hours: Monday–Saturday 7:00 a.m.–1:00 p.m.

January 27–February 4



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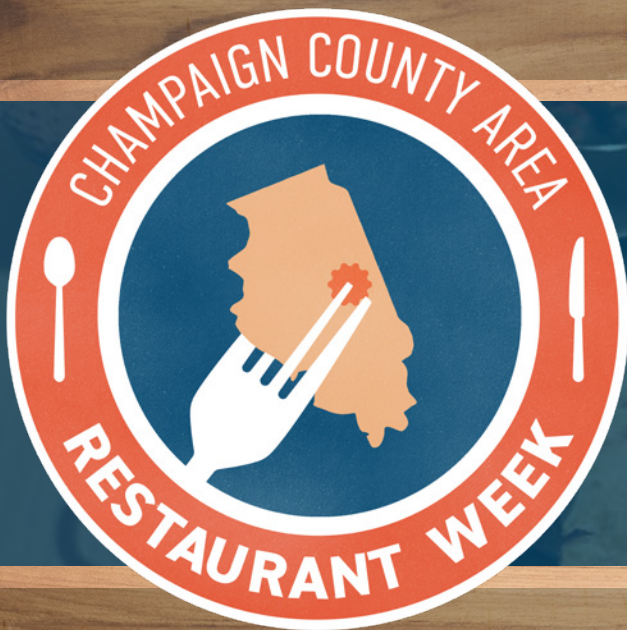
DINING OPTIONS

Dine-In • Online Ordering • Curbside Pickup • Delivery through GrubHub

Breakfast

MEALS FOR TWO—\$12 + TAX

Half dozen made-to-order donuts + 2 small hot drip coffees



Kohinoor Indian Restaurant

6 E. Columbia Ave., Champaign | 217-552-1384

Hours: Monday, Wednesday–Sunday 11:00 a.m.–3:00 p.m.
and 4:30–9:00 p.m.; Closed Tuesdays

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

Dine-In • Online Ordering • Curbside Pickup • Delivery through Uber Eats & GrubHub

Vegetarian Option—\$25

Includes a Samosa Appetizer, Mango Shake and Homemade Green Salad

Entrée (Choose One)

All entrées come with rice or naan

Paneer Makhani (Mild)—Paneer cheese in a creamy tomato curry

Bhuna Paneer Masala—Paneer cheese in our special kadai curry sauce with onion, tomato, and green pepper

Paneer Tikka Masala—Paneer cheese with sautéed bell pepper and onion, served in a creamy tomato curry

Aloo Gobi—Cauliflower, potatoes, onion, garlic, ginger, and herbs sautéed in spices

Malai Kofta—Fresh mixed vegetable rolls with cheese in a creamy curry

Paneer Saag—Spinach with cheese and spices

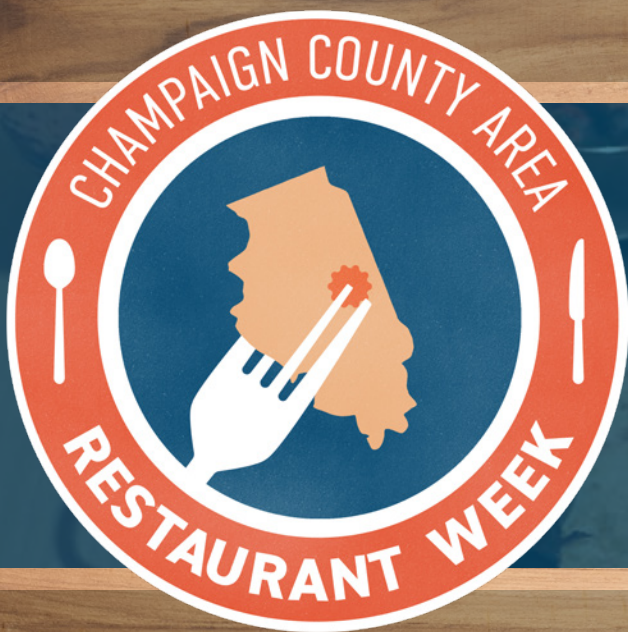
Chana Masala—Chickpeas, spices, onion, garlic, and ginger in sauce

Vegetables Vindaloo—Assorted seasonal vegetables in a spicy curry

Vegetable Biryani—Basmati rice with seasonal vegetables and mild spices

Bhuna Kofta—Fresh vegetable rolls with green chili, onion, garlic, and ginger in a spicy sauce

Yellow Dal—Yellow lentils with Indian spices in a light curry



Kohinoor Indian Restaurant

6 E. Columbia Ave., Champaign | 217-552-1384

Hours: Monday, Wednesday–Sunday 11:00 a.m.–3:00 p.m.
and 4:30–9:00 p.m.; Closed Tuesdays

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

Dine-In • Online Ordering • Curbside Pickup • Delivery through Uber Eats & GrubHub

Non-Vegetarian Option—\$30

Includes a Samosa Appetizer, Mango Shake and Homemade Green Salad

Entrée (Choose One)

All entrées come with rice or naan

Bhuna Chicken Chili Masala—Chicken, green chilies, onion, tomato, garlic, and ginger in sauce

Chicken Tikka Masala—Tender chicken breast roasted in a tandoor oven with a creamy tomato sauce

Kohinoor Bhuna Gosht—Cubes of lamb in gravy with browned onion, tomato, hot green chili, garlic, and ginger

Kohinoor Shrimp Dopyaza—Shrimp, onion, bell pepper, and grilled tomatoes in curry

Bhuna Shrimp Chili Masala—Shrimp sautéed with onion, tomatoes, green chilies, spices, and herbs in a spicy curry

Fish Makhani—Fish in a creamy tomato curry

Lamb Saag—Tender pieces of lamb with spinach and spices

Chicken Saag—Tender pieces of chicken in spinach blended with spices and herbs

Tandoori Garlic Chicken—Tandoori-roasted chicken marinated in garlic and ginger paste

Kohinoor Mixed Biryani—Basmati rice with shrimp, lamb, chicken, vegetables, and biryani masala

Tandoori Chicken—Tandoori-barbecued bone-in chicken in yogurt, garlic, ginger, and spices

River Shrimp

Mountain Chicken



La Bahía Grill

132 E. Church St., Champaign | 217-607-5958

Monday–Thursday 11:00 a.m.–10:00 p.m.;

