



the OAKVILLE GRILL & CELLAR™

CHICAGO RESTAURANT WEEK

Friday, January 23 – Sunday, February 8, 2026

DINNER

monday - sunday • 3:00 pm – close

SNACKS TO START

*kennebec chips, french onion dip,
marinated gordal olives*

APPETIZER

choose one

potato salad deviled eggs
pepperoncini aioli

beet & citrus salad
*citron vinaigrette, laura chenel goat cheese,
red vein sorrel*

whipped burrata bruschetta
quince jam, mission fig, marcona almonds

ENTRÉE

choose one

coal roasted faroe island salmon
local grits, bbq glaze, grilled green onion

brandt beef short rib pot roast
*root vegetable mash, cabernet jus,
glazed local carrots, horseradish*

harrison's farms duck confit
farro risotto, caramelized pearl onions, saba

DESSERT

choose one

gooey lemon cake
whipped ricotta, grove lemons

white chocolate crème brûlée ^{gf}
candied cacao nibs, vanilla whipped cream

\$60 PER PERSON

plus tax (gratuity not included)

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

gf - indicates gluten-free

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose.