



CHICAGO NORTHWEST RESTAURANT Week

EAT. DRINK. LOCAL.



WHAT IS RESTAURANT WEEK

Restaurant Week is a 10-day celebration highlighting the best of Chicago Northwest dining. Participating restaurants offer special multi-course menus or featured menus designed to attract new guests, create buzz, and boost business during a typically slower season.

2026 DATES:
FEBRUARY 27 - MARCH 8, 2026

REGISTER NOW 
[ChicagoNorthwest.com/RW_register](https://chicagonorthwest.com/RW_register)



REGISTRATION DEADLINE
DECEMBER 31, 2025

**MENU SUBMISSION
DEADLINE**
JANUARY 15, 2026

AD CAMPAIGN STARTS
JANUARY 20, 2026

QUESTIONS?

847.490.1010 | info@chicagonorthwest.com

MENU REQUIREMENTS

- **Offer a Multi-Course or Featured Menu**
 - Curate a special multi-course experience OR highlight signature dishes for Chicago Northwest Restaurant Week.
- **Showcase Great Value**
 - Menus should reflect a 20% savings compared to regular pricing — a great way to attract new guests.
 - Use a whole dollar price (for example: \$15, \$20, \$30 — no cents)
- **Food-Focused Menus**
 - Offers must include food items; beverage/alcohol-only specials are not eligible.
 - Beverage pairings may be offered as an optional add-on.
- **Highlight Quality and Experience**
 - We're looking to feature locally owned and unique dining experiences — national fast-food chains do not qualify.
 - Menus should reflect your restaurant's personality and the high-quality experience guests can expect year-round.
- **Keep It Simple and Special**
 - Coupon-style discounts are not permitted for this promotion (e.g., buy one, get one free, \$5 off, 20% off, free beverage/appetizer with purchase, etc.). These offers have historically performed poorly with our audience.
- **Menu Approval**
 - Menu approved by Meet Chicago Northwest prior to your restaurant appearing on our website.

MENU CREATING TIPS

- **Feature**
 - crowd pleasers and unique dishes.
 - multiple food options including vegetarian, vegan and gluten free are recommended.
 - Restaurant Week dates prominently.
- **Open for breakfast?** Great! We'll accept menus for breakfast too.
- **Don't forget to include:**
 - Per person pricing on Multi-Course Menus.
 - Per item pricing on Featured Menus.
 - A whole dollar price — either way, round-up or round-down.
 - Chicago Northwest Restaurant Week logo & dates.
 - Detail your restrictions.
- **No graphic designer?** [Use one of our Canva menu templates!](#)



eatchicagonw.com





**RESTAURANT WEEK
LUNCH MENU**
\$25 per person*



FIRST COURSE: APERITIVOS
(choose one)

Mago Salad

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, roasted poblanos, avocado, agave nectar lime vinaigrette and cotija cheese

Empanadas

choose **ground beef picadillo** with chimichurri sauce or **chicken tinga** with roasted tomato salsa

Esquites

Charred sweet corn, cotija cheese, lime aioli, cayenne pepper

SECOND COURSE: PLATOS PRINCIPALES
(choose one)

Chicken Enchiladas Verdes

corn tortillas rolled with chicken tinga, baked with cheese, served with a side of poblano epazote rice, topped with onion, radish, sour cream

Tacos

choose two tacos, served with rice and beans

Burrito

choose **chile ancho marinated skirt steak** or **yucafán-style pulled pork**, pico de gallo, sour cream, poblano epazote rice, pinto beans, served suiza style with melted chihuahua cheese

Veggie Fajitas

sautéed green and red bell peppers, spanish onions, zucchini, portabella mushrooms and roasted poblano peppers. Served with sour cream, guacamole, pico de gallo, rice and beans. e

THIRD COURSE: POSTRES
(choose one)

Churros or Flan of the week

*Menu available for dine in only February 28-March, 2025, not valid with any other offers or promotions.

