

83 Vietnamese Cuisine 2502 Village Green Pl., Champaign Hours: Monday-Saturday 11:00 a.m.-7:45 p.m.

DINING OPTIONS

In-Person

NO SUBSTITUTIONS OR MODIFICATIONS

APPETIZERS Shumai-\$8 (4pcs.)

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

Steamed Pork Belly Bun —\$8 (2pcs.)

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

Fried Spring Rolls—\$10 (6pcs.)

Shrimp filled mini spring rolls flash fried. Like a traditional ega roll, but rolled with rice paper instead of an egg roll wrapper. Served with lettuce to wrap and dip into our house Asian vinaigrette.

Asian Calamari—\$12

Lightly battered squid flash fried on top of a bed of lettuce. Served with a sweet vinaigrette for dipping.

SOUPS

Crab/Pork Tomato Soup—\$20

Bun Rieu: A complex tomato, egg, minced crab and shrimp broth base. Served with minced pork, sliced pork roll and round rice noodles. Topped with green onion, white onion, mint, basil, and cilantro. An undiscovered traditional Vietnamese dish that you will not find in most restaurants.

Pho-\$18

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.

Chicken Rice Soup—\$15

A rice porridge soup topped with shredded chicken, green onions, fried scallions and cilantro. Comes with chopped crunchy Asian breadsticks over the top of the soup. A traditional Asian comfort soup.

RICE

Hainan Chicken and Rice-\$25

Poached chicken with seasoned rice. Served with a salad, cucumbers and a ginger 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.

Hot Braised Beef -\$20

Slices of tender beef that is battered, flash fried, and topped with a sweet brown sauce. Served with pickled veggies and salad

SANDWICH Pork Belly Banh Mi-\$14

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

DESSERTS

Mixed Asian sweet treats -\$8

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

Steamed sweet custard buns -\$6 (3pcs.)

Sweet bean custard filled flour buns steamed to order.



A Taste of Both Worlds

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

DINING OPTIONS

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

Lok-Lak-\$14.30

Cambodian beef salad—thinly sliced steak on a bed of rice, fresh romaine lettuce, cucumbers, tomatoes, cilantro.

Num Pang Burger—\$12.74

Cambodian Banh Mi Burger—beef patty with our signature roasted pork, shredded daikon and carrots, cucumbers, cilantro, sriracha mayo on brioche buns.

Crispy Chicken Joy—\$15.95

Filipino-style fried chicken inspired by the popular Filipino fast food restaurant. Served with a side of rice gravy.

Bistek-\$14.82

Beef steak—Thinly sliced steak stir fried with our house sauce and other spices garnished with onions served with a side of rice.

Buko Pandan—\$6.00

A rich, creamy and decadent Filipino dessert with pandan leaf flavor, coconut cream, coconut milk, evaporated milk, tapioca pearls and coconut strings.

Watermelon Juice-\$3.00

A refreshing drink with watermelon chunks, sugar and evaporated milk.

Cantaloupe Juice—\$3.00

A deeply refreshing Filipino drink made with shredded ripe cantaloupe, condensed milk and evaporated milk.



BakeLab

410 N. Lincoln Ave., Urbana | 217-666-0355 Hours: Daily 8:00 a.m.-6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Drinks

Espresso-\$3

Cappuccino-\$4

Drip Coffee 12 oz—\$3

Americano 16 oz-\$4

Latte 16 oz-\$5

Barista Hall of Fame Latte 16 oz—\$6

Pastries

Butter Croissant—\$4

Almond Croissant—\$5

Chocolate Croissant—\$5

Caprese Croissant—\$5

Sunrise Croissant—\$6

Ham and Cheese Croissant—\$6



Baldarotta's Porketta & Sicilian Sausage

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

DINING OPTIONS

In-Person • Carryout

Lamb-Brusco-\$17

Herb Roasted Australian Lamb, Speck Prosciutto, Spinach, Roasted Mushrooms, Fresh Mozzarella, Lambrusco Cream Sauce, Rosemary Focaccia

Portobello Po-Boy-\$12

Portobello Mushrooms, Spinach, Roasted Red Peppers, Onion, Marinated Mozzarella, Basil-Pistachio Pesto, Balsamic Glaze, Hoagie

The Broadway Bully—\$15

Berkshire Pork Roast, Calabrian Remoulade, Broccoli Rabe, Provolone, Italian Long Hots, Seeded Hoagie

Lemon Tiramisu-\$7



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.

