



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

83 Vietnamese Cuisine

2502 Village Green Pl., Champaign

Hours: Monday–Saturday 11:00 a.m.–7:30 p.m.

DINING OPTIONS

In-Person

NO SUBSTITUTIONS OR MODIFICATIONS

APPETIZERS

Banh Mi Board—\$20

A charcuterie board with select cuts of pork meats along with pickled veggies, garlic aioli, and sliced baguette.

Cajun Shrimp Chips—\$7

Our house shrimp chips fried and sprinkled with Cajun seasoning.

ENTREES

Pho—\$18

Our house staple dish that built our name to be the #1 Asian restaurant in town. A well curated long brewed beef bone broth. Comes with sliced beef, brisket, meatballs and flat rice noodles. Topped with fresh cilantro, mint, basil, green onion, white onion and a slice of jalapeno.

Crab Fried Rice—\$18

Mama Lam's special fried rice recipe that she has held dearly for half a century. Rice, peas, eggs and crab meat.

Beef Short Rib Plate—\$30

Grilled beef short ribs in a sweet garlic marinade. Comes with pickled carrot/daikon, salad and a lime dipping sauce.

Meatball Banh Mi Dip—\$16

Slow simmered ground pork meatballs in a tomato broth. Comes with a baguette to rip and dip into the broth.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

BakeLab Patisserie

807 N. Neil St., Champaign | 217-979-7123

Hours: Daily 8:00 a.m.–6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Morning Combo—\$8

8:00–11:00 a.m.

Choose from: Cinnamon Roll, Pain au Chocolat, or Almond Croissant

Drip Coffee

Afternoon Combo—\$10

2:00–5:00 p.m.

Lemon Cake or 3-Piece Cookie Box

Flavored Latte, Matcha, or Chai

CU In The Sun—\$5

All Day

A taste of sunshine: a sparkling concoction of mango, lavender, and cinnamon with a hint of lime juice



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

BakeLab

410 N. Lincoln Ave., Urbana | 217-666-0355

Hours: Daily 8:00 a.m.–6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Morning Combo—\$8

8:00–11:00 a.m.

Choose from: Cinnamon Roll, Pain au Chocolat, or Almond Croissant

Drip Coffee

Afternoon Combo—\$10

2:00–5:00 p.m.

Lemon Cake or 3-Piece Cookie Box

Flavored Latte, Matcha, or Chai

CU In The Sun—\$5

All Day

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FEBRUARY 7

Baldarotta's Porketta & Sicilian Sausage

208 W. Griggs St., Urbana | 217-800-5726

Hours: Tuesday–Thursday 11:00 a.m.–7:00 p.m.; Friday & Saturday 11:00 a.m.–8:00 p.m.; Sunday 12:00–5:00 p.m.

DINING OPTIONS

In-Person • Carryout

SANDWICHES

Pampanella—\$15.50

Artichoke spread, chianti braised spicy pork shoulder, Calabrian slaw, Calabrian honey sauce

Beef Braciolo—\$16.50

Prosciutto & flank steak roulade, Sunday sauce, sharp provolone, rapini, salsa verde

WINGS

Garlic Fig Butter Wings—\$9.50

DESSERT

Key Lime Cannoli

Mini—\$2.75 Large—\$5



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 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 biggrovetavern.com or call 217-239-3505

Three Course Meal —\$35

Specials available from January 28–February 8

FIRST COURSE

choice of two soups

Pozole Verde

with shredded chicken

Vegetarian Adobo Chili

topped with Lime Cilantro Crema (vegan)

SECOND COURSE

choice of

Chicken Parmesan

Shepherd's Pie

house made puff pastry layered with sweet pea puree, ground lamb and beef, carrots and onions,
topped with mashed potatoes and a falernum gravy

Cauliflower and Quinoa Rice Bowl

served with a side of rojo salsa (vegan)

THIRD COURSE

choice of

Vegan Cheesecake

with berry compote

Cheesecake Bar

with bourbon cream

Drink Specials—\$9–10

Saz Rye Barrel Pick Old Fashion
Specialty Margarita

Selected Red Wine
Selected White Wine

Saz Rye Barrel Pick Retail— \$25



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

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

PACIFIC COAST CEVICHE— \$14.50

Lime brined shrimp with mango, tomato, red onion, jalapeno, sweet red bell pepper, and Cilantro - served with house made corn tortilla chips

TUNA TARTARE— \$14.50

Wild caught Sashimi grade Yellow Fin Tuna, avocado, mango, jalapeno, arugula, white and black sesame seeds, and soy-hoisin sauce - served with crispy wonton chips

CAPRESE SALAD— \$12.50

Heirloom grape tomatoes, fresh buffalo mozzarella, baby spinach, fresh basil, and balsamic reduction

RED AND GOLD BEET SALAD— \$10.50

Roasted red and golden beets with feta, arugula, tri-color quinoa, and pine nuts dressed with strawberry & balsamic vinaigrette

(VEGETARIAN) KALE STUFFED PORTOBELLO WITH RISOTTO— \$22.50

Soy and Ginger dressed Tuscan kale & carrot slaw, panko breaded deep fried portobello cap, served over creamy risotto

SHRIMP & CRAB STUFFED PASTA— \$23.50

Four Jumbo shell shaped pasta, stuffed with shrimp, crab, cream cheese, and artichoke over a Tito's vodka tomato sauce