Friday & Saturday 11:00 a.m.–Midnight;

Sunday 11:00 a.m.–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-person • Pick-Up Orders

Lunch & Dinner—\$35

Appetizer

(choose one)

Papas Locas

Nachos Supreme

Dinner Entrées

(choose one)

Korita Dish

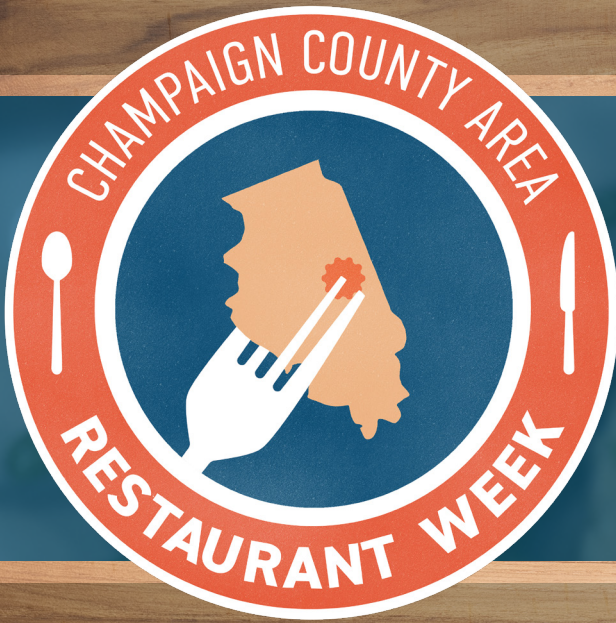
Volcán

Dessert

(choose one)

Churros

Chimi Cheesecake



La Paloma Food Truck

Check Facebook page for location and hours:
facebook.com/LaPalomaMexicanDelicacies
Call 217-621-7284 to confirm location

DINING OPTIONS

Order at Food Truck or by phone 217-621-7284 • Carryout

Individual meal—\$9.99

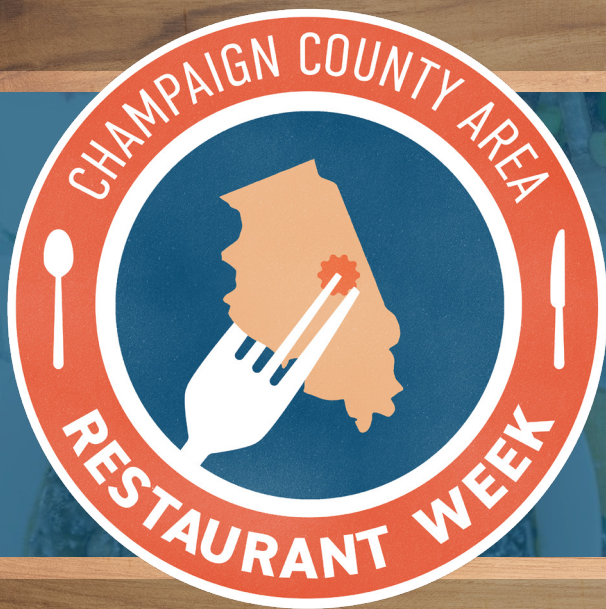
3 Regular Tacos your choice of meat, cilantro and onions
Side Rice and Beans

Meal for 2—\$16.99

2 Burritos or 6 Regular Tacos

Family Pack—\$39.99

6 Regular Tacos
1 Burrito
2 Cheese Quesadillas
Chips and Guacamole



Les Gourmet Cuisine

401 N. Broadway Ave., Urbana | 217-419-9162

Hours: Monday–Saturday 11:00 a.m.–8:00 p.m.

January 27–February 4



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DINING OPTIONS

In-Person • Carryout

Spicy Pork—\$14.25

Chicken Wings—\$12.50

Spicy Chicken Mayo—\$15.50

Goat Meat—\$14.50

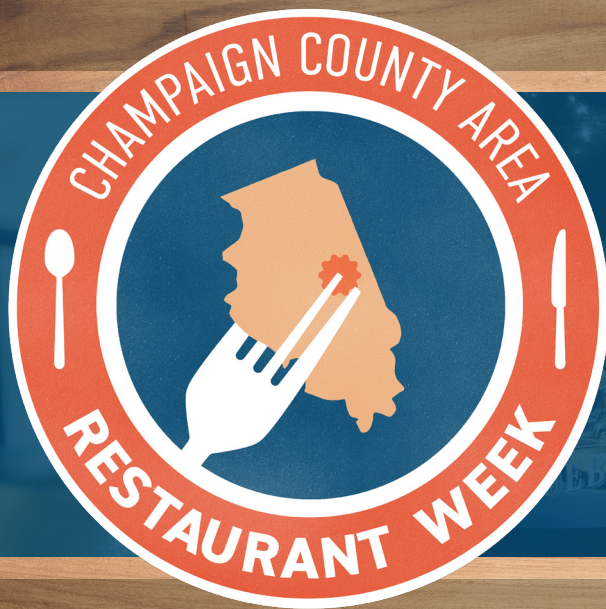
Steak Kabob—\$14.50

Pork Ribs—\$14.50

Fried Tilapia/Red Snapper—\$13.50

Chicken Shawarma—\$9.25

Steak Shawarma—\$10.50



The Main Scoop

403 E. Main St., Mahomet | 217-419-6653

Hours: Monday–Thursday 2:00–8:00 p.m.; Friday 2:00–10:00 p.m.; Saturday 12:00–10:00 p.m.; Sunday 12:00–8:00 p.m.

