



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

Potstickers (4 pcs.)—\$8

Beef and veggie filled dumplings pan fried. Comes with a sweet soy sauce on the side for dipping.

Pork Patty Roll (Nem Nuong Cuon) (2 rolls)—\$12

Similar to our “Spring Rolls”, this has fresh lettuce, herbs, cucumbers, round rice noodles and grilled pork rolled into rice paper. Comes with our house vinaigrette topped with crushed peanuts to ladle into the roll.

Pork Buns (Char Sui Bao) (3 pcs.)—\$7

Roast pork stuffed into a steamed flour bun roll.

NOODLES

Pho—\$18

Our house coveted dish

Sliced beef, brisket and meatballs with flat rice noodles in a beef bone broth. Topped with thin sliced onions, mint cilantro, green onions, and jalapeno.

Add an OXTAIL \$10

For Restaurant Week, we are offering the addition of a tender oxtail to be added to your bowl!

Pork Patty Noodle Salad Bowl (Bun Nem Nuong Cha Goi)—\$22

Cool refreshing salad bowl with lettuce with fresh herbs, cucumbers and round rice noodles (vermicelli). Topped with sliced grilled pork, 3 veggie eggrolls, fried scallions and crushed peanuts. Served with a side of Asian vinaigrette to pour over the top.

Spicy Lemongrass Soup (Bun Bo Hue)—\$20

A spicy lemongrass pork bone broth based soup with sliced beef, pork roll and large round rice noodles. Topped with thin sliced onions, mint cilantro and green onions. This soup is considered the number two soup of Vietnam under PHO.

RICE

Sweet and Sour Shrimp—\$22

Tempura battered and fried shrimp with a sweet and sour sauce pour over white rice. Served with pickled veggies and salad.

Fried Pork Belly—\$20

Fried chunks of pork belly on top of white rice. Served with pickled veggies and salad. Comes with a side of Asian vinaigrette.

SANDWICH

Banh Mi Bo Kho—\$18

Vietnamese style beef stew with chunks of brisket, potatoes and carrots. Comes with a Banh Mi baguette to dip along. Not a regular sandwich, but a traditional Vietnamese staple.

DESSERTS

Egg Tart (3 pcs.)—\$9

Flaky pastry filled with a smooth and lightly sweetened egg custard.

Steamed Sweet Buns (3 pcs.)—\$8

Fresh steamed custard filled sweet flour buns.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

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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

Combos—\$13

Ube/Almond Croissant + Ube Latte (16oz)

3 Pastel de Nata (Portugese Egg Tart) + 16oz Drink



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

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curestaurantweek.org

BakeLab

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

Hours: Daily 8:00 a.m.–6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Combos—\$13

Ube/Almond Croissant + Ube Latte (16oz)

3 Pastel de Nata (Portugese Egg Tart) + 16oz Drink



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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 11:00 a.m.–4:00 p.m

DINING OPTIONS

In-Person • Carryout

Ricotta Bites—\$10

Breaded Ricotta Bites served with Calabrian Remoulade and Pesto Mayo.

Scaccia—\$7

Semolina flatbread layered and folded over with eggplant, tomato sauce, fresh basil, mozzarella, and parmesan.

Aglassato—\$15.40

Sicilian pot roast smothered in a sweet onion & marsala gravy, fontina cheese, fire roasted peppers, and broccoli rabe. Served on a toasted 8" French roll.

Triple C (Chicken Cacciatore Cheesesteak)—\$15.40

Braised chicken thighs smothered in peppers, onion, mushrooms, olives, tomatoes, provolone, and mozzarella. Served on a toasted 8" French roll.

Honey Pistachio Baklava Cheesecake—\$7



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Big Grove Tavern

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

Hours: Monday–Thursday 11:00 a.m.–9:00 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.exploretock.com
OR CALL 217-239-3505

Three Course Meal —\$33 Specials available from January 23–February 2

FIRST COURSE choice of

Kale & Quinoa^{GF}

vegan salad with fresh kale, quinoa, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

Strawberry Spinach^{GF}

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

SECOND COURSE choice of

Green Curry Pot^{GF}

vegan curry pot with onion, brussels sprouts, yellow squash, mushrooms and roasted potatoes in a light and mild thai coconut green curry sauce, topped with fresno chiles and served over rice with corn

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

Marry Me Chicken

grilled chicken breast in a sun dried tomato and cherry tomato cream sauce over cavatappi pasta with a side of grilled asparagus

THIRD COURSE choice of

Creme Brulee Cheesecake Bar

homemade cheesecake bar with caramelized sugar and whipped cream

Sorbet^{GF}

vegan sorbet. ask your server about today's flavors

Brunch Specials—\$13 each

Served from 10 AM to 2 PM Sunday, January 26 &
February 2

Vegan Chilaquiles

vegan cheese, tofu, avocado puree, salsa roja, onion, black beans, esquites style corn served over fried corn tortilla chips

Savory Brunch Pie

house made puff pastry with sausage gravy, scrambled eggs, roasted red potatoes, green onions, topped with cilantro

GF=Gluten Free



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Billy Barooz

2521 Village Green Pl., Champaign | 217-355-8030
Hours: Daily 11:00 a.m.–9:00 p.m.

DINING OPTIONS

In-Person

APPETIZER

Stuffed Portabella—\$14

Roasted portabella cap, shrimp, crab, spinach, basil, garlic, white wine, butter, bread crumb, chili flake, provolone & mozzarella, Marinara

SALAD

Mediterranean—\$14

Baby spinach, artichoke hearts, Roma tomato, red onion, red bell pepper, cucumber, provolone & mozzarella, roasted tomato vinaigrette, garlic bread

SANDWICH

Muffaletta—\$14

Toasted Telera, genoa salami, capicola, pepperoni, provolone, mozzarella, Roma tapenade, Cajun Mayo, choice of side

ENTRÉE

Tuscan Pork Chop—\$20

Grilled bone-in Duroc loin chop, rosemary-plum chutney, Vin Blanc, roast garlic mash potato, choice of vegetable

Fried Orata—\$14 (one piece) / \$21 (two piece)

Cracker crusted Gilt-Head sea bream/Dorade filet, sun dried tomato remoulade, French fries

DESSERT

Tira-Lou-Su—\$8

Espresso-Marsala soaked lady fingers, pasteurized custard, whipped mascarpone, cocoa powder



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BrewLab

630 S. Fifth St., Champaign | 217-666-2770

Hours: Daily 8:00 a.m.-6:00 p.m.