DINING OPTIONS

In-Person • Reservations at www.biggrovetavern.com

Three Course Meal —\$33

SALAD

choice of

Caeser

crisp romaine, croutons, asiago cheese, caesar dressing

Kale and Quinoa

fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

Wedae

baby iceberg lettuce, smoked bacon, bleu cheese, fried shallots, creamy herb vinaigrette

ENTRÉE

choice of

Steak Frites

medallions of marinated, grass-fed, beef tenderloin, red wine sauce, herb butter, with truffle fries

Shrimp and Grits

grilled shrimp, chorizo, bacon, mixed peppers, white cheddar grits

Mushroom Ravioli

mushroom stuffed ravioli in a brandy mushroom alfredo sauce, topped with parsley

Vegan Sweet Potato Tacos

sweet potato tacos on corn tortillas with cilantro, onion, and soy chili glaze, with sides of rice, beans, and avocado

DESSERT

choice of

Bourbon Bread Pudding

sourdough bread pudding baked with old forester bourbon, topped with an old forester brown sugar glaze, and vanilla ice cream

Lemon Tart

over strawberry sauce

Sorbet

ask your servers about today's flavors

Weekend Brunch Specials

Served from 10 AM to 2 PM Sunday, January 28

BANGERS AND MASH-\$13

crispy pork sausage, thick cut nueske bacon, mashed potatoes, brandy peppercorn gravy, topped with a friedegg and green onions

EGG FOO YOUNG-\$13

egg pancakes with green onions, celery, garlic, shrimp, and bean sprouts, served with an asian slaw with brussels sprouts, fresno chiles, bamboo shoots and carrots, and rice, drizxled with a house made sweet and sour sauce



Billy Barooz

2521 Village Green Pl., Champaign | 217-355-8030 Hours: Sunday-Thursday 11:00 a.m.-9:00 p.m.; Friday & Saturday 11:00 a.m.-11:00 p.m.

DINING OPTIONS

In-Person

Steak Burger with Drunken Goat Cheese—\$23

Our brisket and short rib chopped steak burger sprinkled with savory seasoning, grilled Medium, topped with goat cheese infused with Cabernet and herbs, and served on a toasted pretzel bun with arugula, Dijonnaise, and a relish of sweet onion, tomato and capers. Comes with choice of side.

Salmon with Orzo in Lobster-Sherry Cream—\$33

With apple, sage and pecans. Served with toasted garlic bread and choice of vegetable.

Beef Tournedos with Chevre-\$43

Angus tenderloin, fresh goat cheese, Cabernet braised shallot, veal demi-glace, roast garlic mashed potatoes and choice of vegetable.



Cafe Sababa

503 E. John St., Champaign | 217-344-1328 Hours: Monday–Thursday 11:00 a.m.–1:30 p.m

DINING OPTIONS

In-person • Carryout

Lunch

Sweet Potato Croquettes—\$13

Five sweet potato croquettes over a bed of spring greens dressed in a fresh lemon vinaigrette with mango salsa and a fresh lime aioli



Chophouse on Main 401 E. Main St., Mahomet | 217-250-2237 Hours: Daily 11:00 a.m.-9:00 p.m.

DINING OPTIONS

In-person

Seasonal Burrata Bruschetta-\$13

Locally made whole grain bread, Cranberry Orange Compote, Burrata Mozzarella, Honey and Candied Pecans

Osso Bucco Pork-\$22

20 oz Portion of Fall-off-the Bone Pork in a White Wine Tomato Sauce, Served over Rice Pilaf with a Side of Broccoli

Seafood Ravioli-\$33

6 Ravioli stuffed with Lobster, Shrimp and Scallops in a Sweet Corn Red Pepper Cream sauce. Served with 4 cajun Shrimp, 2 slices of locally made focaccia, and choice of a small House or Caesar Salad



Dee-Dee's Beef

619 E. Green St., Champaign | 217-621-7441 Hours: Thursday—Saturday 5:00—9:00 p.m.

DINING OPTIONS

In-Person • Carryout

Dee-Dee's Cutlets Sandwich—\$13

Dee-Dee's Cutlets are juicy, crispy, chicken cutlets served on our deli rolls covered with mozzarella and your choice of extra toppings



Esquire Lounge

106 N. Walnut St., Champaign | 217-398-5858 Hours: Daily 11:00 a.m.–1:00 a.m.

DINING OPTIONS

In-person • Carryout

PIZZA FOR TW0-\$25

Mix and match your choice of any specialty pizza or a build-your-own three topping pizza. Side salad included.



ET's Downtown

107 E. Sangamon Ave., Rantoul | 217-893-0222Hours: Monday–Thursday 11:00 a.m.–9:00 p.m.;
Friday 11:00 a.m.–10:00 p.m.; Saturday & Sunday 8:30 a.m.–9:00 p.m.

DINING OPTIONS

In-person

Three-Course Meal—\$18

Smoked Wings with Choice of Sauce

Ribeye and Roasted Red Pepper Melt with Choice of Side

Cheesecake Bites, Various Flavors



Forage Kitchen

503 E. Green St., Champaign | 217-607-5983 Hours: Daily 11:00 a.m.–8:00 p.m.

DINING OPTIONS

In-person • Carryout • Delivery

Regular Fiesta Bowl with protein of your choice (excludes salmon) + any Forage Kombucha—\$13

black/red rice, sweet corn, poblano cabbage slaw, mild cheddar, black bean dip, pico de gallo, cilantro, tortilla strips, salsa roja. No additions or substitutions, omissions allowed.



Guido's Bar & Grill

2 E. Main St., Champaign | 217-359-3148Hours: Sunday–Thursday 11:00 a.m.–Midnight; Friday & Saturday 11:00 a.m.–2:00 a.m.