January 27–February 4



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DINING OPTIONS

In-Person • Carryout

Ice Cream Flight Sampler for Two—\$11

Craft Soda Float for Two—\$13

The Ultimate Party Pack—\$18.50

Choice of pint of ice cream + 4 homemade waffle cones/bowls + choice of gourmet popcorn



Maize at the Station

100 N. Chestnut St., Champaign | 217-355-3611
Hours: Monday–Friday 10:30 a.m.–10:00 p.m.; Saturday
10:00 a.m.–10:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Lunch—\$12

(served 11am-2pm)

FIRST COURSE (choose one)

Cup of Tortilla Soup
Guacamole

SECOND COURSE (choose one)

Taco Lunch

Two tacos and choice of one side

Pasta Poblana

Quesadilla Lunch

1 Grilled Quesadilla and choice of one side

Dinner—\$22

(served 5pm to close)

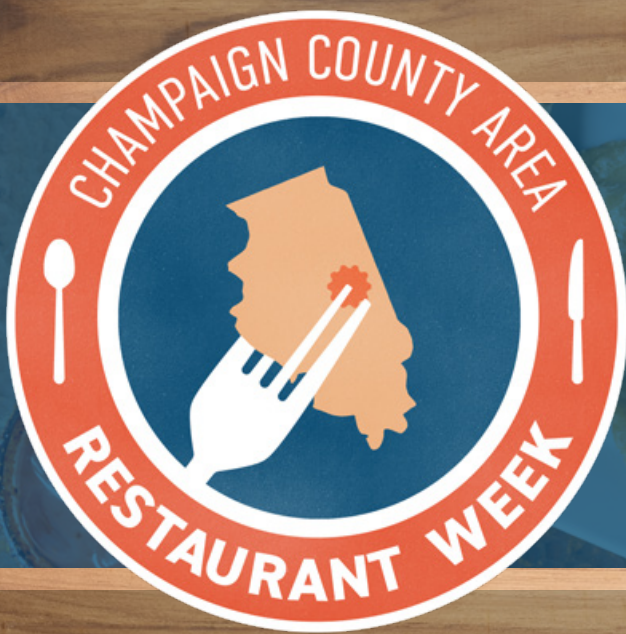
FIRST COURSE (choose one)

Cup of Tortilla Soup
Guacamole
Shrimp Ceviche

SECOND COURSE (choose one)

Birria Tacos
Chile Relleno
Enchilada Plate

Half Price Appetizers from 4pm to 6pm Monday through Friday



Maize on Campus

60 E. Green St., Champaign | 217-355-3600
Hours: Monday–Sunday 10:30 a.m.–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

Carryout • Online Ordering • Delivery

All Day Features

Burrito Combo for One—\$12

Any regular burrito with chips, salsa and drink

Burrito Combo for Two—\$22

Any two regular burritos with chips, salsa and two drinks

(Add ons or substitutions may result in additional charges)



Martinelli's Market

500C N. Walnut St., Champaign | 217-607-1306
Hours: Tuesday–Saturday 11:00 a.m.–7:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Lunch—\$12

Fried Mortadella Sandwich w/ Chips, Pickle, and Iced Tea

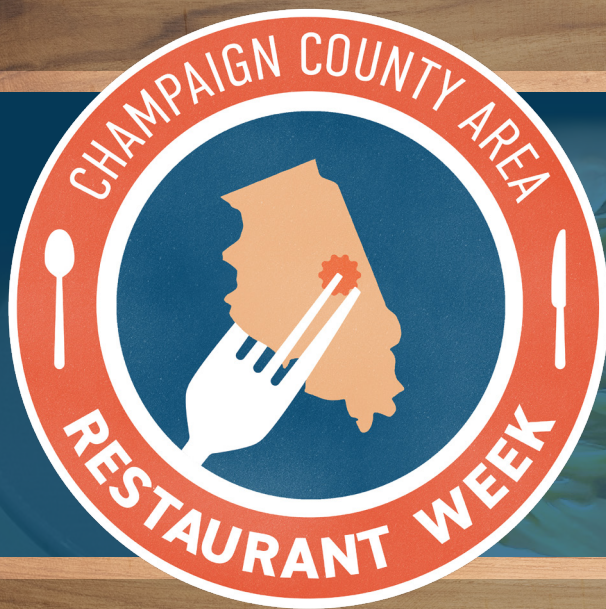
Volpi Mortadella • Spinach • Pecorino Romano
Peperoncini Peppers • Piquillo Pepper Aioli • Focaccia

Fig and Prosciutto Sandwich w/ Chips, Pickle, and Iced Tea

Martinelli's Mission Fig Jam • Grande Fresh Mozzarella
Wild Baby Arugula • Volpi Prosciutto • Baguette

Southern Tart Cherry and Pecan Salad w/ Iced Tea

Carrot • Radish • Dried Tart Cherries
Candied Pecans • Local greens
Sweet Tea Vinigerette



Nando Milano Trattoria

202 N. Neil St., Champaign | 217-954-1439

Hours: Monday–Thursday 5:00–10:00 p.m.; Friday &
Saturday 5:00–11:00 p.m.; Sunday 4:00–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Tasting Menu—\$42

Select one item from each course

Antipasti

Polenta Ai Funghi

Creamy polenta served with seasonal mushrooms and fondue

Arancino di Riso

Crispy saffron-infused fried rice ball filled with either smoked mozzarella and bolognese meat sauce, or mascarpone, pepato, and spinach. Served over marinara

Polpette all'Arrabbiata

Beef, ricotta, and porcini meatballs in arrabbiata sauce

Pasta/Carne/Pesce

Cacio e Pepe

Paccheri pasta, extra virgin olive oil, pecorino romano, black pepper

Cannelloni di Melanzane

Baked eggplant cannelloni filled with bolognese meat sauce, topped with bechamel and parmesan

Baccala alla Livornese

Atlantic cod in a light tomato sauce with olives, capers, and onions, served over soft polenta

Pollo alla Parmigiana

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

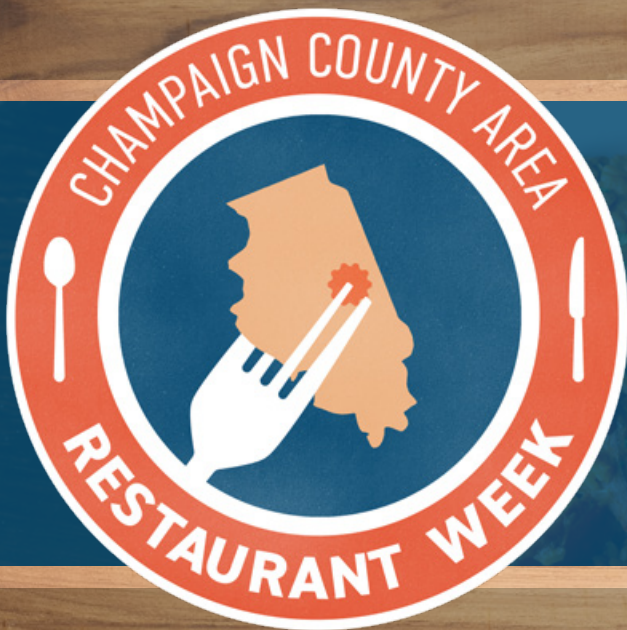
Dolci

Panna Cotta ai Frutti di Bosco

Vanilla-infused Italian custard, topped with mango coulis

Gelato

One flavor of gelato, served with housemade Chantilly whipped cream



Neil St. Blues

811 W. Springfield Ave., Champaign | 217-607-8179

301 N. Neil St., Champaign | 217-531-1150

Hours: Tuesday–Thursday 11:00 a.m.–9:00 p.m.;

Friday & Saturday 11:00 a.m.–10:00 p.m.