KAENG KARI GRILLED SALMON AND RISOTTO—\$25.50

Fresh caught, grilled Atlantic salmon served over creamy risotto with yellow coconut curry



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

Blind Pig Brewpub

301 N. Neil St., Ste. 101, Champaign | 217-363-3716

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

DINING OPTIONS

In-Person

TEMPURA ASPARAGUS & ONION RINGS—\$13.45

House-breaded asparagus and onion rings w/ chipotle, orange hot honey

SPINACH-ARTICHOKE DIP—\$14.95

Fresh-chopped spinach, artichoke hearts, mozzarella, parmesan, fried corn tortilla chips

RIBEYE TACOS—\$16.95

Shaved ribeye, Manchego cheese, chorizo salsa, avocado

CHICKEN PARMESAN—\$22.95

Breaded chicken breast, marinara, mozzarella

TOSSED CHICKEN SANDWICH—\$16.45

Choice of Buffalo, BBQ, Chipotle Orange Hot Honey, Spicy Peach, or Roasted Garlic Parmesan Cream.
Served on a butter brioche bun, choice of cheese w/ lettuce, tomato, onion, and pickle on side

FISH & CHIP PLATTER—\$16.45

Battered Haddock, house-made tartar sauce, Remoulade
Served with potato wedges

BAR FEATURES

BUDDY CHRISTMAS

Imperial porter 10.2% ABV

MEXICAN LAGER

Mexican-style lager 5.3% ABV

WOOKIE SNACKS

Black rye IPA 9.3% ABV

BLUEBERRY-CINNAMON SANGRIA

Pinot Noir, blueberries, oranges, maple syrup,
cinnamon, and vanilla



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FEBRUARY 7

BrewLab

630 S. Fifth St., Champaign | 217-666-2770
Hours: Daily 8:00 a.m.–6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Morning Combo—\$8

8:00–11:00 a.m.

Choose from: Cinnamon Roll, Pain au Chocolat, or Almond Croissant

Drip Coffee

Afternoon Combo—\$10

2:00–5:00 p.m.

3-Piece Cookie Box

Flavored Latte, Matcha, or Chai

CU In The Sun—\$5

All Day

A taste of sunshine: a sparkling concoction of mango, lavender, and cinnamon with a hint of lime juice



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FEBRUARY 7

Briks Pizzeria

1705 Patton Dr., Mahomet

Hours: Monday, Wednesday–Saturday 11:00 a.m.–9:00 p.m.;
Sunday 11:00–8:00 p.m.

DINING OPTIONS

In-Person

“Brrrrrrata It’s Cold Out” Pizza & Salad for 2—\$35

12" Pizza (Pesto Aioli, Burrata, Prosciutto, Basil, Arugula, Lemon Infused Olive Oil

+

Entrée Salad (Mixed Greens, Fire-Roasted Tomatoes, Red Onions, Kalamata Olives, Shaved Parmesan, Burrata, Croutons & House-made Lemon Hot Honey Vinaigrette)

+

Two drinks—including unlimited soft drinks, iced tea, and organic juices

Available in-store only during Restaurant Week.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

The Burrito Lab

209 E. University Ave., Champaign | 217-530-5652

Hours: Monday–Friday 11:00 a.m.–9:00 p.m.;

Saturday 11:00 a.m.–8:00 p.m.

DINING OPTIONS

In-Person • Carryout

LUNCH SPECIAL

CARNITAS TACOS—\$18

Three carnitas tacos served on your choice of flour or corn tortillas. Build your own with all the toppings of your choice. Includes a fountain drink and a house cheesecake.

DINNER SPECIAL

QUESABIRRIA FRIES—\$19.50

Crispy Fries topped with slow-braised quesabirria and melted cheese. Build your own with the toppings of your choice. Served with traditional consommé—a rich, savory, chili-infused broth from slow-cooked birria meat—along with a Jarritos bottled soda and traditional flan.



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FEBRUARY 7

Cafe Sababa

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

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

DINING OPTIONS

In-person • Carryout

Lunch

The Summer Camp Combo—\$15

Margherita Grilled Cheese, a cup of tomato soup, fries,
pickle, cookie and drink



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FEBRUARY 7

Caprae

4410 N. Lincoln Ave., Champaign | 309-204-5057

Hours: Wednesday–Saturday 4:00–9:00 p.m.

DINING OPTIONS

In-person

\$75 FIVE COURSE DINNER

\$45 Wine Pairing

Winter Greens Waldorf

frisee, endive, radicchio, purple kale, watermelon radish, honey crisp apple, celery, candied pecans, roasted grapes, creamy citrus vinaigrette

Ragù Alla Bolognese

Tortello rigatoni, pecorino romano, madhouse red wine vinegar

Braised Short Rib

spaghetti squash, rainbow chard, toasted pepitas, creme fraiche, beef jus

Banana Bread

paw paw gelato, candied pecans, cajetae

Goat Cheese Stuffed Apricot

toasted pistachio, farm honey



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FEBRUARY 7

Esquire Lounge

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

Hours: Daily 10:00 a.m.–Midnight

DINING OPTIONS

In-person • Carryout

PIZZA FOR TWO—\$27

Two build-your-own three topping pizzas with a garden salad.

Want to enjoy it at home? Take & bake is available!