DINING OPTIONS

In-person

Half and Half Lunch Special—\$13

Dinner for Two-\$33

Choice of appetizer or two milkshakes Two entrées of your choice



Hamilton Walker's

201 N. Neil St., Champaign | 217-350-0363Hours: Sunday, Tuesday-Thursday 4:00-8:00 p.m. Friday & Saturday 4:00-8:30 p.m.

DINING OPTIONS

In-person

Dinner-\$33

SALAD OR SOUP

choice of

Roasted Mushroom Bisque

Mixed Greens Salad

Carrot, tomato, croutons, tossed with HW ranch dressing

Spinach Salad

Mushroom, radish, red onion, egg, garlic croutons, tossed with warm bacon dressing

Caesar Salad

Romaine, garlic croutons, parmesan, tossed with caesar dressing

ENTRÉE

choice of

60z Grilled Beef Tenderloin Skewer

Red wine steak sauce

6oz Grilled Atlantic Salmon

Dijon Glaze

Entrée's accompanied by:

Roasted Garlic Smashed Potatoes & Roasted Garlic Green Beans

DESSERT

choice of

HW Bread Pudding

Vanilla custard sauce

Flourless Chocolate Torte

Blueberry sauce



Hopscotch Bakery

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

DINING OPTIONS

In-Person

Breakfast Sandwich and a Drip Coffee—\$13

Caramelized Onion Grilled Cheese—\$10

Breakfast Flatbread—\$10



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

DINING OPTIONS

In-Person • Carryout

Four Courses—\$43

APPETIZER (choose one)

Sesame Crusted Tuna 2 oz.—Sesame Crusted Seared Tuna, wasabi ponzu, soy reduction, rocket, and scallions

Houlihan's Famous 'Shrooms—Two stuffed and breaded mushrooms with garlic-herb cream cheese, and creamy horseradish sauce

Pan-fried Pork Dumplings.—Three dumplings, sriracha, sesame-ginger soy sauce, and topped with scallion

SOUPS & SALADS (choose one)

House Salad—iceberg lettuce, corn, bacon, croutons, grape tomatoes, white cheddar or blue cheese, and a choice of dressing

Italian Chopped Salad—iceberg, radicchio, red onion, pepperoncini, ripe olives, and Parmesan

Baked Potato Soup—redskin potatoes, heavy cream, onions, topped with cheddar cheese, bacon, and scallions

French Onion Soup—caramelized onions, beef broth, sherry, topped with croutons and provolone cheese

Roasted Tomato and Red Pepper Soup—creamy fire-roasted tomato puree, blistered bell peppers, sour cream, and parsley

SAMPLE PORTION ENTRÉES (choose one)

Seared Sea Scallops— pan seared scallops, carrot-ginger purée, citrus reduction, and scallions 6 oz. **Grilled Atlantic Salmon**—grilled Salmon, lemon-caper risotto, rocket, and balsamic glaze 8 oz. **5 oz. Filet**—Old Time Meat & Deli filet, red wine butter, mashed potatoes, and grilled asparagus

(upgrade to 80z filet or 12 oz. New York Strip for an additional \$10)

Pork Chop—honey glazed bone-in pork chop, butternut squash and apple hash, and brown butter sauce

DESSERTS (choose one)

New York Cheesecake—cheesecake, strawberry sauce, and whipped cream

Truffle Tart—chocolate ganache tart, whipped cream, and chocolate sauce

Tiramisu—ladyfingers, mascarpone, cocoa powder, chocolate sauce, and whipped cream



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DINING OPTIONS

In-Person • Carryout

Three Courses—\$23

SOUPS & SALADS (choose one)

House Salad—iceberg lettuce, corn, bacon, croutons, grape tomatoes, white cheddar or blue cheese, and a choice of dressing

Italian Chopped Salad—iceberg, radicchio, red onion, pepperoncini, ripe olives, and Parmesan

Baked Potato Soup—redskin potatoes, heavy cream, onions, topped with cheddar cheese, bacon, and scallions

French Onion Soup—caramelized onions, beef broth, sherry, topped with croutons and provolone cheese

Roasted Tomato and Red Pepper Soup—creamy fire-roasted tomato puree, blistered bell peppers, sour cream, and parsley

ENTRÉES (choose one)

Fettuccine Alfredo—Original | Vegetarian | Chicken

Traditional Pot Roast—tender pot roast, served on a bed of honest gold mashed potatoes, red wine demi-glace, and garlic green beans

SoCal Fish Tacos—hand-breaded Atlantic whitefish, flour tortillas, chipotle mayo, napa cabbage slaw, pico, and sour cream

Houlihan's Burger (vegan option available)—served with lettuce, tomato, red onion, and pickles on a brioche bun

DESSERTS (choose one)

New York Cheesecake—cheesecake, strawberry sauce, and whipped cream

Truffle Tart—chocolate ganache tart, whipped cream, and chocolate sauce

Tiramisu—ladyfingers, mascarpone, cocoa powder, chocolate sauce, and whipped cream



Industrial Donut

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

DINING OPTIONS

Dine-In • Online Ordering • Curbside Pickup • Delivery through GrubHub Pre-orders encouraged but not required at <u>industrialdonut.square.site</u>

Breakfast

\$13

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

\$23

One dozen made-to-order donuts of your choice + 2 small hot drip coffees



Jupiter's at the Crossing

2511 Village Green Pl., Champaign | 217-366-8300Hours: Sunday–Thursday 11:00 a.m.–9:00 p.m.; Friday & Saturday 11:00 a.m.–10:30 p.m.