Sunday 11:00 a.m.–7:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner

Cajun Shrimp & Scallop Seafood Alfredo— \$42

Sautéed shrimp, bell peppers, onion, and garlic, simmered in a Pinot Grigio parmesan cream sauce, tossed with fettuccini noodles and topped with seared scallops.

Choice of soup or salad, then dessert of your choice.

Best paired with a glass of Pinot Grigio.

Braised Short Ribs—\$32

Braised short ribs, accompanied with a red wine demi-glace, next to buttered garlic, chive mashed potatoes, served with a side of your choice. Your choice of soup or salad to start.

Best paired with a glass of Cabernet Sauvignon.

Smoked Half Chicken—\$22

Smoked half chicken, seasoned to perfection, smoked with a hickory and mesquite wood chip blend, served with 2 sides of your choice.



Pekara Bakery & Bistro

811 W. Springfield Ave., Champaign | 217-607-8179

Hours: Wednesday–Saturday 7:00 a.m.–2:00 p.m.;

Sunday 8:00 a.m.–3:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Breakfast & Lunch—\$12

French Toast Breakfast with Breakfast Potatoes and Drip Coffee

Thick-cut brioche French toast • Strawberries • Blueberries

Mascarpone • Real Maple Syrup

House-cut Breakfast Potatoes

CBLT (Croissant Bacon Lettuce and Tomato) with Chips and Iced Tea

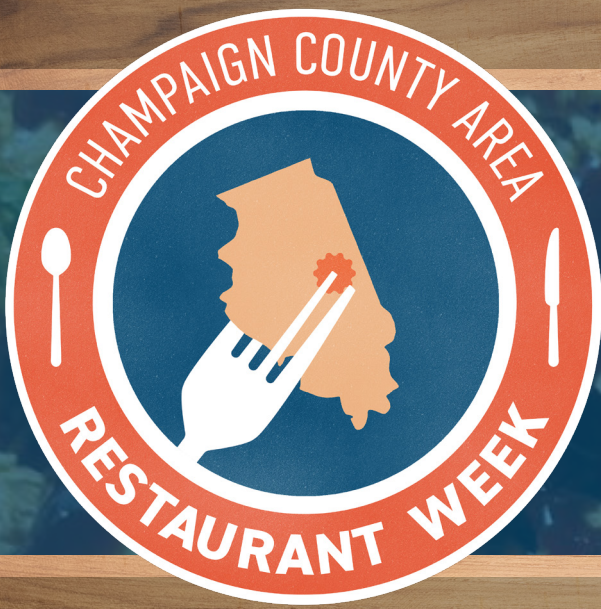
Central Illinois Bakehouse Butter Croissant

Bacon • Tomato • Local Lettuce • Spicy Mayo

Caprese Salad with Bread and Iced Tea

Halved medley tomatoes • Mozzarella Pearls

Fresh Basil • Balsamic Vinaigrette



Piato To Go

See food truck locations & hours below | 217-344-9015

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

Carryout

Restaurant Week Special

Starting January 30

Tequila Lime Grilled Chicken Club Sandwich with a side—\$11

Schedule & Hours

Monday

Urbana Courthouse 11:00 a.m.–2:00 p.m.

Tuesday

U of I Research Park Enterprise Works 11:00 a.m.–2:00 p.m.

Urbana VFW 5:00–7:00 p.m.

Wednesday

Carle Clinic on Windsor Urbana 11:00 a.m.–2:00 p.m.

Don's Auto in Homer 4:30–7:00 p.m.

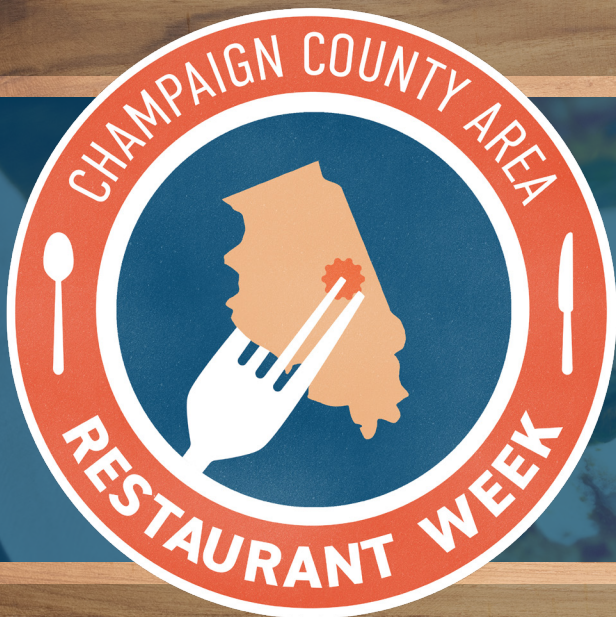
Thursday

Gibson City Area Hospital 11:00 a.m.–7:00 p.m.

Friday

Carle Hospital South Clinic 10:30 a.m.–2:00 p.m.

Athletica in Philo 5:00–7:00 p.m.