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

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 10:00 a.m.–8:00 p.m.

DINING OPTIONS

In-person

Smoked Mac & Cheese BBQ Skillet

House Smoked Mac & Cheese Smothered in BBQ Meat with Hand Fried Jalapenos and Onions, Candied Bacon, and Sauce

Brisket—\$19.50

Pulled Pork—\$17.50

Buffalo Chicken Strips—\$17.50

Italian Cream Mini Cupcakes Included.



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FEBRUARY 7

Farren's at the Inman

17 E. University Ave., Champaign | 217-359-6977

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

DINING OPTIONS

In-person

SOUP

Potato Corn Chowder—\$6/12

SALAD

Spinach & Goat Cheese Salad—\$12

Fresh spinach topped with goat cheese, strawberries, blueberries, walnuts, and our house dressing

APPETIZER

Fried Oysters—\$28

One dozen oysters served with cocktail sauce and lemon

ENTREES

Waygu (Kobe Style) Beef Burger—\$28

100% Waygu Beef Patty topped with cheddar cheese and served with truffled potato chips and coleslaw

Bison Burger—\$28

Ground Bison patty topped with pepper jack cheese and served with cumin ketchup, cajun remoulade, truffled potato chips, and coleslaw

Blackened Catfish—\$28

Blackened catfish fillet topped with étouffée and grilled shrimp on a bed of confetti rice and served with sautéed green beans and carrot medley

Pasta and Meatballs—\$22

Cavatappi topped with marinara and meatballs, served with grilled bread

DESSERT

Apple Tart—\$9

Apple tart topped with vanilla ice cream, caramel, and whipped cream



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FEBRUARY 7

Forage Kitchen

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

Hours: Daily 10:30 a.m.–9:00 p.m.

DINING OPTIONS

In-person • Carryout

Regular Fiesta Bowl or Thai Bowl with protein of your choice + any Forage Kombucha or Tempache—\$15
(excludes salmon or tuna)



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FEBRUARY 7

Good Judys Espresso & Bagel Bar

2740 S. Philo Rd., Urbana | 217-819-6362

Hours: Monday–Friday 6:30 a.m.–3:00 p.m.; Saturday & Sunday 7:00 a.m.–2:00 p.m.

DINING OPTIONS

In-person • Carryout

Bagel with Lox—\$13

Your choice of bagel with house-whipped cream cheese, smoked salmon, onions, capers, and dill

Yuzu Lemonade—\$4.25

House-brewed lemonade shaken with yuzu puree and topped with fresh sparkling water



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FEBRUARY 7

Hacienda Robello

1802 Patton Dr., Mahomet | 217-586-9137

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

DINING OPTIONS

In-person

LUNCH—\$15

(includes a soft drink)

CHOOSE ONE

Birria Skillet

Beer Batter Shrimp Tacos

Hacienda Burger

DINNER— \$25

(includes cheese dip OR guacamole and a soft drink)

CHOOSE ONE

Piña Volcan

Carne Azada

Burrito Bowl



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

Hamilton Walker's

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

Hours: Sunday, Tuesday–Thursday 4:00–8:30 p.m.

Friday & Saturday 4:00–9:00 p.m.

DINING OPTIONS

In-person

Dinner—\$35

No substitutions please

SALAD OR SOUP

choice of

Creamy Steak & Sweet Corn Soup

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

4oz Grilled Beef Tenderloin Tails

Herb marinated, red wine demi

6oz Grilled Atlantic Salmon

Dijon glaze

6oz Grilled Chicken Breast

Parmesan crust

Entrée's accompanied by:

Roasted Garlic Smashed Potatoes & Roasted Garlic Green Beans

DESSERT

choice of

Gridled Bread Pudding

Custard Sauce

Flourless Chocolate Torte

Blueberry Sauce



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JANUARY 30



FEBRUARY 7

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

Lunch—\$15

Available All Day

(choose one)

Served with one side or get half-sandwich + a cup of soup

Italian Combo Sandwich

beef, sausage, peppers, onion, marinara, provolone, on a roll

Monte Cristo

ham, turkey, Swiss Cheese, French toast, raspberry sauce

Dinner

5:00–9:00 p.m. | Full Tasting Menu

ITALIAN—\$35

Toasted Ravioli

cheese stuffed ravioli with house marinara

Pasta alla Puttanesca

Pasta with tomatoes, olives, anchovies, capers, peppers

Cannoli

FRENCH—\$45

Gougères

savory cheese puffs with Gruyère

Steak au Poivre

8oz Ribeye with creamy peppercorn sauce

Tarte Tatin

Inverted apple tarte



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Jupiter's at the Crossing

2511 Village Green Pl., Champaign | 217-366-8300

Hours: Sunday–Thursday 11:00 a.m.–9:00 p.m.; Friday & Saturday 11:00 a.m.–10:30 p.m.

DINING OPTIONS

In-person

\$48 DINNER FOR TWO

INCLUDES

Our new Bruschetta w/creamy ricotta, cherry tomatoes, fresh basil, course sea salt, and your choice of balsamic or pesto drizzle on toasted focaccia.

-

A Caesar's Spear Salad with Bacon, seasoned crouton crumble, shaved Parmesan, and classic creamy Caesar dressing.