DINING OPTIONS

In-person

\$13 LUNCH SPECIAL

Small one topping pizza, or choice of any handheld and soft drink

\$43 FAMILY DINNER SPECIAL

16" two topping pizza, family salad, 6 breadsticks and pitcher of soda



Jupiter's Downtown

39 E. Main St., Champaign | 217-398-5988Hours: Sunday-Wednesday 11:00 a.m.-11:00 p.m.;
Thursday 11:00 a.m.-Midnight;
Friday & Saturday 11:00 a.m.-1:00 p.m.

DINING OPTIONS

In-person

\$13

One topping small pizza and soft drink

\$23

Two topping large pizza and garlic bread



Just Yolkin'

2501 Village Green Pl., Champaign | 217-689-1818Hours: Daily 7:00 a.m.–2:00 p;m.

DINING OPTIONS

In-person

\$13 SPECIAL

Choice of Diablo Steak and Egg Burrito, House Burger, NEW Banana Foster



Kohinoor Indian Restaurant

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

Hours: Monday, Wednesday-Saturday 11:00 a.m.-3:00 p.m. and 4:30-9:00 p.m.; Sunday 12:00-3:00 p.m. and 4:30-9:00 p.m.

DINING OPTIONS

In-Person

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



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DINING OPTIONS

In-Person

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 W. Church St., Champaign | 217-607-5958

-.Monday–Thursday 9:00 a.m.–9:30 p.m.; Friday & Saturday 9:00 a.m. 10:00 p.m.; Sunday 9:00 a.m.–9:00 p.m

DINING OPTIONS

In-person

Lunch-\$13

Appetizer

(choose one)

Guacamole or Queso Dip

Entrées

(choose one)

Chicken Tinga Quesadillas or Fried Potato Tacos Served with rice and small salad

Dinner-\$33

Appetizer

(choose one)

Chicken Tinga Quesadilla or Queso Dip

Entrées

(choose one)

Seafood Ranchero

Grilled salmon topped with grilled shrimp, octopus, and veggies and our mild or spicy house sauce.

Served with rice, small salad, and garlic bread.

El Locochon

Grilled chicken, steak, porkchop, chorizo, and shrimp on a bed of onion and cactus. Served with a toreado, guacamole, sour cream, a side of green spaghetti, and flour or corn tortillas.

Dessert

(choose one)

Flan or Fried Ice Cream



La Paloma Food Truck

Monday-Wednesday 10:00 a.m.-8:00 p.m.; Thursday-Sunday 10:30 a.m.-9:00 p.m.

DINING OPTIONS

Carryout nampaign. We take order

Open at 2000 N. Market St. in Champaign. We take orders over the phone. Friday, also find us at Riggs Beer Company.

Breakfast

Three Breakfast Tacos + Side of Rice and Beans—\$13

Lunch

Burrito + Soda—\$13 Two Burritos + Chips & Salsa—\$23

Dinner

Six Tacos + Rice and Beans—\$23

Quesadilla, three tacos and two cheese quesadillas—\$33

Ten tacos, two chips and guacamole (or chips and cheese)—\$43



The Literary

122 N. Neil St., Champaign | 217-954-1500

Hours: Brunch Wednesday—Sunday 9:00 a.m.—3:00 p.m. Books, bar and cafe open Wednesday—Saturday 9:00 a.m.—9:00 p.m.; Sunday 9:00 a.m.—8:00 p.m.

DINING OPTIONS

In-Person • Carryout

Tofu Bahn Mi-\$13

A luscious plant-based sandwich made with grilled tofu, pickled carrots and onions, cilantro, jalapeno, and cilantro-lime crema on a hoagie roll with garlic fries



The Main Scoop

403 E. Main St., Mahomet | 217-419-6653 | 315 W. Main St., Monticello | 217-974-8821 | 133 W. Main St., UrbanaHours: 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.

DINING OPTIONS

In-Person • Carryout

Ice Cream Flight Sampler for Two-\$11

Craft Soda Float for Two-\$13

The Ultimate Party Pack—\$19.50

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-Saturday 11:00 a.m.-9:00 p.m.; Sunday 11:00 a.m.-8:00 p.m.