Pizzeria Antica

10 E. Chester St., Champaign | 217-530-4137

Hours: Monday–Thursday 4:00–9:00 p.m.; Friday–Saturday
11:00 a.m.–10:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner—\$22

STARTER

Choice of Small Salad

ENTRÉE

(Choose One)

Margherita

Crushed San Marzano Tomato, Fresh Basil, Fresh Mozzarella

Pepperoni

Crushed San Marzano Tomato, Fresh Mozzarella, Fresh Basil, Cup and Char Pepperoni

Pomodorini

Fresh Mozzarella, Prosciutto di Parma, Grape Tomato, Fresh Arugula, Parmigiano Reggiano

Diavola

Fresh Mozzarella, Calabrese Salami, Calabrese Peppers, Fresh Arugula, Parmigiano Reggiano

DESSERT

Bindi Italian Gelato



Po'Boys Restaurant

202 E. University Ave., Urbana | 367-2255
Hours: Wednesday–Sunday 11:00 a.m.–8:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Online Ordering • Curbside Pickup

Lunch & Dinner

Meals for One—\$16.50

(choose one)

8" One topping Pizza and a House Salad

BBQ Pork Sandwich with Homemade Kettle Chips and Mac n' Cheese

BBQ Sliced Beef Sandwich with Homemade Kettle Chips and Mac n' Cheese

BBQ Sampler: a taste of our Pork, Beef, Rib Tips and Polish Sausage

Meals for Two—\$24.95

(choose one)

12" Pizza Pick One: Build your own, Combination, Spinach Veggie, BBQ Chicken, or BBQ Po' Boy
AND 6 homemade Breadsticks

BBQ Platter: 2 of our house-smoked meats and 2 homemade sides

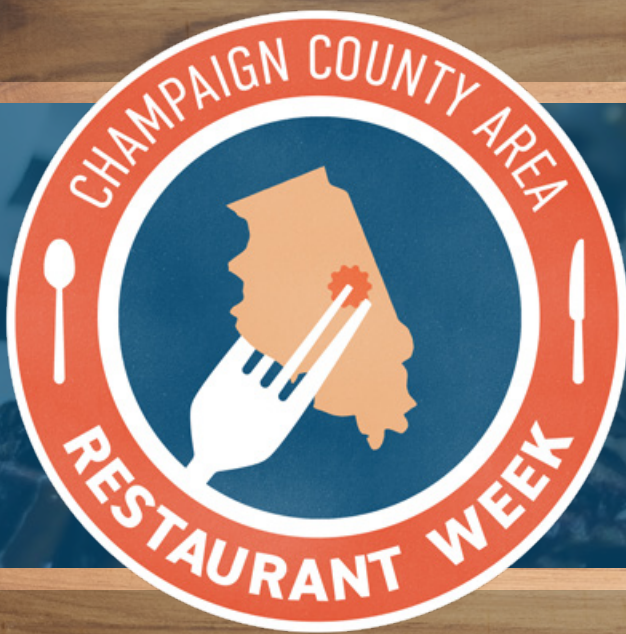
Full Rib Tips served with 2 homemade sides

Meals for Four—\$43.95

(choose one)

16" Pizza Pick One: Build your own, Combination, Spinach Veggie, BBQ Chicken, or BBQ Po' Boy
AND 8 homemade Breadsticks

BBQ Family Pack: 1 ½ pounds Pulled Pork or Sliced Beef, Pint of Mac n' Cheese, Basket of homemade Kettle Chips



Project 47 Smokehouse

101 N. Lombard St., Mahomet | 217-586-3456

Hours: Sunday & Tuesday–Thursday 11:00 a.m.–8:00 p.m.;
Friday & Saturday 11:00 a.m.–9:00 p.m.; Closed Mondays

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Dinner

THE BEGINNING

Southwest Pork Green Chili—\$7

Smoked pulled pork, onion, green chilis with a corn bread muffin

Jambalaya—\$8

Couscous, andouille sausage, chicken, peppers, tomato, onion

Buffalo Shrimp Skewers—\$14

Tiger shrimp tossed in buffalo sauce, bleu cheese crumbles, green onion

Southwest Pork Egg Rolls—\$14

Smoked pulled pork, mixed corn salsa, peppers, melted cheddar and monterey jack cheese, chipotle ranch

THE MAIN

Birria Tacos—\$18

Marinated shredded beef, melted fresco queso, red consome, fried corn tortillas, mexican street corn, chips & salsa

Peach Bourbon Glazed Salmon—\$22

Atlantic salmon, peach bourbon glaze, mashed potatoes, green beans

BBQ Shrimp Jambalaya—\$22

Tiger shrimp tossed in Hot BBQ sauce on a bed of couscous, andouille sausage, chicken, peppers, tomato, onion

Country Fried Steak—\$20

Breaded and fried steak, gravy, mashed potatoes, green beans

THE DESSERTS—\$7

All Desserts Provided by Lucky Moon Pies

(choose one)

Chocolate Bourbon Pie

Hummingbird Cake

Praline Bread Pudding



Red Herring Vegetarian

1209 W. Oregon St., Urbana | 217-367-2340

Hours: Monday–Friday 11:00 a.m.–2:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Lunch

Nachos Supreme—\$8

Burger, cup of soup or salad, and a cookie—\$15



The Ribeye

1701 S. Neil St., Champaign | 217-351-9115

Hours: Monday–Thursday 4:30–9:00 p.m.; Friday &
Saturday 4:30–9:30 p.m.; Sunday 4:00–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Steak & Wine Dinner for Two—\$54.00

16 total ounces of hand cut ribeye shared just as you choose, with unlimited trips to the salad bar, fresh baked bread, and choice of baked potato, rice, broccoli, or steak fries for each of you, and a half carafe of table wine to share.

Wine includes Burgundy, Rose, or Chablis. Upgrade your wine and take \$10 off any bottle.

Share additional ounces of hand cut ribeye to your dinner for only \$2 per ounce
(2 oz increments, up to 32 oz)



Seven Saints

32 E. Chester St., Champaign | 217-351-7775

Hours: Sunday–Thursday 11:00 a.m.–11:00 p.m.;
Friday–Saturday 11:00 a.m.–12:00 a.m.