-

Two pasta entrees with your choice of Chicken Parmesan or Meatball

-

Finished with our new sweet treat Cinna Sticks w/caramel dipping sauce

-

And your choice of soft drink (We proudly serve Coca Cola products)

Upgrade your dinner by adding 2 glasses of wine from our new wine offering for just \$20 more

Or add the whole bottle of wine for an additional \$38

AL LA CARTE OFFERINGS

The Hand tossed "Sweet & Spicy" Pizza— \$24.95

Made on our hand tossed crust and topped with capicola, special "cupping" pepperoni, red onions, ricotta, fresh basil and Mike's hot honey drizzle.

Bruschetta—\$11

Creamy ricotta, cherry tomatoes, fresh basil, course sea salt, and your choice of balsamic or pesto drizzle on toasted focaccia (3 pcs)

Caesar's Spear Salad—\$9

Romain hearts with Bacon, seasoned crouton crumble, shaved Parmesan, and classic creamy Caesar dressing.

Cinna-Stix—\$8

Five cinnamon sugar dusted breadsticks with caramel dipping sauce



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

Kohinoor Indian Restaurant

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

Hours: Monday, Wednesday–Thursday 11:00 a.m.–3:00 p.m. and 4:30–9:00 p.m.; Friday & Saturday 11:00 a.m.–3:00 p.m. and 4:30–10:00 p.m.; Sunday 12:00–3:00 p.m. and 4:30–9:30 p.m.

Dine-In Only

Vegetarian Option—\$26

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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FEBRUARY 7

Kohinoor Indian Restaurant

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

Hours: Monday, Wednesday–Thursday 11:00 a.m.–3:00 p.m. and 4:30–9:30 p.m.; Friday & Saturday 11:00 a.m.–3:00 p.m. and 4:30–10:00 p.m.; Sunday 12:00–3:00 p.m. and 4:30–9:30 p.m.

Dine-In Only

Non-Vegetarian Option—\$31

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



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

La Paloma Food Truck

DINING OPTIONS

Available at the following truck locations:

1110 W. Green St., Urbana • Monday-Friday 11:00 a.m.-3:00 p.m.

601 S. Mathews Ave., Urbana • Monday-Friday 11:00 a.m.-3:00 p.m.

Triptych Brewing, 1703 Woodfield Dr., Savoy • Thursday 4:00-8:00 p.m.

Riggs Beer Company, 1901 S. High Cross Rd., Urbana • Friday 4:00-8:00 p.m.

Individual Meal—\$15.10

Meal for Two—\$27.10

Family Meal—\$38.10

ENTREES

choice of

Enchiladas Verdes with Pollo

Red Pozole with Pork

SIDES

choice of

Rice La Paloma

Refried Spicy Beans

Fresh-made Guacamole

DESSERTS

choice of

Churros with Strawberry Syrup or Chocolate

Arroz con Leche



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FEBRUARY 7

Lazy Daisy Diner & Cafe

140 Lincoln Square, Urbana | 217-279-5299

Hours: Daily 7:00 a.m.–3:00 p.m.

DINING OPTIONS

In-person

Breakfast

Steak and Eggs Breakfast—\$17.95

Marinated skirt steak with shakshuka poached eggs

Lunch

Meatball Sub—\$17.95

Moroccan lamb meatball sub sandwich with fennel slaw



CHAMPAIGN-URBANA AREA
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FEBRUARY 7

Los Zarapes

840 Eastwood Dr., Mahomet | 217-586-3735

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

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

DINING OPTIONS

In-Person

LUNCH—\$15

(includes a soft drink)

CHOOSE ONE

Burrito El Mono

Pollo Tapatio

DINNER— \$25

(includes cheese dip OR guacamole and a soft drink)

CHOOSE ONE

Molcajete

Fajitas Poblanas

Paella Seafood



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FEBRUARY 7

Maize at the Station

100 N. Chestnut St., Champaign | 217-355-3611

Hours: Sunday–Thursday 10:30 a.m.–9:00 p.m.;

Friday & Saturday 10:30 a.m.–10:00 p.m.

DINING OPTIONS

In-Person

Breakfast & Lunch—\$13

(CHOOSE FROM)

Chilaquiles Rellenos

Fresh masa stuffed with your choice of chicharrón or zucchini blossoms, smothered in our green sauce, and topped with red onion, sour cream, and añejo cheese

Sopes

Two freshly made masa sopes with your choice of chicken tinga or sautéed nopales (cactus)

Tacos Ahogados (Drowned Tacos)

Three fried flautas served with your choice of chicken or potato and cheese.
Drenched in sauce and topped with lettuce, sour cream, and añejo cheese

Dinner—\$23

Sopa Tarasca

A comforting bean and tortilla soup to start your meal (included with entrée choice)

ENTRÉE

choose one

Pechuga Rellena

Tender chicken breast stuffed with ham and cheese, smothered in our rich chipotle sauce.
Served with a small salad, rice, beans, and fresh handmade tortillas.

Cecina Rellena

Thinly sliced steak filled with chorizo and cheese, topped with our green sauce.
Served with a small salad, rice, beans, and fresh handmade tortillas.

Mega Tlacoyo with Nopales

A stuffed blue corn tortilla topped with tender grilled nopales, melted cheese,
onion, cilantro, sour cream, and añejo cheese



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

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FEBRUARY 7

Martinelli's Market

500C N. Walnut St., Champaign | 217-607-1306
Hours: Monday–Saturday 10:00 a.m.–7:00 p.m.
Sunday 10:00 a.m.–4:00 p.m.