DINING OPTIONS

In-Person

Almuerzo (Lunch)—\$13

(served 11am-2pm)

PRIMER TIEMPO (FIRST COURSE)

choose one

Sopa de Tortilla

Sopa Tarasca

Black bean and chile ancho soup

SEGUNDO TIEMPO (2ND COURSE)

choose one

Tacos Ahogados de Papa

Crispy, potato filled tacos drowned in a fragrant sauce

Carnitas

Braised pork butt

Tlayuda de Nopales ó Cecina

Large maize tortilla grilled in oven and topped with either cactus or cecina (thin Steak)

Cena (Dinner)—\$22

(served 5pm to close)

PRIMER TIEMPO (FIRST COURSE)

choose one

Sopa de Tortilla

Sopa Tarasca

Black bean and chile ancho soup

SEGUNDO TIEMPO (2ND COURSE)

choose one

Cecina Estilo Guerrero

Thin, tender grilled steak, lightly salted. Served with guacamole and pico de Gallo.

Pollo en Mole

Chicken breast in aromatic mole sauce.

Tlayuda de Nopales ó Cecina

Large maize tortilla grilled in oven and topped with either cactus or cecina (thin Steak).

Half Price Appetizers from 4 to 6 Monday through Friday



Market Street Grill

125 S. Market St., Paxton | 217-579-1160 Hours: Sunday 11:00 a.m.—7:00 p.m.; Tuesday—Thursday 11:00 a.m.—8:00 p.m.; Friday—Saturday 11:00 a.m.—10:00 p.m.

DINING OPTIONS

In-Person

Cranberry Pecan Chicken Salad Sandwich & choice of side—\$9

Grandma's recipe made here in our kitchen! Sliced chicken, pecans, dried cranberries in a rich sweet and savory sauce served on a soft bun. Lettuce and tomato available. Choose your side; fries, potato salad, cottage cheese, Mac & cheese, cup of soup or chili.

Mediterranean Flatbread—\$10

Crispy Naan flatbread topped with cream cheese/ricotta spread, fresh Ovoline mozzarella, sliced prosciutto, basil leaves, Roma tomato, dark balsamic glaze then oven roasted to serve

Bloody Mary—\$7

Friday Special—\$20

Country Fried Steak, mashed potatoes w/ salad bar

Saturday Special—\$20

Yankee pot roast and veggies w/ salad bar



Martinelli's Market

500C N. Walnut St., Champaign | 217-607-1306 Hours: Monday—Saturday 9:00 a.m.-7:00 p.m. Sunday 9:00 a.m.-2:00 p.m.

DINING OPTIONS

In-Person • Carryout

Prairie Fruits Farm Chevre Frais Truffles-\$11.99

Farmstead Cheese rolled in fresh herbs and breaded with panko. Baked and served with a side of Calabrian Chili Marinara Sauce (3 pcs.)

Beef and Cheddar Sandwich—\$13.99

Eye of round roast beef, Tillamook Sharp Cheddar Cheese, Crispy Onions, and Horseradish Cream Sauce served on a butter-toasted CIB Brioche Bun



Nando Milano Trattoria

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

Hours: Monday-Thursday 5:00-10:00 p.m.; Friday & Saturday 1:00-10:00 p.m.; Sunday 1:00-9:00 p.m.

DINING OPTIONS

In-Person

Tasting Menu—\$43

Select one item from each course

ANTIPASTI

Cavoletti Ortolani

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, and truffle honey, topped with fresh-grated parmesan cheese.

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

Capesante Scottate

Pan-seared scallops with black Artemide rice, corn, cherry tomatoes, serrano peppers, and salsa rossa.

Or any salad from our regular menu

(\$8 additional for Burrata F Prosciutto)

PASTA/CARNE/PESCE

Cacio e Pepe

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

Cavatappi San Marco

Cavatappi pasta in a white wine sauce with crumbled Italian sausage, spinach, and sundried tomatoes

Spaghetti alla Carbonara

Spaghetti pasta in a pecorino cheese and egg yolk sauce with crispy Italian guanciale

Zuppetta di Pesce

Seafood bouillabaisse with mussels, clams, prawn, scallop, Atlantic cod, and crostini

Milanesine

Tenderized and breaded pork tenderloin, roasted potatoes, arugula, cherry tomatoes, truffle vinaigrette

DOLCI

Panna Cotta ai Frutti di Bosco

Vanilla-infused Italian custard, topped with mango coulis

Cannolo Siciliano

Crispy Sicilian cannoli shell filled with sweetened ricotta and chocolate chips

Tiramisu

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder, espresso beans



Neil St. Blues

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.

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 I 217-607-8179 Hours:Tuesday-Saturday 7:00 a.m.-2:00 p.m.; Sunday 8:00 a.m.-3:00 p.m

DINING OPTIONS

In-Person • Carryout

Strawberry Croissant-\$6.95

A butter croissant filled with mascarpone cream and fresh strawberries

Beer Cheese Soup with a Pretzel Rod Cup \$5.45 | Bowl \$4.45

House-made beer cheese soup with a pretzel rod from Central Illinois Bakehouse

Breakfast Crepe-\$9.45

A crepe filled with scrambled eggs and a choice of sausage or bacon and cheddar or provolone