January 27–February 4



#ccrestaurantweek

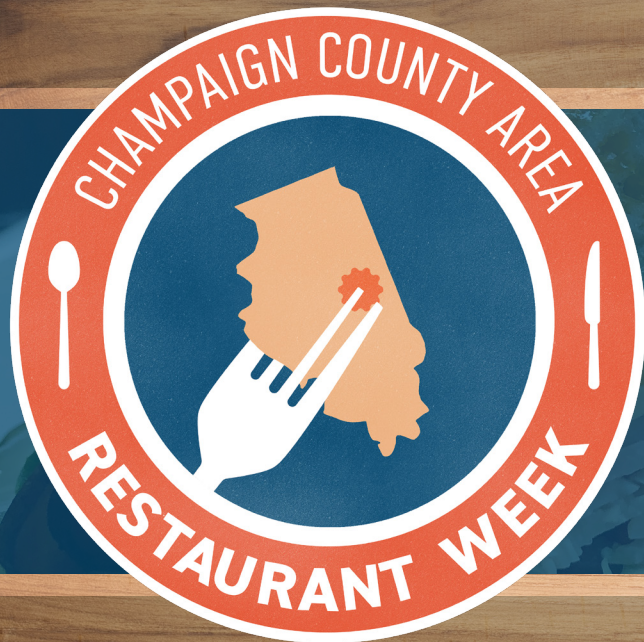
DINING OPTIONS

In-Person

Lunch & Dinner—\$12

Triple S Combos

Choose a selection from the slider, salad, or side/soup



Silvercreek

402 N. Race St., Urbana | 217-328-3402

Hours: Lunch: 11:00 a.m.–2:30 p.m.

Dinner: Tuesday–Saturday 5:00–8:00 p.m.; Sunday 4:00–8:00 p.m.

January 27–February 4

#ccrestaurantweek

DINING OPTIONS

In-Person

Lunch—\$14

ENTRÉES

All entrees include a cup of soup, choice of French fries, sweet potato fries, or house-made chips, and a fresh baked cookie

Silver Salad (gf)

mixed greens • red onion • carrots • heirloom cherry tomatoes • cucumber • avocado hard boiled egg • smoked ham & turkey breast • cheddar • choice of dressing
we recommend our house-made lime-chili dressing

Trainwreck

house-made Zorba roll • smoked ham & turkey breast • applewood smoked bacon cheddar & Swiss • lettuce • tomato • avocado aioli

Applewood BLT

sourdough • candied bacon • lettuce • tomato • avocado • goat cheese • mayo

Gourmet Grilled Cheese (v)

sourdough • cremini mushrooms • grilled tomatoes balsamic vinegar • smoked gouda & parmesan
served open-faced

*Silvercreek Burger

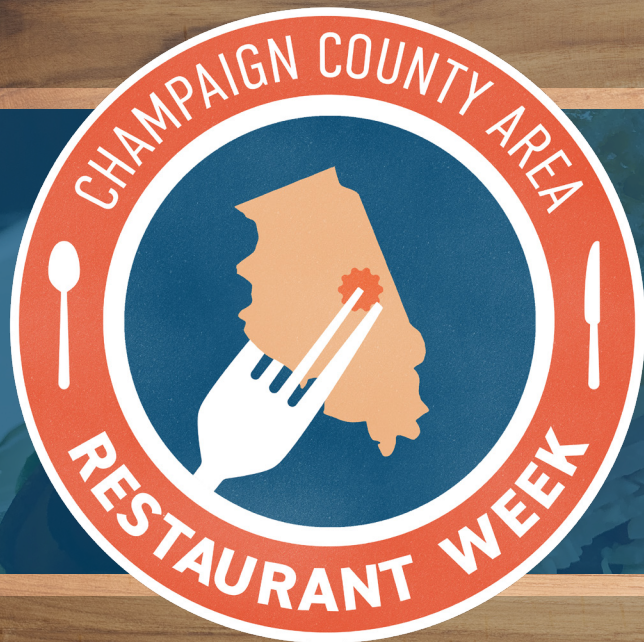
(cooked to order)

lettuce • tomato • red onion • mayo • choice of cheese

gf = gluten free | v=vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
To help keep our costs to our customers as low as possible, we offer a cash discount of 4% for cash purchases.

Our menu prices reflect the discounted price.
If you choose to use a credit or debit card an additional fee of
4% will be added to your total.



Silvercreek

402 N. Race St., Urbana | 217-328-3402

Hours: Lunch: 11:00 a.m.–2:30 p.m.

Dinner: Tuesday–Saturday 5:00–8:00 p.m.; Sunday 4:00–8:00 p.m.

January 27–February 4

#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner—\$32

FIRST COURSE *(choose one)*

Truffle Fries (gf v)

house-cut fries • truffle oil • parmesan cheese • fresh herbs

Boom Boom Shrimp

hand breaded & deep fried • spicy aioli • sweet chili sauce • mixed greens

Field Greens Salad (gf v)

carrots • cucumbers • cherry tomatoes • red onion • choice of dressing

Cup Soup du Jour

SECOND COURSE *(choose one)*

Coconut Shrimp Dinner Salad (Vegetarian Available)

arugula • field greens • fried goat cheese • lemon zest
seasonal berries • honey roasted pecans • red onion
poppyseed dressing

Shrimp & Grits (gf)

grilled jumbo shrimp • andouille sausage • cheddar grits
green onion • bourbon glaze

Andouille Pork Chop

andouille stuffing with apple puree, wild rice, & pecans
haricots verts

Roasted Curry Cauliflower (gf v)

olive oil • house curry blend • roasted vegetables
roasted fingerling potatoes

Apple Amaretto Chicken

almonds • diced apple • apple-amaretto glaze roasted garlic
mashed potatoes • roasted vegetable medley

*Bison Burger (cooked to order)

Jack Daniel's glaze • bacon • fried onion straws • tomato •
arugula smoked gouda • truffle fries

THIRD COURSE *(choose one)*

Chocolate Solution Cake

Silvercreek's traditional dark chocolate cake • rich chocolate
mousse • chocolate ganache • whipped cream • fresh mint

Crème Brûlée

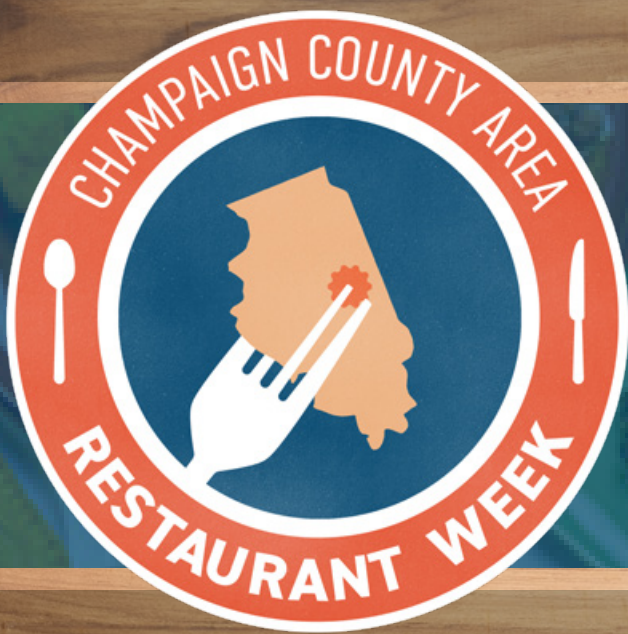
flavor varies daily

Pastry Chef's Dessert Special

gf = gluten free | v=vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
To help keep our costs to our customers as low as possible, we offer a cash discount of 4% for cash purchases.