DINING OPTIONS

In-Person • Carryout (order in-person, not available online)

Pastrami Stuffed Croissant—\$10

Smoked Pastrami, Sauerkraut, Grand Cru Swiss, served with Whole Grain Mustard

Prosciutto & Burrata—\$17

Central Illinois Bakehouse Baguette, Volpi Prosciutto, Pesto, Arugula, Grande Burrata

Winter Orchard Salad—\$15

Koss Greens, Candied Pecans, Prairie Fruits Farms Goat Cheese Crumble, Sola Gratia Radish, Bland Family Farm Apples, Balsamic Dressing

Lemon White Chocolate Cannoli—\$8

Lemon Ricotta Filling, White Chocolate Dipped Cannoli Shell, Topped with Pistachios or Mini White Chocolate Chips



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Mo's Burritos

723 S. Neil St., Champaign | 217-607-8131

Hours: Daily 8:00 a.m.–10:00 p.m.

DINING OPTIONS

In-Person

ALL DAY

San Miguel Nacho—\$10

Fried Salvadorean tortillas topped with refried beans, centroamerican cream, scrambled eggs, avocado, and queso fresco

Mo's Traditional—\$15

One Pupusa, on Salvadorean tamal, one Pastelito, a side of Yuca, and a cup of soup of your choice

Mo's Plate—\$10

Waffles, pancakes, or toast. Served with 2 eggs (scrambled or fired), served with bacon, sausage link, and hash brown or diced potatoes

Centroamericano—\$10

2 eggs (scrambled or fired, served with refried beans or casamiento, queso fresco, centroamerican cream, and fried plantain

Perfect Duo—\$10

One chile relleno & one taco (your choice of meat and toppings) served with rice and beans

Pambaso—\$10

Mexican telera bread dipped in guajillo sauce filled with potatoes, chorizo, lettuce, sourcream, and queso fresco

DINNER FOR TWO—\$35

PICK ONE

Tableside Guacamole
Chifrijo
Quesofundido

PICK TWO

Orlando Fajitas
Pollo Tropical
Churrasco

PICK ONE

Tres Leches
Fried Ice Cream
Churros
Flan



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

Nando Milano Trattoria

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

Hours: Monday–Thursday 5:00–9:30 p.m.; Friday & Saturday 5:00–10:00 p.m.; Sunday 4:00–9:00 p.m.

DINING OPTIONS

In-Person

Tasting Menu—\$45

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

Suppli alla Romana

Crispy fried rice balls infused with beef ragu, filled with mozzarella, served in marinara

Burrata Caponata

Fresh burrata mozzarella with eggplant, capers, onion, celery, and olives in sweet and sour sauce

Or any salad from our regular menu

PASTA/CARNE/PESCE

Gnocchi della Nonna

Gorgonzola-filled gnocchi in saffron fondue with seasonal mushrooms

Ravioli di Zucca

Butternut squash ravioli, butter sage sauce, crumbled hazelnuts, 12 years aged balsamic

Mezze Maniche alla Buttera

Mezze Maniche pasta, cream tomato sauce, crumbled Italian sausage, English peas

Baccala alla Mediterranea

Atlantic cod, tomato, capers, red onion, olives

Pollo alla Parmigiana

Tenderized and breaded chicken breast, roasted potatoes, marinara, arugula, fresh-grated parmesan

DOLCI

Panna Cotta ai Frutti di Bosco

Vanilla-infused Italian custard, mixed berry compote

Cannolo Siciliano

Crispy Sicilian cannoli shell filled with sweetened ricotta and chocolate chips

Torta di Ricotta

Traditional ricotta cheesecake, biscotti crust, mixed berry topping



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

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

All menu choices served with your choice of soup or salad.

Cajun Seafood Boil—\$45

Eight jumbo shrimp, 1/2 lb. of crab clusters, roasted potatoes, corn, and turkey smoked sausage served in a boil bag, tossed in our signature Cajun seafood garlic butter.

Jerk Marinated Herb Roasted Lamb Chops—\$35

Three marinated lamb chops served over Caribbean pigeon peas with a side of your choice.

Creamy Cajun Chicken & Rice—\$25

Chicken, fire-roasted peppers, onions, and garlic-sautéed and spun in a creamy Cajun Parmesan sauce.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Pekara Bakery & Bistro

811 W. Springfield Ave., Champaign | 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

Sausage & Kale Quiche—\$8.95

A savory quiche filled with Kilgus Farms sausage, Koutry Fresh Koss Farm kale, and Parmesan cheese.

Prairie Fruits Farm Chevre Frais Goat Cheese Truffles—\$5.75

3 pieces of Prairie Fruits Farm cheese rolled in fresh herbs and breaded in panko. Fried and served with a mango dipping sauce.

Blueberry Goat Cheese Truffle Salad—\$15.95

Fresh mixed greens tossed with blueberries, crisp cucumber, and radishes, topped with fried creamy goat cheese truffles, crunchy almonds, and a blueberry balsamic vinaigrette.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

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.