Pizzeria Antica

10 E. Chester St., Champaign I 217-530-4137 Hours: Monday—Thursday 4:00—9:00 p.m.; Friday—Saturday 11:00 a.m.—10:00 p.m.

DINING OPTIONS

In-Person

Dinner for Two-\$30

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

DESSERT

Two Servings of Gelato



Po'Boys Restaurant

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

DINING OPTIONS

In-Person • Online Ordering • Curbside Pickup • Delivery

Meals for One-\$16.95

(choose one)

8" Two 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-\$44.95

(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: 1½ pounds Pulled Pork or Sliced Beef, Pint of Mac n' Cheese, Basket of homemade Kettle Chips

Smoked Salmon Pizza- 8" - \$13.50; 12" - \$15.50

Served with red onions, capers, and our garlic cream sauce

Dill Pickle Pizza-8" - \$13.00

Served with our garlic cream sauce

Deep Dish Pizza Slices! Weekday lunches during Restaurant Week 11:00 a.m.-2:00 p.m.

Restaurant Week only!

Try any of our pizzas with our homemade creamy garlic sauce!



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

DINING OPTIONS

In-Person

THE BEGINNING

Baked Potato Soup-\$7

Creamy potato soup topped with shredded cheese and bacon bits

Buffalo Chicken Soup-\$7

If you like Buffalo Wings, you will love this soup, topped with blue cheese crumbles

Smoked Salmon Bruschetta-\$16

Smoked salmon, bruschetta mix, balsamic glaze on crostinis

Southwest Pork Egg Rolls—\$15

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

THE MAIN

Birria Tacos-\$16

Marinated shredded beef, melted fresco queso, red consomme, fried corn tortillas, Mexican street corn, chips & salsa

Salmon Salad-\$20

Smoked Atlantic salmon, spinach, grapes, strawberries, goat cheese, raspberry vinaigrette dressing

Cajun Chicken Pasta—\$18

Smoked chicken with bowtie pasta in a Cajun cream sauce, onion, red peppers with a crostini

Smoked Prime Rib Sandwich—\$18

Smoked Prime Rib, horseradish cream sauce and a choice of side

THE END-\$7

All Desserts Provided by Bunnie Burrow

(choose one)

Turtle Cheesecake with Caramel Chocolate Peanut Butter Crunch Brownie with Vanilla Ice Cream



Punch! Bar & Lounge

217 N. Neil St., Champaign | 217-531-2800Hours: Sunday-Thursday 4:00–10:00 p.m.; Friday & Saturday 4:00–Midniaht

DINING OPTIONS

In-Person • Carryout

Dinner-\$33

COURSE ONE

Cajun Shrimp Cocktail

Cajun dust, spicy trinity cocktail sauce, cilantro, lemon zest

COURSE TWO

Blue Corn Crab Bread

poblano, smoked cheddar, cajun butter, roasted corn and poblano salad, jerk chicken, pickled red onion, radish, remoulade

COURSE THREE

Chocolate Sangria Cake

devil's food cake, chocolate buttercream, strawberry-fig sangria sauce



The Ribeye

1701 S. Neil St., Champaign | 217-351-9115Hours: Monday–Thursday 4:30–9:00 p.m.; Friday 4:30–9:30 p.m.; Saturday 12:00–9:30 p.m.; Sunday 12:00–9:00 p.m.

DINING OPTIONS

In-Person

\$23 SPECIAL

Shrimp Scampi

5 shrimp scampi on a bed of rice, salad bar, fresh bread

\$43 SPECIAL

Seafood Platter

4 breaded shrimp and 4 shrimp scampi, salad bar, fresh bread



Sepelas

510 N. Cunningham Ave., Urbana | 217–6931733 Hours: Monday–Saturday 11:30 a.m.–10:00 p.m., Sunday 3:00–10:00 p.m.

DINING OPTIONS

In-Person • Carryout

LUNCH & DINNER

ENTRÉE

Grilled Pork. Plantains. Fries	\$15.99
Steak Kabobs (2pcs). Plantains. Fries	\$15.99
Chicken Leg Quarter. Plantain. Fries	\$15.99
Grilled Goat. Fufu\$23.9	99
BEVERAGES	
Soda: Coke, Diet Coke, Limonade-Lime (All Cans)	\$2.99

Bottle Water..... \$1.50



Seven Saints

32 E. Chester St., Champaign | 217-351-7775Hours: Sunday-Thursday 11:00 a.m.-11:00 p.m.;
Friday-Saturday 11:00 a.m.-12:00 a.m.

DINING OPTIONS

In-Person

\$23 Special

10 oz Prime Rib served with mashed potatoes and steamed broccoli



Silvercreek

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

Hours: Lunch: Tuesday-Friday 11:00 a.m.-2:30 p.m. Dinner: Tuesday-Saturday 5:00-8:00 p.m.; Sunday 4:00-8:00 p.m.

