The Classic

3 Course Dinner - Menu 1 **$125 per person**

FIRST COURSE - CHOICE OF ONE

Spicy Tuna Crispy Rice* ***(Sashimi Grade)***
Lime zest, wasabi roe, serrano, spicy aioli, ginger-soy

Classic Caesar Salad*
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

American Kobe Beef Meatballs
(Meats by Linz® - Chicago)
Veal demi-glace, pomme purée, garlic-chili oil

SECOND COURSE - CHOICE OF ONE

Center Cut Filet · 8 oz ***(Meats by Linz® - Chicago)***
Wet-aged 28 days · 100% Black Angus beef

New York Strip · 12 oz ***(Meats by Linz® - Chicago)***
Wet-aged 38 days · 100% Black Angus beef

Faroe Islands Salmon
Fire-grilled · yuzu-herb beurre blanc

Bell & Evans Chicken
White chicken gravy

SIDES - FAMILY STYLE

Crispy Brussels Sprouts
Yuzu béarnaise

Potato Purée
Plugrá butter

French Green Beans
Toasted almonds, brown butter

DESSERT- FAMILY STYLE

Warm Milk Chocolate Cake
Chocolate ganache, caramel Dulce de Leche gelato

Candied Pecan Bread Pudding
Bourbon vanilla sauce, vanilla gelato, white chocolate

Vanilla Bean & Jack Daniel's Creme Brulee
Fresh berries

The Reserve

4 Course Dinner - Menu 2 **$150 per person**

FIRST COURSE - CHOICE OF ONE

Spicy Tuna Crispy Rice* ***(Sashimi Grade)***
Lime zest, wasabi roe, serrano, spicy aioli, ginger-soy

American Kobe Beef Meatballs
(Meats by Linz® - Chicago)
Veal demi-glace, pomme purée, garlic-chili oil

Cognac Shrimp
Cognac flambé, shallot-garlic crème, parsley, cracked black pepper, baguette.

SECOND COURSE - CHOICE OF ONE

Chop Chop Salad
Hearts of palm, roasted tomatoes, Point Reyes Bleu, Peppadew peppers, boiled egg, shallots, smoked bacon, creamy herb vinaigrette

Classic Caesar Salad*
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

THIRD COURSE - CHOICE OF ONE

Center Cut Filet* · 8 oz.
Wet-aged 28 days · 100% Black Angus beef

Ribeye* · 16 oz.
Wet-aged 35 days · 100% Black Angus beef

New York Strip* · 12 oz.
Wet-aged 38 days · 100% Black Angus beef

Faroe Islands Salmon
Fire grilled · yuzu-herb beurre blanc

Bell & Evans Chicken
White chicken gravy

SIDES - FAMILY STYLE

Crispy Brussels Sprouts
Yuzu béarnaise

Triple Cream Mac & Cheese
Mascarpone, white truffle oil

French Green Beans
Toasted almonds, brown butter

Potato Purée
Plugrá butter

DESSERT- FAMILY STYLE

Warm Milk Chocolate Cake
Chocolate ganache, caramel Dulce de Leche gelato

Vanilla Bean & Jack Daniel's Creme Brulee
Fresh berries

Candied Pecan Bread Pudding
Bourbon vanilla sauce, vanilla gelato, white chocolate

The Signature

4 Course Dinner - Menu 3 **$175 per person**

FIRST COURSE - FOR THE TABLE

Filet Mignon "Korean Style"
Crispy rice cake, Korean sweet-spicy BBQ sauce

Cognac Shrimp
Cognac flambée, shallots, parsley & garlic cream sauce, toasted baguette

American Kobe Beef Meatballs
Veal demi-glace, pomme purée, garlic-chili oil

Spicy Tuna Crispy Rice* ***(Sashimi Grade)***
Lime zest, wasabi roe, serrano, spicy aioli, ginger-soy

SECOND COURSE - CHOICE OF ONE

Chop Chop Salad
Hearts of palm, roasted tomatoes, Point Reyes Bleu, Peppadew peppers, boiled egg, shallots, smoked bacon, creamy herb vinaigrette