DINING OPTIONS

In-Person

Dinner for Two—\$60

STARTER

Choice of Salad for Two (Small)

Caprese

Fresh Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction (V)

Caesar Salad

House Caesar Dressing, Romaine, Parmesan, Croutons

Italiano Salad

House Italian Dressing, Romaine, Olives, Parmesan, Sweety-Drops (V)

Greens Salad

Vinegar & Oil on Side, Mixed Greens, Olives, Artichokes, Sweety-Drops (V)

ENTRÉE

(Choose Two)

Margherita

Crushed San Marzano Tomato, Fresh Basil, Fresh Mozzarella (V)

Pepperoni

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

Vegan

Crushed San Marzano Tomato, Fresh Basil, Artichokes, Olives, Fresh Cremini Mushrooms, Sweety Drop (V)

DESSERT

Two Servings of any Gelato or Sorbetto Flavor (V)



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

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 French Fries and Cole Slaw

BBQ Sliced Beef Sandwich with homemade French Fries and Cole Slaw

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

Dill Pickle Pizza

8"—\$13.00 12"—\$20.00

Served with our garlic cream sauce. Would you like it spicy?

Po'Boys' Own Calzone

Plain Cheese—\$12.00 \$1 per topping

Crispy outside, fluffy inside. Comes with your choice of dipping sauce—ask about our spicy marinara!

Restaurant Week only!

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



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

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

Chicken Poblano & Black Bean Soup—\$7/12

chicken, black beans, corn, poblano peppers, green chilis, tomato

Pork Green Chili—\$7/12

smoked pulled pork with southwestern-style green chili with shredded cheddar and monterey cheese

Trashed Ribs—\$15

five bones of ribs with choice of original or raspberry chipotle BBQ sauce and a side of chipotle ranch

Southwest Pork Egg Rolls—\$15

smoked pulled pork, corn, peppers, melted cheddar and monterey jack cheese with chipotle ranch

THE MAIN

Birria Tacos—\$16

marinated shredded beef, melted shredded cheese, red consommé, fried corn tortillas with a side of mexican street corn and black beans

Rice Bowl—\$13

choice of meat, lettuce, tomato, onion, sour cream, shredded cheese, queso, rice, black beans

Black Bean Burrito—\$15

choice of pulled pork, brisket or chicken, lettuce, tomato, onion, shredded cheese, rice, black beans, flour tortilla with a side of mexican street corn, chips & salsa

Chilaquiles—\$14

a bed of fried tortilla chips, black beans, avocado, tomatoes, onion, cilantro, salsa verde, sour cream, shredded cheese, fried eggs, add brisket, chorizo or chicken (+3)

Stuffed Quesadilla—\$15

street corn, black beans, pepper, mushrooms, and onion with choice of chicken or campechano (brisket & chorizo) with a side of mexican street corn, chips & salsa

THE END

Flan—\$8



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

PUNCH! Bar & Lounge

217 N. Neil St., Champaign | 217-531-2800

Hours: Sunday–Wednesday 4:00–10:00 p.m.; Thursday–Saturday 4:00–11:00 p.m.

DINING OPTIONS

In-Person

3-COURSE DINNER—\$35

APPETIZER

Coconut-Curry Soup, Shrimp, Rice Noodles, Ginger, Garlic, Pineapple, Red Pepper, Lime, Cilantro Oil, Chiles

ENTRÉE

Butter Chicken Skewers, Kachumber Salad, Cilantro-Lime Sauce, Naan

LIQUID DESSERT

Chai-Infused Spirit*, Garam Masala, Cinnamon, Tamarind, Pineapple-Ginger Ice

*Choose either Mezcal or N/A Agave



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

The Ribeye

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

Hours: 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

BABY BUTTONS— \$10

White button mushrooms lightly hand battered and fried to perfection. Served with your choice of Cajun or Garlic Ranch dipping sauce

DIPPIN CHICKEN— \$12

Bite size pieces of our signature marinated chicken breast, hand battered and deep fried perfect for dipping in your choice of the house chicken sauce or Cajun ranch

MARINATED KEBAB DINNER— \$30

Two tender grilled kebabs with fire roasted green peppers, onions, and mushrooms in your choice of chicken, steak, or one of each. Served with our signature fresh baked bread, unlimited salad bar, and your choice of one side.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Sepelas

510 N. Cunningham Ave., Urbana | 217-6931733

Hours: Monday-Saturday 11:00 a.m.-10:00 p.m.; Sunday 3:00-10:00 p.m.

DINING OPTIONS

In-Person • Carryout

LUNCH & DINNER

Chicken leg + fufu+ cassava leaves— \$25

Chicken leg + Jollof rice + Plantains—\$20

Egusi soups + Fufu + Plantains—\$25

Goat (grilled) + Fufu + Beans soups—\$33

Salt fish + Fufu + Spinach—\$25

Steak kabobs + Plantains + beignet—\$20

Steak kabobs + Plantains + Jollof rice—\$20

Tilapia (fried) + Plantains + Jollof rice—\$20



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

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.

DINING OPTIONS

In-Person

Vegan Portobello Slider— \$6.49

Portobello mushrooms topped with tomato bruschetta and avocado on our slider bun- optional to add lettuce, tomato, onion or pickle.

Ropp Poutine— \$13.99

Crispy waffle fries piled high with Ropp Jersey white cheddar cheese curds (from McLean County, IL) and signature brown gravy

Ground Beef Tacos— \$15.49

Three corn shell tortilla (served hard shell or soft shell) with seasoned ground beef, lettuce, tomato, shredded cheddar jack blend cheese, and chipotle sour cream.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

Silvercreek

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

Hours: Lunch: Tuesday–Saturday 11:00 a.m.–2:30 p.m.; Sunday 10:00 a.m.–2:30 p.m.

Dinner: Tuesday–Saturday 4:00–9:00 p.m.; Sunday 4:00–8:00 p.m.

DINING OPTIONS

In-Person

Sweet & Spicy Shrimp— \$16

10 Deep fried, panko breaded, Gulf shrimp served with sweet chili sriracha mayo for dipping

Jalapeño Poppers— \$16

6 Oven roasted chorizo cream cheese stuffed Jalapeno poppers wrapped in applewood smoked bacon

Panzanella Salad— \$12

A Tuscan tradition made with sourdough croutons, heirloom tomato, fresh basil, red onion, and olive oil

Chicken Potpie— \$30

A creamy blend of oven roasted chicken, carrots, peas, onion, and gravy with puff pastry

Braised Pot Roast— \$33

Slow braised beef chuck roast served with mash potato, green beans, baby carrots, and classic brown gravy

House-made Flourless Chocolate Cake—\$11 (gf)

Finished with raspberry sauce and whipped cream

House Made Tiramisu— \$12

Espresso and Kahlua soaked savoiardi biscuits layered with creamy, sweetened mascarpone topped with Dutch cocoa powder dust



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

The Space

1 E. Main St., Champaign | 815-575-9514

Restaurant Hours: Wednesday 4:00–9:00 p.m.

Thursday–Saturday 4:00–10:00 p.m.

DINING OPTIONS

In-Person

DINNER

WAY 1—\$29/PERSON

Chicken Skin Butter Wings

Choice of locally sourced smash burger (w/handcut fries):

Smashy McSmashFace

Oklahoma McSmashFace

Porky McSmashFace

Lamby McSmashFace

Fig Pot de Crème

WAY 2—\$50/PERSON

Pear and radicchio salad

Choice of:

Cider-braised pork shoulder w/gigante beans, escarole, malt vin, and 'nduja

Curry-spiced roasted carrot risotto w/green coriander broth, carrot top pesto, fried sage, and pepita

Toffee cheesecake w/labna-filled medjool dates, mint, and pistachio cream

SPECIAL VERY LIMITED ITEMS TO BE ANNOUNCED WEEK-OF



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Stango Cuisine + Wood & Hog Barbecue

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

Hours: Tuesday–Thursday 11:00 a.m.–7:00 p.m.; Friday 11:00 a.m.–7:45 p.m.; Saturday 12:00–7:45 p.m.; Sunday 3:00–8:00 p.m.

DINING OPTIONS

In-Person • Carryout

BUILD-A-PLATE with WOOD & HOG **Restaurant Week Favorite**

Create your own soul food experience—just the way you like it.

Step 1: Choose Your Protein

- Smothered Chicken—\$14
- Smothered Pork Chop—\$16
- Salisbury Steak—\$14
- Meatloaf—\$14
- Fried Catfish—\$16
- BBQ Chicken Neck Bones—\$12

Step 2: Choose Your Sides

- One Side—\$6
- Two Sides—\$11
- Three Sides—\$14

Step 3: Add Something Sweet

- Dessert Add-On—\$6

Cornbread included with all plates
From Our Family to Yours

This menu represents heritage, resilience, and community.
Whether you're reliving childhood memories or tasting soul food for the first time—we're honored to serve you.



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Stango Cuisine + Wood & Hog Barbecue

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

Hours: Tuesday–Thursday 11:00 a.m.–7:00 p.m.; Friday 11:00 a.m.–7:45 p.m.; Saturday 12:00–7:45 p.m.; Sunday 3:00–8:00 p.m.

DINING OPTIONS

In-Person • Carryout

Stango Authentic African-American Infused Cuisine

LUNCH & DINNER MENU

Three-Course Meal: Appetizer • Entrée • Dessert

APPETIZER

(choose one)

Beef Samosa • Chicken Samosa • Veggie Samosa (Vegan/Vegetarian)

ENTRÉES

(choose one)

Chakalaka (Vegan/Vegetarian)—\$16

Vegetable relish with baked beans, tomatoes, onions & carrots

Choose One: Naan • Nshima • Rice

Grilled Chicken—Half \$16 | Full \$27

Overnight marinated with signature Stango seasoning

Try Stango BBQ Sauce – Pick 2 sides

Beef Suya—\$25

Grilled beef strips seasoned to perfection

Pick 2 sides

Grilled Pompano Fish—\$26

Perfectly seasoned premium fish

Pick 2 sides

Emma's Platter—\$37

A Stango signature sampler platter featuring beef stew, chicken curry, greens, nshima, beans, rice, and sweet potatoes.

(no sides selection)

SIDES

Sweet Potato Fries • French Fries • Fried Plantains • Coleslaw • Beans

DESSERT

Beignets (2 Pieces)

Deep fried dough sprinkled with confectioners sugar. Famous in New Orleans and Champaign-Urbana



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Sticky Rice

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

Hours: Monday, Wednesday–Saturday 11:00 a.m.–8:30 p.m.,
Sunday 12:00 p.m.–8:30 p.m.