DINING OPTIONS

In-Person

Lunch—\$14

available Tuesday–Friday

ENTRÉES

All entrees served with 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

1/2 Trainwreck

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

choice of French fries, sweet potato fries, or house-made chips

1/2 Applewood BLT

sourdough • candied bacon • lettuce • tomato • avocado • goat cheese • mayo choice of French fries, sweet potato fries, or house-made chips

1/2 Gourmet Grilled Cheese (V)

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

choice of French fries, sweet potato fries, or house-made chips

1/2 Reuben

rye • corned beef • sauerkraut • Swiss • 1000 island choice of French fries, sweet potato fries, or house-made chips

gf = gluten free | v=vegetarian

Restaurant Week menu is priced per person and not available to split.

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.

DINING OPTIONS

In-Person

3-Course Dinner—\$43

FIRST COURSE (choose one)

Truffle Fries (af v)

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

Bruschetta Crostini (V)

roasted heirloom cherry tomatoes • goat cheese Kalamata olive • basil pesto • balsamic reduction

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

Orecchiette

broccoli • Italian sausage • sundried tomato • parmesan • pecorino Romano • fried kale

Roasted Curry Cauliflower (gf v)

roasted vegetables • roasted fingerling potatoes brown butter

Chicken Florentine

parmesan cream sauce • spinach • shiitake mushrooms blistered tomatoes • French green beans roasted shallot mashed potatoes

*Prime Burger (cooked to order)

5oz burger • 3oz shaved prime rib • gouda • tomato red onion • garlic aioli • chimichurri • brioche bun truffle fries

THIRD COURSE

Pastry Chef's Dessert Special

ask about today's selection

gf = gluten free | v=vegetarian

Restaurant Week menu is priced per person and not available to split.

*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.



Smith Burger Co.

340 N. Neil St., Champaign | 217-552-2241Restaurant Hours: Tuesday—Saturday 11:00 a.m.—9:00 p.m.

DINING OPTIONS

In-Person • Carryout

Specials available only in downtown Champaign location.

AVERAGE JOE-\$12.50

double beef, American cheese, on toasted brioche with fries

GLAZED & CONFUSED—\$14.50

double beef, bacon, pepperjack, sweet chili aioli, on a toasted Ye Olde glazed doughnut with side of fries

SMASHVILLE HOT-\$14.50

fried chicken dipped in our Nashville hot sauce with housemade slaw, pickles, mayo, on brioche with fries

BLACK 'n BLEU (vegetarian)—\$14.50

spicy black bean burger, sauteed mushrooms, bleu cheese, blueberry pepper jam on brioche with fries



Sooie Bros Bar B Q Joint

103 W. Kirby Ave., Champaign | 217-607-1479

Hours: Tuesday-Thursday 11:00 a.m.-8:00 p.m.; Friday & Saturday 11:00 a.m.-9:00 p.m.; Sunday 12:00-6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Cowboy Fries-\$10.25

fresh cut steak fries, topped with our homemade baked mac n cheese, and thats topped with our original sloppy sooie

Sooie Burger with Fries-\$8.99

1/3 Angus beef BBQ Burger topped with lettuce, onions, pickles, tomatoes and cheese

Full Slab Dinner—\$27

Dinner includes full slab of ribs (All 12 Bones) coleslaw, baked beans, fries and a slice of bread

6 Whole Wings & Fries-\$14.99

Southern Smoked BBQ Jumbo Wings

Beef Polish & Fries - \$8.99

All Beef BBO Polish

1/2 pound Beef Brisket Dinner-\$17

Dinner includes coleslaw, baked beans, fries and a slice of bread

Bourbon Butter Pecan Cheesecake—\$4.89

This is a Sooie Exclusive. Real New York Cheesecake Topped with our Very Own Bourbon Butter Pecan Sauce.

Pulled Pork Sandwich and Fries-\$5.99

Sloppy Sooie Sandwich and Fries-\$5.99

8oz Tip Dinner-\$13

1/3 Slab Dinner-\$13

Dinner includes fries, coleslaw, baked beans and a slice of bread



Stango Cuisine

500 N. Walnut St., Champaign | 217-369-3566 Hours: Tuesday-Thursday 11:00 a.m.-8:00 p.m.; Saturday 12:00-8:00 p.m.

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 | 217-954-1929Hours: Monday, Wednesday-Saturday 11:00 a.m.-9:00 p.m.,
Sunday 12:00 p.m.-9:00 p.m.

DINING OPTIONS

In-Person Only

Curry Flight for Two-\$33

Craft a flight of three out of five curry selections, accompanied by steamed rice and sticky rice. Select either Thai tea, Thai coffee, or both! This is an ideal meal for two!

Choose three from:

Red Curry Green Curry Mussamun Curry Panang Curry Yellow Curry

Accompanied by steamed jasmine rice and sticky rice.

Pair it with your preference of two Thai Iced Teas, Thai Iced Coffees, or both!

(Meat is not included with any curry and substitutions are not available.)



Sun Singer Wine & Spirits

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

Hours: Monday-Thursday 10:30 a.m.-8:30 p.m.; Friday-Saturday 10:00 a.m.-9:30 p.m.; Sunday 10:00 a.m.-8:00 p.m.