DINING OPTIONS

In-Person • Carryout

Kyoto Cold Brew (16 oz)— \$5

Nitro Oatmeal Cookie Latte (16 oz)— \$5

Horchata Matcha Latte (16oz)— \$5

Ube Croissant + Ube Latte (16 oz)— \$13



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Briks Pizzeria

1705 Patton Dr., Mahomet

Hours: Monday, Wednesday–Saturday 11:00 a.m.–9:00 p.m.;
Sunday 12:00–8:00 p.m.

DINING OPTIONS

In-Person

RESTAURANT WEEK SPECIAL—\$30

Any 12" Pizza

Choose one of our Signature, Classic, or Create your Own Pizzas

+

Entrée Salad

Choose either the Classic or Briks Salad

+

Two 24 oz Soft Drinks

Choose from Organic Juices, Fresh Brewed Iced Tea, or Coke Products



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The Burrito Lab

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

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

DINING OPTIONS

In-Person • Carryout

LUNCH SPECIAL

STEAK BURRITO—\$14

Choose your rice: Spanish or White Lime Cilantro

Choose your beans: Pinto or Black

Toppings: Lettuce, shredded cheese, pico de gallo, street corn, guacamole, hot Cheeto flakes, cheese dip, sour cream, chipotle

Mild sauce, Medium sauce, Hot sauce

Includes a fountain drink of your choice and dessert of Flan (Crema Caramel)

DINNER SPECIAL

AL PASTOR BURRITO BOWL—\$17

Choose your rice: Spanish or White Lime Cilantro

Choose your beans: Pinto or Black

Toppings: Lettuce, shredded cheese, pico de gallo, street corn, guacamole, hot Cheeto flakes, cheese dip, sour cream, chipotle

Mild sauce, Medium sauce, Hot sauce

Includes a fountain drink of your choice
Comes with chips and a salsa of your choice
Dessert of Flan (Crema Caramel)



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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

Aaron's Famous Tuna Melt—\$10.50

With a side of Quinoa Salad



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Caprae

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

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

DINING OPTIONS

In-person

\$63 FOUR COURSE DINNER

\$43 add on for drink pairing

Amuse

Mushroom Toast

Thyme Biscuit, Prairie Fruits Chevre, Luna's Farm Oyster mushrooms, Frisee, Red Onion, Fines Herbs

1st Course

Blackened Shrimp Salad

Toasted Sunflower Seed, Shaved Jalapeno, Sola Gratia Farm Radishes, Grated Prairie Fruits Chevre Truffle, Pecorino Romano, Green Goddess Dressing

Main

Braised Short Rib

Janie's Mill Polenta, Prairie Fruits Chevre, Crispy Shallot Rings, Madhouse dark malt vinegar

Dessert

Chocolate Semifreddo

Ginger shortbread, beetroot crumble, beet gelee, orange chevre creme anglaise



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Chophouse on Main

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

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

DINING OPTIONS

In-person

Asian Tuna Salad—\$23

Mixed Greens, Bell Peppers, Red Onion, Mandarin Oranges, Carrots, Cucumbers and Seared Tuna topped with Sesame Seeds, served with our Sesame Ginger Dressing.

Mushroom Ravioli—\$43

Baby Bella and Porcini Mushroom Ravioli in a soy butter sauce. Topped with a stir-fried tenderloin steak, bell peppers and onions. Garnished with an edible orchid. Comes with a choice of soup or salad.



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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—\$25

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



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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

Three-Course Meal—\$19

Housemade Smoked Mac and Cheese Bites

Texas Dip
Smoked Brisket, Melted Swiss, Au Jus
Choice of Sides

Cheesecake Bites



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Forage Kitchen

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

Hours: Daily 10:30 a.m.–8:00 p.m.

DINING OPTIONS

In-person • Carryout • Delivery

Regular Fiesta Bowl with protein of your choice (excludes salmon or tuna) + 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.



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Good Judys Espresso & Bagel Bar

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

Hours: Monday–Friday 7:00 a.m.–4:00 p.m.; Saturday & Sunday 8:00 a.m.–4:00 p.m.

DINING OPTIONS

In-person • Carryout

Dorothy's Dream Steamer—\$3.50

A delightful blueberry steamer topped with whipped cream and a sprinkle of red glitter, inspired by Dorothy's journey.

Not in Kansas Cold Brew—\$6.75

A cyclonic cold brew with galaxy syrup and cold foam, taking you on a flavor journey far from home.

Ruby Slipper Sparkle—\$4.75

A sparkling strawberry lemonade with a touch of edible glitter, just like Dorothy's magical shoes.

Yellow Brick Road Latte—\$5.75

A cozy café miel latte with cold foam and a sprinkle of cinnamon, guiding you to a delicious adventure.

Wicked Witch Matcha—\$6.50

A bewitching matcha drink with a hint of black glitter and your choice of flavor (optional), perfect for those who love a little magic.