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RESTAURANT

2025 RESTAURANT WEEK PRIX FIXE MENU

3-COURSE DINNER | \$60 PER GUEST

(Select one per course)

FIRST COURSE

BURRATA

Pesto, tomato jam, oven dried tomatoes, white balsamic reduction, croutes

SMOKED SALMON CARPACCIO

Wasabi aioli, capers, chives, watermelon radish, cucumber, avocado

MUSHROOM POLENTA

Chef's blend mushrooms, madeira cream, fried polenta, Parmigiano-Reggiano

BEEF CARPACCIO

Shaved Wagyu, shallots, capers, arugula, lemon, vinaigrette, Parmigiano-Reggiano

BAKED OYSTERS (4PC)

Chef's selection of oysters, parmesan herb breadcrumbs, tarragon butter

SECOND COURSE

DUCK LEG CONFIT

Orange cognac sauce, duck fat roasted potatoes, glazed baby carrots

FIGARO BONELESS BRAISED SHORT RIB

Port & fig demi, baby carrots, bacon jam potatoes

PORK CHOP

12oz pecan crusted Duroc pork chop, bourbon mustard cream, bacon jam potatoes, asparagus

NEW YORK STRIP ALFORNO

8oz Prime New York strip, gorgonzola, caramelized shallot butter, fries, petit salade

FAROE ISLAND SALMON

Pan roasted salmon, citrus-herb cream, asparagus, butternut squash, duck fat roasted potatoes, bacon

THIRD COURSE

SEASONAL CHEESECAKE

MILK CHOCOLATE & BOURBON PECAN PIE

Bourbon caramel, creme anglaise, vanilla gelato

ZEPPLES

Powdered sugar-covered donuts with caramel & chocolate dipping sauces

GELATO

- OPTIONAL UPGRADES! -

Add a Salad Course for \$10
Beverage Pairings Available

847-885-8858
1220 Valley Lake Dr.
Schaumburg, IL 60195



thehideoutbar.com

FOOD • DRINKS • KARAOKE • FRIENDS • FUN

Restaurant Week 2025

Friday, February 28 - Sunday, March 9

\$4



01. Bowl of Homemade Hideout Chili

Chunky beef, savory bacon, tender red-kidney beans, green peppers, onions, and garlic, simmered in a tangy tomato base with a touch of sweet before a fiery kick. Served with sour cream.

02. 6 Jumbo Wings with any of our Signature Sauces

Fried & tossed in either BBQ, Honey Mustard, Sriracha Ranch, Garlic Parmesan, or Mild or Spicy Buffalo Sauce. Served with celery & ranch or bleu cheese.



\$9

\$10



03. The Hideout Burger

A classic, no-frills burger topped with crisp lettuce, juicy tomato, & fresh raw or grilled onion. Served on a toasted butter bun for the perfect balance of flavor & simplicity.

KARAOKE

Taxes included in pricing. Dine-in only.

Wednesday, Thursday, Friday, & Saturday Nights @ 8:00 PM



FEBRUARY 28 - MARCH 9, 2025

featured menu

Wild Mushroom Bisque

Crimini, porcini and white truffle mushrooms with brown butter croutons. Pairs nicely with a Sauvignon Blanc
\$6 for a cup, \$9 for a bowl

Honey Balsamic Roasted Brussel Sprouts

Shishito peppers, goat cheese, candied bacon and almonds on roasted brussel sprouts! Pair with a Pilsner from draft or can selection. \$16

Sparky OG

The Greatest of all time! Sparky's own pizza. Big Fork Bacon Sausage with caramelized onions, red peppers, basil and garlic on mozzarella and tangy tomato basil! Our own G.O.A.T.'s pizza! Available gluten free. \$20

Pauly's Perfect Pepperoni

All the pepperoni you could want covering our sour dough pizza crust and served with a side of ranch dressing. Available gluten free. \$20

Sample our Famous Carrot Cake!!!

Our regular size is a mile high but for this sample size its a perfect ending for any Tuscan Market evening! \$9

Additional sample menus can be found at: chicagonorthwest.com/restaurant-week-toolkit



eatchicagonw.com