Our menu prices reflect the discounted price.
If you choose to use a credit or debit card an additional fee of
4% will be added to your total.



Stango Cuisine

500 N. Walnut St., Champaign | 217-369-3566

Hours: Tuesday–Sunday 3:00–7:00 p.m.;
Saturday 12:00–8:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout • Online Ordering • Delivery through Grubhub, DoorDash, UberEats, and EatStreet

Lunch & Dinner

\$25.99

Make one selection from each of the following:

Appetizer

Chicken Samosa • Vegetable Samosa • Plantains
Beef Samosa

Entrée

Beef Stew • Chicken Curry • Gizdodo (Gizzards + plantains +
greens or beans)

Side#1: Nshima, Stango Rice, Sweet Potatoes or Plantains

Side#2: Greens (Kale), Pinto Beans

Dessert

Beignets

\$26.99—The Vegetarian

Sweet potatoes, Rice, Nshima, Greens(Kale), Pinto Beans, and
choice of appetizer.

Dessert

Beignets (Vegan/Vegetarian)

\$33.99

Make one selection from each of the following:

Choice of Appetizer

Entrée

Oxtail • Goat Meat • Whole Tilapia

Side#1: Nshima, Stango Rice, Sweet Potatoes, or Plantains

Side#2: Greens (Kale), Pinto Beans

Dessert

Beignets

\$35.99—Emma's Platter

Choice of Appetizer

Emma's Platter

A sample of our beef stew, chicken curry, Stango rice, Nshima,
sweet potatoes, greens, beans & Hungarian sausage.

Dessert

Beignets



Sticky Rice

415 N. Neil St., Champaign | 217-954-1929

Hours: Monday, Wednesday–Saturday 11:00 a.m.–9:00 p.m.,
Sunday 12:00 p.m.–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Lunch & Dinner—\$12

Roll Your Own Spring Rolls!

Comes With

Rice Paper (gluten-free!) x 4
Shrimp
Sliced Pork
Shredded Lettuce
Shredded carrots
Sliced cucumbers
Vermicelli rice noodles

*Protein may be substituted for steamed yellow tofu

*Additional rice paper 3/\$1



Sun Singer Wine & Spirits

1115 Windsor Rd., Champaign | 217-351-1115

Hours: Monday–Thursday 10:30 a.m.–8:30 p.m.;

Friday 10:30 a.m.–9:30 p.m.; Saturday 10:00 a.m.–9:30 p.m.;

Sunday 10:00 a.m.–8:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

All Day Specials

SMALL PLATES

Lobster Nachos—\$14

lobster claw meat, lettuce, tomato, jalapeno, creamy white queso, cilantro, sour cream & pico over corn tortilla chips

Warm Spinach & Artichoke Dip—\$12

served with pita rounds

Scallop & Avocado Mousse Tostada—\$15

seared scallops, avocado, cilantro, micro-greens, tortilla chips

Mac & Cheese Bites—\$14

cavatappi & aged cheddar mornay, panko crusted & fried, served with chipotle ranch, micro arugula & shaved manchego

RETRO SANDWICHES

Hot Beef & Morel—\$17

roasted beef, roasted peppers, horseradish onion mayo and morel-leek jack cheese on an onion ciabatta roll

Southwest Turkey—\$17

smoked turkey & turkey pastrami, stone ground mustard, peppadew peppers, salsa jack cheese served on tomato focaccia

DESSERTS

Bourbon Caramel Crème Brûlée—\$8.5

Strawberry compote, chocolate mousse

Pineapple Upside Down Cake—\$7.5

mini-cakes infused with vanilla and cinnamon

Fruit Tarts—\$7

sweet tart crust, pastry crème, assorted fruits, raspberry sauce, whipped cream

Cinnamon Bun Bread Pudding—\$7.5

brown sugar, cinnamon & pecans, maple cream cheese icing

Brunch

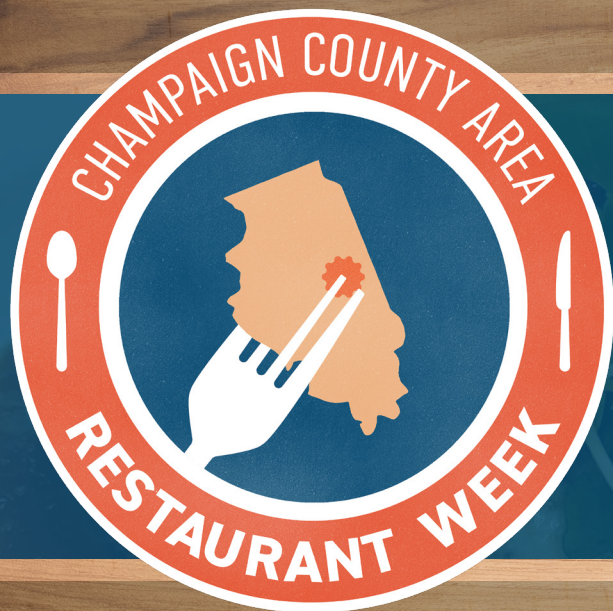
Saturday & Sunday 10am–2pm

Monte Cristo Sandwich—\$14

batter fried with brioche bread, gruyere, Swiss cheese, maple-dijon aioli, Applewood smoked-honey cured ham

Smoked Salmon Omelet—\$19

Beechwood smoked Atlantic salmon, avocado, house red sauce & cream cheese. Served with hash browns or veggie hash & toast



Sun Singer Wine & Spirits

1115 Windsor Rd., Champaign | 217-351-1115

Hours: Monday–Thursday 10:30 a.m.–8:30 p.m.;

Friday 10:30 a.m.–9:30 p.m.; Saturday 10:00 a.m.–9:30 p.m.;

Sunday 10:00 a.m.–8:00 p.m.