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Guido's Bar & Grill

2 E. Main St., Champaign | 217-359-3148

Hours: Daily 11:00 a.m.–Midnight

DINING OPTIONS

In-person

1/2 Sandwich & 1/2 Salad— \$13

(all the time)

\$13 Baskets

(all the time)

Fish & Chips

Panko Crusted Shrimp & Fries

Chicken Tenders & Fries

Wings & Fries



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La Hacienda Cantina

102 S. Market St., Paxton | 217-579-1122

Hours: Monday–Thursday 11:00 a.m.–8:00 p.m.;
Saturday 11:00 a.m.–10:00 p.m.

DINING OPTIONS

In-person

Lunch Entrées—\$15

Flautas (Taquitos)

3 Crispy Tacos filled with chicken or cheese, topped with green salsa, lettuce, cheese, sour cream, served with rice and beans.

Carnitas Pork

Tender slow cooked seasoned pork. Served with rice and beans.

DINNER—\$22

(Fountain soda included)

Quesabirrias

3 Quesabirrias. Served with rice and beans.

Chili Relleno

Poblano pepper filled with cheese. Served with rice and beans.

Steak La Hacienda

Skirt steak topped with onion, cheese and mushrooms.
Served with rice and beans.

MARGARITA FOR TWO \$16



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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 soft drink

Pulled Pork Tacos

Empanadas

DINNER—\$25

Cheese Dip or Guacamole

Piña Volcan

Quesaburger

Pollo Deluxe

Pork Belly Tacos

Churro Fries—\$5



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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—\$33

No substitutions please

SALAD OR SOUP

choice of

Chef's Soup of the Day

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

Peppercorn cream sauce

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

HW Chocolate Chip Cookies

Flourless Chocolate Torte

Blueberry sauce



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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

\$23 Tasting Menu

APPETIZER (choose one)

Hummus with Veggies and Pita

Stuffed Mushrooms (3)

SOUPS & SALADS (choose one)

House Chopped Salad

Caesar Salad

French Onion Soup

Baked Potato Soup

ENTRÉES (choose one)

Fried Shrimp Tacos

Houlihan's Burger

DESSERTS (choose one)

Baked Apple Sundae

New York Cheesecake

\$43 Tasting Menu

APPETIZER (choose one)

Hummus with Veggies and Pita

Stuffed Mushrooms (5)

SOUPS & SALADS (choose one)

House Chopped Salad

Caesar Salad

French Onion Soup

Baked Potato Soup

ENTRÉES (choose one)

Grilled Halibut

Asparagus, Crispy Scalloped Potatoes, Red Pepper Puree

10oz New York Strip Steak

Local Prime Beef, Red Wine Butter, Asparagus, Whipped Mashed Potatoes

DESSERTS (choose one)

Baked Apple Sundae

New York Cheesecake

**Vegan/Vegetarian Option available upon request.*



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

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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 industrialdonut.square.site

Breakfast

\$4.99 + tax

One made-to-order donut of your choice plus one regular size mocha, chai, latte, or hot chocolate

\$13.99 + tax

One half dozen made-to-order donuts of your choice + 2 regular size hot or iced drip coffees

\$23.99 + tax

One dozen made-to-order donuts of your choice + 2 regular size hot or iced drip coffees



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Joe's Pizza

102 W. Sale St., Tuscola | 217-253-6500

Hours: Tuesday–Thursday 4:00–8:00 p.m.; Friday & Saturday 4:00–9:00 p.m.
Sunday 11:00 a.m.–2:00 p.m. & 4:00–8:00 p.m.

DINING OPTIONS

Dine-In • Carryout

Cajun Chicken Pasta—\$16

Rigatoni tossed in a spicy Cajun cream sauce with fresh peppers and mushrooms, topped with a breaded chicken breast, and served with garlic bread and a side salad.

Fettuccine Alfredo—\$12

Fettuccine tossed in a rich cream sauce. Served with garlic bread and a side salad.

Italian Beef Sandwich—\$12

Slow-roasted, shredded beef with melted mozzarella cheese and banana peppers.
Served with fries.

Medium Pizza (with Up To 3 Toppings) Plus Appetizer—\$22

Choose from:

Toasted Ravioli

Garlic Bread with Cheese

Breadsticks



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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

COUPLE SPECIAL— \$33

1 Medium Signature pizza, an order of breadsticks, and one \$10 game card.

APPETIZER SPECIAL— \$13

A Sampler of our three most popular Appetizers Chicken Strips, Mozzarella Sticks,
& Southwest Egg Rolls.

FAMILY SPECIAL— \$43

1 Large two topping pizza, an order of breadsticks, a pitcher of soda, and two \$10 game cards.

HANDHELD COMBO— \$13

Any handheld sandwich, choice of side, and soda.



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

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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—\$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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Dine-In Only

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



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

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Kung Fu Tea

707 S. Sixth St., Champaign | 217-552-1168

Daily 11:00 a.m.–11:00 p.m.