DINING OPTIONS

In-Person

Lunch & Dinner Appetizer + Dessert—\$19

Dinner Appetizer + Entrée + Dessert-\$43

APPETIZERS

Warm Spinach & Artichoke Dip

served with pita rounds

Scallop & Avocado Tostada

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

Burrata & Serrano Plate

olive oil roasted red grapes, serrano, fresh basil, salt & pepper, crusty baguette

Pancetta & Roasted Mushroom Flatbread

red sauce, roasted mushrooms, pancetta, Manchego (3 month) & fresh basil

ENTRÉES Caprese Pasta

diced tomato, fresh mozzarella, fresh basil chiffonade, basil-pesto alfredo sauce over linguini with pine nuts

Carrot Risotto (add protein - \$\$)

roasted carrot, puree & pieces, carrot green pesto, roasted cashews

Grilled Chicken Cordon Bleu

grilled chicken breast stuffed with ham, manchego & basil, aurora sauce, garlic-infused mashed potatoes & grilled asparagus

5 oz. Ribeye Sofrito

grilled-to-order ribeye, Brussels sprouts, white rice pilaf, sofrito sauce

Daily Fish

Nightly fish special

DESSERT

Ferrero Mini-Cheesecake

Oreo crusted, refrigerator cheesecake with Ferrero chocolate, chocolate mousse

Flan Napolitano de Cafe

coffee-infused cream cheese flan, Kahlua sauce, raspberry & mint

Mini-Pear Tatin

puff pastry with thinly-sliced amaretto-brown sugar marinated pear, vanilla ice cream & caramel sauce



The Space

1 E. Main St., Champaign | 815-575-9514Restaurant Hours: Tuesday-Wednesday 4:00-9:00 p.m.
Thursday-Saturday 4:00-10:00 p.m.

DINING OPTIONS

In-Person

Dry-Aged Smash Burger—\$20

While supplies last

Falafel Burger—\$14

TASTING MENU—\$60 with drink pairing +\$25

By reservation only at thespacecu.com

Vichyssoise

Raviolo al'Uovo

Choice of cola-braised short ribs w/goat cheese polenta and heirloom carrots OR roasted rockfish w/salsa macha sesame crumble and heirloom carrots

Choice of foie gras snickers OR panna cotta



Watson's Shack & Rail

211 N. Neil St., Champaign | 217-607-0168

Hours: Sunday-Tuesday 4:00-9:00 p.m., Wednesday-Thursday 4:00-10:00 p.m., Friday-Saturday 11:00 a.m.-10:00 p.m.

DINING OPTIONS

In-Person • Carryout

APPETIZER Corn "Ribs" —\$13

Crusted and dusted with Watson's house seasoning served with Black Pepper Ranch (Eat it just like a bone in rib)

ENTRÉE Van Winkle's Short Ribs—\$23

Honey Bourbon Braised Short Ribs made with 10 year Pappy Van Winkle and Campbell Apiaries Honey served with mashed potatoes and cajun green beans

DESSERT Waffle Flight—\$13

Fruity Pebble, Strawberry Bourbon Jam, Dutch Chocolate Drizzle and Candied Pecans all served with whipped cream

DRINK SPECIAL Watson's Rye-Tai—\$11

Sazerac Rye, alive with its magnificent spice teams up with almond, pineapple, and other instruments for a familiar yet complex take on the Tiki classic



The Wheelhouse

109 N. Main St., St. Joseph | 217-469-6252 Hours: Tuesday-Friday 5:00-9:00 p.m.; Saturday 11:00 a.m.-9:00 p.m.; Sunday 2:00-8:00 p.m.

DINING OPTIONS

In-Person

Dinner-\$43

APPETIZER

Choose one

Winter vegetable minestrone soup

Grilled romaine, coconut ranch, furikake seasoning with prairie fruits farm goat cheese

Pan seared scallops with brown butter and capers

ENTRÉE

Choose one

Roasted mushrooms with butterbeans, tomatoes, onion, garlic, fresh herbs, parmesan and garlic bread (vegetarian)

Braised wagyu beef brisket, carrots, onion, celery, mushroom, garlic, and fresh herbs over creamy jimmy red polenta

Pan Seared Verlasso salmon, coconut curry shrimp sauce, broccoli, Cahokia rice

DESSERT

Choose one

Caramel bread pudding, vanilla ice cream, whip cream

Fruity pebble crusted cheesecake with blueberry sauce and whip cream

White chocolate crème brulee with strawberry



Wood N' Hog BBQ

101 W. University Ave., Urbana | 217-367-1018Hours: Monday-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.

DINING OPTIONS

In-Person • Carryout

Restaurant Week menu available only in Urbana location.

Lunch & Dinner

Smoked Sandwich Specials

Pulled Chicken Sandwich—\$5.99

Turkey Tip Sandwich—\$8.50

Meals include French Fries, or substitute with baked beans, potato salad or coleslaw.



Ye Olde Donut Shoppe

1401 S. Neil St., Champaign | 217-359-3311 Hours: Daily 6:00 a.m. –1:00 p.m. or to sell out

DINING OPTIONS

In-Person • Carryout

Half dozen of our best selling glazed or iced olde fashioned donuts—\$11