DINING OPTIONS

In-Person Only

\$25 per person

Vegetable Egg Rolls (3 pcs)

Crispy vegetable egg rolls served with sweet chili sauce

Khao Piak Sen (Lao Chicken Noodle Soup)

Hand-pulled rice noodles in a warm, savory chicken broth with shredded chicken, topped with green onions, cilantro, and garlic

Bowl may not be split.

& Coconut Juice

Sweet, light, and refreshing coconut juice!

No substitutions or modifications



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

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

Appetizer + Dessert—\$20

Appetizer + Entrée + Dessert—\$45

Entrées available after 4PM

APPETIZERS

Au Gratin Medallions—\$14

potato au gratin medallions flash fried, served with black Tobiko caviar, creme fraiche & fennel garnish

Arepas—\$15

three (3) griddled masa cakes topped with slow-roasted pork shoulder, Carolina vinaigrette, avocado, pickled vegetables & cotija cheese

Fried Burrata—\$15

panko dusted, deep-fried, served with Romesco, grated aged parmesan, fresh basil & crusty baguette

Brussels Sprouts—\$16

pan seared Brussels sprouts, malt vinegar aioli & hickory smoked bacon crumble

SANDWICHES

Chicken Parmesan Sandwich—\$17

buttermilk marinated & breaded chicken breast topped with mozzarella cheese, basil chiffonade & housemade marinara on toasted ciabatta roll

Spicy Italian Hoagie—\$17

sliced bavarian honey cured ham, provolone, sliced spicy salami topped, sliced tomato & chopped Italian salad on a toasted hoagie

ENTRÉES

Ancho-Garlic Hangar Steak—\$27

grilled to order / 5 oz. ancho-garlic marinated steak, sliced and served with cilantro-lemon rice, black bean puree & chimichurri

Duck Breast Agridulce—\$28

pan seared with parsnip puree, grilled broccolini & agridulce

Wild Mushroom and Blueberry Risotto—\$26

creamy risotto made with mushroom stock, wild mushroom medley, blueberries, shaved brussels, topped with toasted pine nuts and basil oil

Market Fish—TBD

Daily fish special with orzo, golden cauliflower puree & gremolata

DESSERT

Pineapple Mini-Cheesecake—\$8

velvety cheesecake folded with sweet pineapple morsels, finished with brûléed pineapple slice for a caramelized crunch

Corn Flan—\$8

awaken the senses, silky and lightly sweet custard, delicate in texture with a subtle corn aroma, finished with a light caramel glaze

Journeyman Apple Strudel—\$8

layers of delicate, flaky pastry wrapped around tender spiced apples infused with Journeyman Apple Cider liqueur, served warm with apple liqueur creme anglaise

All items are available a la carte with prices shown.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 30



FEBRUARY 7

Tenkyu

301 N. Neil St., Champaign | 217-552-1133

Hours: Sunday–Thursday 11:30 a.m.–10:00 p.m.; Friday & Saturday 11:30 a.m.–2:00 a.m.

DINING OPTIONS

In-Person

THE SUSHI CHEF GRAND—\$88

Comes with 12 pcs Nigiri, 12 pcs Sashimi, and any 2 Special Rolls

THE KITCHEN MASTER GRAND—\$56

Comes with Pork Gyoza, Tempura Mushrooms, and any 2 bowls of Ramen or Udon



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Watson's Shack & Rail

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

Hours: Wednesday–Saturday 11:00 a.m.–10:00 p.m., Sunday 11:00 a.m.–9:00 p.m.

DINING OPTIONS

In-Person

Available at Downtown Champaign location only

APPETIZER

Crabby Crunch Lettuce Wraps—\$18

A build-you-own lettuce wrap plate with creamy herb crab salad, pickled carrot, buttered panko crunch, Thai vinaigrette and served with lettuce wraps. Makes 6 wraps.

ENTREES

Cajun Thai Green Curry

\$18 (beef) / \$23 (prawn) / \$21 (beef & prawn) / \$17 (tofu)

Green coconut curry served with white rice, topped with grilled pineapple, creole sauce, and your choice of beef, prawn or tofu

Drunken Bourbon Chicken Noodles—\$16

Lo mein noodles served with grilled chicken thigh pieces smothered in a house bourbon-yaki sauce with mixed vegetables and creole yum yum sauce.

DESSERT

Thai Tea Angel Food Cake—\$13

Lemon angel food cake topped with a Thai tea glaze. Served with strawberries and vanilla ice cream..



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 30



FEBRUARY 7

The Wheelhouse

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

Hours: Tuesday–Thursday 5:00–10:00 p.m.;

Friday–Saturday 11:00 a.m.–11:00 p.m.; Sunday 10:00 a.m.–8:00 p.m.

DINING OPTIONS

In-Person

Dinner—\$45

Restaurant Week Specials Available after 5:00 p.m.

APPETIZER

Choose one

Winter Greens Salad, Almonds, Cranberries, Apple Vinaigrette

Cream of Potato Soup with Crispy Pancetta

ENTRÉE

Choose one

Portobello & Porcini Mushroom Ravioli with our Cabernet Tomato Sauce, Parmesan, Balsamic, Basil

Braised Beef Short Rib, Mashed Potatoes, Roasted Carrots & Fresh Herbs

Lemon Crab Pasta with Chardonnay Cream and Microgreens

DESSERT

For Momma! Alaskan Ice Cream Waffle, Strawberries, Chocolate, Whip Cream

Wine Pairings Available