DINING OPTIONS

In-person • Carryout

Sushi Special Rolls

Chicago Fire

In: Spicy Tuna, Avocado, Cream Cheese, Spicy Crab Meat
Top: Spicy Mayo, Eel Sauce, Special Hot Sauce, Crispy Onion

Star Roll

In: Shrimp Tempura, Avocado, Cucumber
Top: Spicy Crab Meat, Green Onion, Spicy Mayo, Eel Sauce

Fuji Roll

In: Crab Meat, Avocado, Cucumber
Top: Salmon, Shrimp, Fish Egg, Mango Sauce

Jojo

In: Crab Meat, Cucumber, Avocado
Top: Salmon, Fish Egg, Wasabi Sauce, Hot Sauce

Turtle

In: Shrimp Tempura, Cream Cheese
Top: Avocado, Eel Sauce, Tempura Crunch

Tiger Roll

In: Shrimp Tempura, Avocado, Cucumber
Top: Shrimp, Avocado, Spicy Mayo, Crispy Onion, Eel Sauce

Illini Roll

In: Crab Meat, Avocado, Cucumber
Top: Salmon, Spicy Mayo, Tempura Crunch

Dragon Roll

In: Crab Meat, Avocado, Cucumber
Top: Eel, Avocado, Eel Sauce, Sesame Seed



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

Dinner—\$33

Appetizer

(choose one)

Queso Dip or Guacamole

Entrée

(choose one)

Mar Rojo

Grilled fish, scallops, octopus, shrimp, and veggies covered in our mild or spicy Nayarit sauce.
Served with 2 sides of choice, and garlic bread or tortillas.

Pancho Villa

Grilled chicken, chorizo, shrimp, and veggies covered with cheese sauce and two Quesa Birria tacos.
Served with 1 side of choice and flour or corn tortillas.

Dessert

(choose one)

Tres Leches Cake or Churros



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

La Paloma Food Truck

Monday–Friday 10:00 a.m.–8:00 p.m.;
Friday & Saturday 4:00 p.m.–1:00 a.m.

DINING OPTIONS

Carryout

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



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

The Literary

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

Hours: Brunch Tuesday–Sunday 9:00 a.m.–3:00 p.m.

Books, bar and cafe open Tuesday–Saturday 9:00 a.m.–9:00 p.m.;

Sunday 9:00 a.m.–8:00 p.m.

DINING OPTIONS

In-Person • Carryout

LUNCH—\$13

Grilled Cheese Flight

(can be made vegan -or- gluten-free)

Creamy tomato bisque served with three grilled cheese sandwich halves:

- chermoula + havarti
- roasted Apple, caramelized onion, spiced cranberries, and brie
- mushroom + swiss

Curried Chickpea Salad Sandwich

(vegan, can be served gluten free)

Curried chickpea salad with golden raisins served in a pita or on whole wheat sourdough with tomatoes and romaine lettuce; served with chips



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Los Zarapes

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

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—\$13

(includes soft drink)

Chimichanga (Chicken, Beef, Steak)

Cheese Steak

DINNER—\$25

Cheese Dip or Guacamole

Molcajete

Fajita Bowl

Burrito Loco

Camaron Encremado

1/2 Pitcher of Margaritas—\$10.25



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

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curestaurantweek.org

The Main Scoop

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

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.

DINING OPTIONS

In-Person • Carryout

Ice Cream Flight Sampler for 2—\$12.50

Craft Soda Float for 2 —\$14.50

The Ultimate Party Pack (choice of pint of ice cream + 4 homemade waffle cones/bowls
+ choice of gourmet popcorn—\$23.50



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

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

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Market Street Grill

125 S. Market St., Paxton | 217-579-1160

Hours: Tuesday–Thursday 11:00 a.m.–8:00 p.m.;

Friday–Saturday 11:00 a.m.–10:00 p.m.

DINING OPTIONS

In-Person

BBQ Pulled Pork Sandwich—\$12

House-made cole slaw, shoestring fries

BBQ Pulled Pork Loaded Nachos—Full order \$12, half order \$7

With lettuce, tomato, sour cream, shredded cheese & queso

BBQ Pulled Pork Burger—\$14

One smash burger patty topped w/ BBQ pulled pork and pepper jack cheese, served with shoestring fries

Soup of the Week

French Onion Soup

BAR SPECIALS

Paxton Punch; our famous secret-recipe adult beverage

Restaurant Week Only: 16 oz. \$7 (Crowlers also available \$20)

Select Craft Beers: \$1



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Martinelli's Market

500C N. Walnut St., Champaign | 217-607-1306

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

Sunday 11:00 a.m.–4:00 p.m.

DINING OPTIONS

In-Person • Carryout

Goat Cheese and Fig—\$23

Central Illinois Bakehouse Demi Baguette, Prairie Fruits Farm Goat Cheese, Housemade Fig Jam, Balsamic Vinaigrette, Arugula

Served with a with choice of deli side (Italian Picnic Pasta, Orzo, Potato Salad, Coleslaw) or Great Lakes Chips); Iced Tea or Coffee; and Small Cookie (Mini Chocolate Chip, Ginger Snap, Hazelnut Snowball, Lemon Drop, Princess Cookie)

Smoked Pastrami Stew—\$13

Smoked Pastrami, Carrots, Celery, Onion, Potato, Green Cabbage with a Slice of Central Illinois Bakehouse Rye Bread

Served with with Iced Tea or Coffee and a Small Cookie (Mini Chocolate Chip, Ginger Snap, Hazelnut Snowball, Lemon Drop, Princess Cookie)



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Nando Milano Trattoria

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

Hours: Monday–Saturday 5:00–10:00 p.m.; Sunday 4:00–9:00 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

Polipo alla Genovese

Spanish octopus, roasted potatoes, and asparagus in a basil pesto

Carpaccio di Manzo

Thinly-sliced raw wagyu beef tenderloin, arugula, artichoke, house-made orange dressing, and shaved parmesan

Or any salad from our regular menu

(\$8 additional for Burrata E Prosciutto)

PASTA/CARNE/PESCE

Gnocchi ai Funghi

House-made potato gnocchi in parmesan truffle sauce with seasonal mushrooms

Spaghettoni al Granchio

Spaghettoni pasta and crab meat in Chef's Imperial sauce

Rigatoni San Marco

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

Zuppetta di Pesce

Seafood bouillabaisse with mussels, clams, prawns, Atlantic cod, and crostini

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, 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



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

NAYA Indian Cuisine

212 E. Green St., Champaign | 217-607-1161

Hours: Daily 11:00 a.m.–11:00 p.m.