January 27–February 4



#ccrestaurantweek

Dinner

3 Courses—\$42 (+ tax)

(One Choice per Course)

1ST COURSE

Lobster Nachos

Warm Spinach & Artichoke Dip
Scallop & Avocado Mousse Tostada
Mac & Cheese Bites

2ND COURSE

Chicken Piccata

lightly breaded chicken breast, lemon caper butter sauce, grilled asparagus & wild rice pilaf

Beef Tenderloin Medallions

grilled to order, risotto, button mushrooms, grilled asparagus & Béarnaise sauce

New Orleans Shrimp

grilled Tiger shrimp & New Orleans compound butter with white rice pilaf and vegetable medley

Pineapple Vegetable Skewers

with wild rice,

ADD grilled chicken or smoked tofu +\$5

Grilled Lamb Chops

wild rice & grilled asparagus, topped with rosemary butter

3RD COURSE

Bourbon Caramel Crème Brulée

strawberry compote, chocolate mousse

Pineapple Upside Down Cake

mini-cakes infused with vanilla and cinnamon

Fruit Tarts

sweet tart crust, pastry crème, assorted fruits, raspberry sauce, whipped cream

Cinnamon Bun Bread Pudding

brown sugar, cinnamon & pecans, maple cream cheese icing



Watson's Shack & Rail

211 N. Neil St., Champaign | 217-607-0168
Hours: Monday 4:00–9:00 p.m., Tuesday–Saturday
11:00 a.m.–10:00 p.m.; Sunday 4:00–9:00 p.m.

January 27–February 4



#ccrestaurantweek

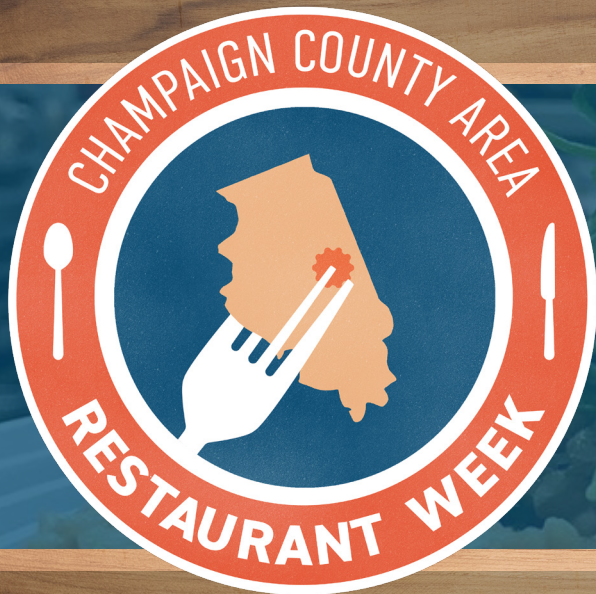
DINING OPTIONS

In-Person

Dinner Only (after 4pm)

Sauce Boss Chicken Parm—\$22

An organic breaded chicken breast on a bed of garlic spaghetti noodles, topped with melted mozzarella and three rows of marinara, alfredo and vodka sauce finished with parmesan and a sprinkle of parsley



The Wheelhouse

109 N. Main St., St. Joseph | 217-469-6252

Hours: Tuesday–Saturday 5:00–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person

Dinner—\$32

APPETIZER

Choose one

Cream of Tomato with Grilled Cheese Croutons

The Big Salad: Greens, Onion, Cucumber, Lemon Dijon Vinaigrette

Ropp Jersey Creamery Herb & Garlic Cheese Curds with Beer Mustard

ENTRÉE

Choose one

Grass Fed Beef Stew, Onion, Garlic, Tomatoes, Celery, Cabernet, Herbs, Roasted Potatoes, Grilled Bread

Suggested pairing Charles Smith Cabernet Sauvignon

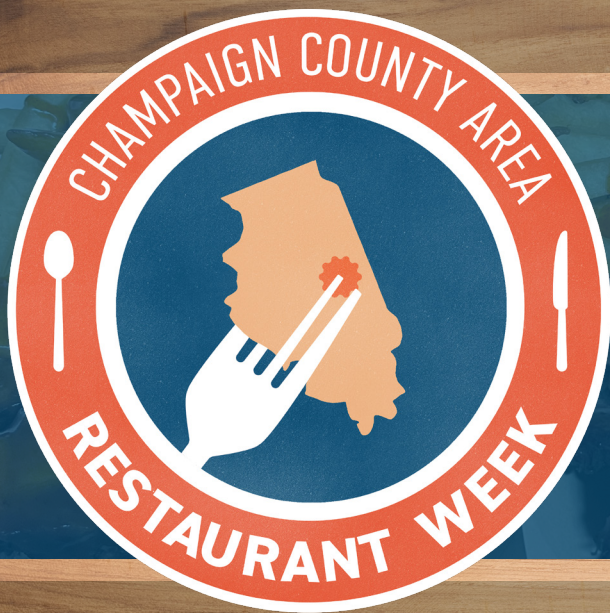
Roast Turkey Stroganoff, Mushrooms, Onion, Garlic, Orzo Pasta, Cream, White Wine, Crème Fraiche, Green Onion

Suggested pairing Deloach Pinot Noir

Winter Vegetable Pot Pie: Carrots, Onion, Celery, Mushrooms, Garlic, Fresh Herbs, Puff Pastry (vegetarian)

Suggested pairing Durand Sauvignon Blanc

CHOICE OF DESSERT



Wood N' Hog BBQ

500 N. Walnut St., Champaign | 217-607-0120

Hours: Monday–Saturday 11:00 a.m.–9:00 p.m.

January 27–February 4



#ccrestaurantweek

DINING OPTIONS

In-Person • Carryout

Restaurant Week menu available only at Downtown Champaign location.

Lunch & Dinner

BOGO Buy One Get One 1/2 off

(Choose one)

BBQ Chicken

Pork Rib Tip

Orders include two sides Bake Beans, Potato Salad, Coleslaw or French Fries