DINING OPTIONS

In-Person • Carryout

VEGETARIAN OPTION—\$25

Includes Appetizer Veg Samosa (2-pcs), Mango Lassi (Yogurt drink blended with mango) and Gulab Jamun (1-pc) fried dough balls soaked in a sweet, fragrant syrup

ENTRÉES

(choose one)

All entrées come with side of rice or naan (plain or garlic)

Daal Makhani

Lentils cooked to a thick soup with herbs and spices (black lentil)

Aloo Gobi

Cauliflower cooked in spices with potatoes

Vegan and Gluten Free Dish

Malai Kofta

Fresh grated vegetable battered in chickpeas flour and deep fried. Served in tomato and onion sauce.

Daal Tadka

Lentils cooked to a thick soup with herbs and spices. (yellow lentil)

Vegan and Gluten Free Dish

Paneer Tikka Masala

Indian cheese simmered in rich, creamy tomato base spiced sauce

Shahi Paneer

Indian cheese cooked with special spices in a creamy sauce

Chana Masala

Garbanzo beans cooked in onion, tomato, ginger and garlic with mild spices

Palak Paneer

Paneer in cooked spinach gravy

Bengan Bhartha

Eggplant roasted to a delightful pulp, seasoned with gentle herbs and spices



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

NAYA Indian Cuisine

212 E. Green St., Champaign | 217-607-1161

Hours: Daily 11:00 a.m.–11:00 p.m.

DINING OPTIONS

In-Person • Carryout

NON-VEGETARIAN OPTION—\$30

Includes Appetizer Veg Samosa (2-pcs), Mango Lassi (Yogurt drink blended with mango) and Gulab Jamun (1-pc) fried dough balls soaked in a sweet, fragrant syrup

ENTRÉES

(choose one)

All entrées come with side of rice or naan (plain or garlic)

Chicken Tikka Masala

Boneless white chicken meat cooked in tomato & creamy sauce.

Butter Chicken

Tandoori chicken cooked special tomato and creamy sauce.

Chicken Korma

Boneless chicken cooked in creamy sauce with cashews and raisins.

Chicken Coconut Korma

Boneless chicken cooked in coconut creamy sauce with cashews and raisins.

Naya Special Rogan Josh

Boneless lamb marinated with yogurt cooked in onion, tomato and special spices.

Lamb Saag

Boneless lamb cooked in spinach gravy.

Lamb Curry

Lamb cooked in tomatoes, onions, and special spices.

Lamb Tikka Masala

Boneless lamb meat cooked in tomato & creamy sauce.

Fish Tikka Masala

Fish cooked in tomato & creamy sauce.



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

Garlic & Herb Grill Lamb Chops—\$43

Succulent lamb chops, marinated with fresh garlic and fragrant herbs, grilled to perfection and served alongside creamy dauphinoise potatoes. Complemented by roasted asparagus for a beautifully balanced meal. Includes your choice of a warm, flavorful soup or a fresh, crisp garden salad.

Shrimp & Crawfish Etoufée—\$33

Succulent shrimp and tender crawfish tails simmered in a rich and savory roux-based sauce, infused with the bold flavors of garlic, onions, bell peppers, and Cajun spices. Served over a bed of fluffy white rice.

Chicken Chassuer—\$23

Pan-seared airline chicken breast, served atop a fluffy bed of rice pilaf and complemented by tender roasted asparagus. Finished with a rich, velvety mushroom tarragon velouté for a dish that exudes elegance and flavor.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Oskee's Sports Pub

2600 S. Stone Creek Blvd., Urbana | 217-481-8160

Hours: Wednesday–Friday 11:00 a.m.–7:00 p.m.

Saturday 8:00 a.m.–7:00 p.m. | Sunday 8:00 a.m.–2:00 p.m.

DINING OPTIONS

In-Person

APPETIZER

12 Piece Team Wings—\$17

Slow cooked, oven roasted and glazed with your choice of classic buffalo, Nashville hot, smokey BBQ, Carolina reaper, garlic parmesan or Nashville BBQ dry rub

ENTRÉES

Double Smash Burger—\$13

Two 4oz patty, American cheese, secret sauce, cheddar cheese, lettuce, tomatoes, onions on a potato bun

Blackened Salmon—\$22

Tender, flaky salmon coated with a bold blend of Cajun spices, seared to perfection or fresh, perfectly grilled salmon fillet with a light seasoning

DESSERT

Fried Oskee's—\$6

Deep fried PB&J covered in vanilla ice cream and whip cream

DRINK SPECIALS

Cranberry Cosmo—\$8

Old Fashioned—\$10



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

French Onion Grilled Cheese and Tomato Bisque Soup—\$23

Central Illinois Bakehouse Sourdough bread, Swiss cheese, Sweet Onion jam, Stone ground Mustard with Tomato Bisque Soup & served with Mini Chocolate Chip Cookie from Central Illinois Bakehouse.

Eggs Benedict—\$13.00

English Muffins, Canadian bacon, organic eggs, Hollandaise sauce



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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—\$45

STARTER

Choice of Salad for Two

ENTRÉE

(Choose Two)

Margherita

Crushed San Marzano Tomato, Fresh Basil, Fresh Mozzarella

Pepperoni

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

Vegan

Crushed San Marzano Tomato, Fresh Basil, Artichokes, Olives, Mushrooms, Sweetie-Drops

DESSERT

Two Servings of Gelato



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

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curestaurantweek.org

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

Served with our garlic cream sauce

Fried Chicken Wings—6 for \$10.50 or 10 for \$17.50

Served with your choice of dipping sauce. Homemade honey habanero sauce available!

Restaurant Week only!

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



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

TOMATO BASIL SOUP—\$8

creamy tomato basil soup with topped with feta cheese

TURKEY WHITE BEAN CHILI SOUP—\$8

chicken broth-based soup with chunks of smoked turkey, white beans, topped with shredded cheddar and monterey cheese

CHORIZO STUFFED MUSHROOMS—\$15

smoked chorizo with basil and peppers inside of button mushrooms with garlic cream sauce and balsamic glaze

SOUTHWEST PORK EGG ROLLS—\$15

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

THE MAIN

NASHVILLE HOT CHICKEN SANDWICH—\$18

shredded chicken marinated in nashville hot sauce topped with cole slaw and pickle on a brioche bun with choice of side

GOURMET GRILLED CHEESE—\$18

american, gouda, and provolone cheeses melted on sourdough bread with bacon, basil and tomato and choice of side

CHICKEN CARBONARA PASTA—\$20

smoked chicken in a white garlic cream sauce, basil, tomato, bacon, capers on a bed of fettuccine with naan bread

SPICY SOUTHWEST BRISKET SALAD—\$18

smoked brisket with corn, tomato, jalapenos, shredded cheddar and monterey jack cheese on a bed of lettuce sprinkled with lime juice

THE END—\$7

All Desserts Provided by **Bunnie Burrow in Fisher**

(choose one)

TUXEDO CHEESECAKE—\$8

OREO CHEESECAKE—\$8



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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—\$33

Broiled Crabcakes

Remoulade, Mixed Greens, Grapefruit

Romesco Rosa Flatbread

Citrus-Marinated Shrimp, Sundried Tomato, Kalamata Olive, Parmesan, Goat Cheese, Basil, Balsamic, Honey

Limoncello Cheesecake

Strawberry Compote (made exclusively for Punch! by Hopscotch Bakery + Market!)



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

16OZ. RIBEYE STEAK FOR TWO SPECIAL (\$61.99)

16 oz of ribeye any way you want it
(for example, a 10oz ribeye and a 6oz ribeye)

Fresh baked bread

(2) Baked Potatoes

(2) Unlimited Salad Bar

Half Carafe of Table Wine

RIBEYE/FILET COMBO FOR TWO SPECIAL (\$79.99)

(1) 10 oz ribeye

(1) 6 oz filet mignon

Fresh baked bread

(2) Unlimited Salad Bar

Half Carafe of Table Wine



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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 24–FEBRUARY 1, 2025

curestaurantweek.org

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

\$13 The Triple "S" Combo Platter

Try the Pot Roast Slider till February 1st!

\$23 Charcuterie Plate

Choice of 3 cheeses, apricot spread, candied walnuts, kalamata olives, thin sliced capicola ham, and toasted baguette. Cheese options are Amish blue, garlic & herb boursin, castello havarti herb, red dragon mustard seed cheddar, sun-dried tomato cheddar, and Wensleydale blueberry stilton



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Silvercreek

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

Hours: Lunch: Tuesday–Friday 11:00 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

Lunch Combo—\$17

available Tuesday–Friday

1/2 sandwich served with choice of side salad, side Caesar salad, or cup of soup, and choice of house-made chips, fries, or sweet potato fries, pickle spear, and a fresh baked cookie.

Substitute Truffle Fries for \$4

Reuben

rye • corned beef • sauerkraut • Swiss • 1000 island

Gourmet Grilled Cheese (v)

sourdough • cremini mushrooms • grilled tomatoes

Balsamic vinegar • smoked gouda & parmesan

Applewood BLT

sourdough • candied bacon • lettuce • tomato • avocado

goat cheese • mayonnaise

Trainwreck

house-made Zorba roll • smoked ham & turkey breast

applewood smoked bacon • cheddar & Swiss

lettuce • tomato • avocado aioli

gf = gluten free | v=vegetarian

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.



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Silvercreek

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

Hours: Lunch: Tuesday–Friday 11:00 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

3-Course Dinner—\$38

FIRST COURSE *(choose one)*

Coconut Shrimp

piña colada sauce

Truffle Fries (gf v)

house-cut fries truffle oil parmesan cheese fresh herbs

Panzanella Salad

sourdough croutons • heirloom cherry tomato • basil • red onion mozzarella • balsamic reduction • olive oil

Caesar Salad

Romaine lettuce • parmesan • heirloom cherry tomatoes • pickled red onion • croutons • Caesar dressing

Bowl of Tomato Basil or Soup du Jour (gf v)

SECOND COURSE *(choose one)*

Roasted Curry Cauliflower (gf v)

French green beans • spinach • zucchini • squash heirloom cherry tomatoes • roasted garlic

Chicken Pot Pie

carrots • peas • onion • puff pastry

*Autumn Burger

(cooked to order)

1/2 lb beef patty • applewood smoked bacon • red onion apple chutney • brie • mixed greens • garlic aioli
brioche bun • truffle fries

Blackened Trout (gf)

pineapple-mango salsa • fingerling potatoes French green beans • grilled lemon

Shrimp & Grits

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

THIRD COURSE

Vanilla Ice Cream or Lemon Sorbet (gf v)

choice of chocolate fudge or seasonal berries

Flourless Chocolate Cake (gf)

whipped cream • fresh mint

gf = gluten free | v=vegetarian

SUBSTITUTIONS TO THIS MENU ARE NOT AVAILABLE

*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.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Smith Burger Co.

340 N. Neil St., Champaign | 217-552-2241

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

DINING OPTIONS

In-Person • Carryout

Specials available only in downtown Champaign location.

Glazed & Confused—\$13

Double beef, bacon, pepper-jack cheese, sweet chili aioli,
on a toasted Ye Olde glazed donut

Sweet Heat Chicken—\$13

Fried chicken, pimento cheese, pickled jalapeños, hot honey,
on a toasted Ye Olde glazed donut

Veggie Philly Melt—\$11

Melted American, pepper-jack, and provolone cheese with sautéed peppers, onions,
mushrooms, and chop sauce on texas toast



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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

Dinners

Half Chicken Dinner w/ Fries, Beans, Coleslaw, & Bread—\$14.56

Rib Dinner

1/3 Slab w/ Fries, Beans, Coleslaw, & Bread—\$14.56

1/2 Slab w/ Fries, Beans, Coleslaw, & Bread—\$21.82

Full Slab w/ Fries, Beans, Coleslaw, & Bread—\$32.22

Rib Tips Dinner

(8 oz) w/ Fries, Beans, Coleslaw, & Bread—\$13.41

LG (12 oz) w/ Fries, Beans, Coleslaw, & Bread—\$16.53

Baby Back Rib Dinner

1/2 Slab w/ Fries, Beans, Coleslaw, & Bread—\$17.99

Full slab w/ Fries, Beans, Coleslaw, & Bread—\$28.96

Cowboy Fries—\$10.66

Beef Polish w/ Fries—\$9.34

Whole Jumbo BBQ Wings w/Fries

3pc—\$10.39; 6pc—\$19.75; 9pc—\$25.99

Sides

Mac N Cheese—\$5.18

Baked Beans Large—\$3.83; Small—\$2.79

Coleslaw Large—\$3.62; Small—\$2.58

Cornbread—\$2.60

Baked Beans w/meat—\$4.66

Sauce Cup Sooie—\$0.52; Hot Sooie—\$0.52; Mix—\$0.52

Collard Greens—\$4.14

Potato salad small—\$2.86; large—\$4.68

Restaurant Week Special Deal

Sloppy Sooie and Fries—\$5



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Stango Cuisine

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

Hours: Tuesday–Thursday 11:00 a.m.–7:00 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

\$26.99

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

\$27.99—The Vegetarian - Vegan Platter

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

Dessert

Beignets (Vegan/Vegetarian)

\$34.99

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

\$36.99—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



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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—\$20

Dinner Appetizer + Entrée + Dessert—\$43

Entrées available after 4PM

APPETIZERS/SANDWICHES

Chef's Antipasti

meats & cheeses in celebration of Restaurant Week

Coctel de Camarones

shrimp, avocado, cucumber, cilantro, picante tomato sauce

Roasted Beets

with goat cheese mousse and local micro greens

Arepas

griddled masa cakes topped with slow-roasted pork shoulder, avocado, pickled red onion, cilantro, and cotija cheese

Sun Singer House Salad

spinach, mushroom, red onion, blue cheese, egg, bacon vinaigrette

Wedge

iceberg wedge, hard-boiled egg, bacon, cucumber, cherry tomato, red onion, green goddess dressing, croutons

Portobello Burger (Vegan)

marinated and grilled jumbo portobello cap, arugula, tomato, peppadew romesco, pesto, Hawaiian bun

Ancho Hanger Steak Wrap

ancho hanger steak, lettuce, tomato, roasted corn salad, cheddar-jack cheese, adobo aioli

ENTRÉES

Beer Braised Pork Shank

'Bloody Butcher' cheese grits, braised greens, pork demi-glace

Étouffée

smothered shrimp with rice, served with corn bread

Burgundy Beef Tips

tender steak tips, mushrooms, and shallots in burgundy demi-glace, topped with blue cheese and served with parsley-garlic mashed potatoes

Daily Fish

Nightly fish special

DESSERT

Polish Karpatka

German buttercream, layered choux pastry crust, fresh blueberries & raspberries, crème anglaise

Chocolate Souffle

white chocolate center, blood orange sorbet, fresh berries

Tiramisu

ladyfingers soaked with coffee and rum, then layered with creamy, sweet mascarpone cheese sprinkled with cocoa & chocolate sauce

Key Lime Pie

creamy and tart, graham cracker crust

Bread Pudding

Be surprised! Ask about today's flavor

Dark Chocolate Torte

raspberry sauce & whipped cream



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

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curestaurantweek.org

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.

BRUNCH

Saturday & Sunday 10:00 a.m.–2:00 p.m.

Brunch Totchos—\$18

fried tater tots, jalapeno bacon, cheddar-jack cheese,
pico de gallo, over-easy fried eggs, avocado crema fresca

Pain Perdu—\$18

baguette soaked in creamy vanilla custard, studded
with fresh blackberries, topped with orange crème anglaise



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Susuru Ramen Bar

621 E. Green St., Champaign | 217-552-1266

Hours: Sunday–Thursday 11:00 a.m.–9:30 p.m.;

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

Lunch & Dinner

COMBOS—\$18.50

All served with a Tomomasu Drink

Tonkotsu + 3 piece karrage chicken

Veg Ramen + 2 piece Spring Roll

Chasu Fried Rice + TonKatsu + miso soup

Veggie Fried Rice + Agedashi Tofu

DAILY SPECIALS

Monday

Shoyu Ramen—\$12

Tuesday

Shio Ramen—\$12

Wednesday

Chasu Fried Rice + Miso Soup—\$11

Thursday

Tonkotsu Udon—\$12

Friday

Chicken Karaage Bento—\$13.50



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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.

3 Courses—\$39

(One Choice per Course)

HOT APPETIZER

Takoyaki Balls (3pc)

bite sized ball with octopus

Karaage Chicken (3pc)

deep fried marinated chicken thigh

Pork Gyoza (3pc)

pan fried hand made dumplings

Yakitori Sampler (4pc)

japanese style grilled skewers

Miso Soup

house miso tofu soup

COLD APPETIZER

Spicy Edamame

marinated edamame

Salmon Bites (2pc)

raw salmon served with mango sauce

Scallop Bites (2pc)

raw scallop served with basil sauce

ENTRÉE

Grilled Lamb Chop (3pc)

grilled lamb chop topped with dry chili spice

Sashimi Platter (9pc)

assorted sashimi

Puff Pastry Salmon

6 oz medium cooked salmon wrapped in puffy pastry

Sake Pairing—2 Cups for \$15



CHAMPAIGN-URBANA AREA
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curestaurantweek.org

The Space

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

Restaurant Hours: Monday–Wednesday 4:00–9:00 p.m.
Thursday–Saturday 4:00–10:00 p.m.

DINING OPTIONS

In-Person

DINNER

Shepherd's Pie—\$20

Soft-shell Crab Sando—\$20

Dry-aged Kilgus Farmstead Tomahawk Steak Dinner—\$200

Reservation only

Dinner with Doug Tasting Menu

Reservation only

Friday 1/24, Saturday 1/25, and Saturday 2/1

5 course—\$75

7 course—\$125



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Watson's Shack & Rail

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

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

DINING OPTIONS

In-Person • Carryout

Parmesan Garlic Wings—\$10 for a half pound and \$16 for a full pound.

Crispy fried chicken wings tossed in house made garlic parmesan sauce.

The Midwest BEEF— \$17

Joey's Italian Beef, white and yellow hybrid cheese whiz, grilled onions on a 8" Amoroso's Philly roll and served with choice of side & house giardiniera. "A marriage of two iconic sandwiches."

Chicken Caesar Wrap— \$16

Romaine, shaved parm and a garlic and herb crouton crumble tossed in our house sun-dried caesar dressing topped with sorghum glazed bacon bits with your choice of fried or pulled chicken in a flour tortilla. Choice of side.

Chicken Caesar Salad—\$12

Romaine, shaved parm and a garlic and herb crouton crumble tossed in our house sun-dried Caesar dressing.
Topped with more shaved parm and sorghum glazed bacon bits.
Add fried or pulled chicken for \$4

Chocolate Mousse—\$8

With whip cream and dark cherry compote

Smashing Slushies—\$9.95

Experience an array of exotic flavors with three of our famous slushies. Indulge in a flight of 5 ounces of all three 3 great drinks for the same special price including:

Protect 'ya Nectar :: Tropical Nectar with Rum. IYKYK

D.U.B. Diamond Marg :: We put our own single barrel Maestro Dobel 100% agave tequila into what is perhaps the best frozen margarita. Ever.

Tides of Titan :: Mid-Century madness in this tiki revival of Tanqueray No. 10, passion fruit, almond, and popping passion fruit balls.

Wolf Moon (Zero Proof) :: Seedlip Spice non-alcoholic beverage provides a level-headed celebration of our first moon of 2025. Made with passion fruit, almond, and popping passion fruit balls.

Heavenly Highball—\$9.95

Buffalo Trace with mint and sugar with a splash of Freddie's Ginger Beer. The intersection of several beloved beverages. Substitute Seedlip Spice for a zero proof experience.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

The Wheelhouse

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

Hours: Wednesday–Friday 5:00–9:00 p.m.;

Saturday 11:00 a.m.–9:00 p.m.; Sunday 10:00 a.m.–8:00 p.m.

DINING OPTIONS

In-Person

Dinner—\$43

Restaurant Week Specials Available after 4:00 p.m.

APPETIZER

Choose one

Butternut squash soup, fresh thyme

Mixed greens salad, red onion, croutons, balsamic tomato vinaigrette

Baked prairie fruits farms goat cheese, olive oil, herbs, toasted bread

ENTRÉE

Choose one

Verlasso salmon, fresh bucatini pasta, shitake mushrooms, chardonnay cream sauce, parmesan

Wild mushroom ravioli, kale, butter, pinot grigio, balsamic, parmesan

Wagyu beef Salisbury steak, cabernet mushroom sauce, green beans, mashed potatoes

DESSERT

Choose one

Caramel bread pudding, vanilla ice cream, whip cream

Fruity pebble crusted cheesecake, blueberry sauce and whip cream

Hot chocolate crème brulee, toasted marshmallow



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Wood N' Hog BBQ

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

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 • Carryout

Restaurant Week menu available only in Urbana location.

Pick 6 Combo—19.99

ENTRÉES

(Pick two)

Pulled Pork

Tender and flavorful pulled pork, slow-cooked to perfection.

Pulled Chicken

Juicy pulled chicken, seasoned and smoked for a delicious taste.

3 Fried Chicken Legs

Crispy and golden fried chicken legs, a classic favorite.

1 Pork Chop

A succulent pork chop, fried or grilled to your liking.

SIDES

(Pick two)

Fries

Crispy and golden, perfect with any meal.

Coleslaw

Fresh and tangy, a great complement to the smoky flavors.

Potato Salad

Creamy and classic, a comforting side dish.

Baked Beans

Sweet and savory, slow-cooked with a hint of smokiness.

DRINKS

Choose 2 Bottled Sodas

Refreshing and fizzy, available in various flavors.



CHAMPAIGN-URBANA AREA
RESTAURANT WEEK

JANUARY 24-FEBRUARY 1, 2025

curestaurantweek.org

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

Two Donuts and a coffee for \$5 + tax
(approximate \$3 saving)

\$3 off any Dozen Donuts