Classic Caesar Salad*
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

THIRD COURSE - CHOICE OF ONE

Center Cut Filet* · 12 oz.
Wet-aged 28 days · 100% Black Angus beef

Bone-in New York Strip* · 16 oz.
Dry- Aged 45 Days - USDA 100 % Black Angus beef

Bone-in Ribeye* - Cowboy Cut · 18 oz
Wet-aged 28 days · 100% Black Angus beef

Bell & Evans Chicken
White chicken gravy

Faroe Islands Salmon
Fire grilled · yuzu-herb beurre blanc

SIDES - FAMILY STYLE

Triple Cream Mac & Cheese
Mascarpone, white truffle oil

Crispy Brussels Sprouts
Yuzu béarnaise

French Green Beans
Toasted almonds, brown butter

Potato Purée
Plugrá butter

DESSERT- FAMILY STYLE

Warm Milk Chocolate Cake
Chocolate ganache, caramel Dulce de Leche gelato

Vanilla Bean & Jack Daniel's Creme Brulee
Fresh berries

Candied Pecan Bread Pudding
Bourbon vanilla sauce, vanilla gelato, white chocolate

The Grand Reserve

5 Course Dinner - Menu 4 **$225 per person**

FIRST COURSE - FOR THE TABLE

Chilled Shellfish Tower
Maine Lobster Tails, Jumbo Shrimp Cocktail, Raw Oysters, Jumbo Lump Crab Cocktail*

SECOND COURSE - CHOICE OF ONE

Crispy Maine Lobster Tail
Yuzu-herb beurre blanc

Jumbo Lump Crab Cake
Mango & lemon-herb beurre blanc, arugula

Filet Mignon "Korean Style"
Crispy rice cake, Korean sweet-spicy BBQ sauce

Spicy Tuna Crispy Rice* ***(Sashimi Grade)***
Lime zest, wasabi roe, serrano, spicy aioli, ginger-soy

THIRD COURSE - CHOICE OF ONE

Chop Chop Salad
Hearts of palm, roasted tomatoes, Point Reyes Bleu, Peppadew peppers, boiled egg, shallots, smoked bacon, creamy herb vinaigrette

Classic Caesar Salad*
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

FOURTH - CHOICE OF ONE

Bone-in New York Strip · 16 oz.
*Dry- Aged 45 Days - USDA 100 % Black Angus Beef**

Bone-in Ribeye* - Cowboy Cut · 18 oz
Wet-aged 28 days · 100% Black Angus beef

Faroe Islands Salmon
Fire-grilled · yuzu-herb beurre blanc

Center Cut Filet · 12 oz.
Wet-aged 28 days · 100% Black Angus beef

Bone-in Ribeye - Lollipop Cut - 18 oz
Dry-aged 35 days · 100% Black Angus beef

Bell & Evans Chicken
White chicken gravy

SIDES - FAMILY STYLE

Lobster Mac & Cheese
Mascarpone, white truffle oil

Truffled Fries
Parmesan, white truffle oil

French Green Beans
Toasted almonds, brown butter

Crispy Brussels Sprouts
Yuzu béarnaise

Potato Purée
Plugrá butter

DESSERT- FAMILY STYLE

Warm Milk Chocolate Cake
Chocolate ganache, caramel Dulce de Leche gelato

Vanilla Bean & Jack Daniel's Creme Brulee
Fresh berries

Candied Pecan Bread Pudding
Bourbon vanilla sauce, vanilla gelato, white chocolate

The Little Alley Experience

6 Course Dinner - Menu 5 **$275 per person**

FIRST COURSE - FOR THE TABLE

Chilled Shellfish Tower
Maine Lobster Tails, Jumbo Shrimp Cocktail, Raw Oysters, Jumbo Lump Crab Cocktail*

SECOND COURSE

A5 Japanese Miyazaki Wagyu - ***Extraordinary Snowflake Marbling***
Spicy scallion & ginger salad, porcini ponzu, black garlic

THIRD COURSE - CHOICE OF ONE

Crispy Maine Lobster Tail
Yuzu-herb beurre blanc

Ahi Tuna Tartare* ***(Sashimi Grade)***
Yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion tuile

Jumbo Lump Crab Cake
Mango & lemon-herb beurre blanc, arugula

Filet Mignon "Korean Style"
Crispy rice cake, Korean sweet-spicy BBQ sauce.

FOURTH COURSE - CHOICE OF ONE

Chop Chop Salad
Hearts of palm, roasted tomatoes, Point Reyes Bleu, Peppadew peppers, boiled egg, shallots, smoked bacon, creamy herb vinaigrette

Classic Caesar Salad*
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

FIFTH COURSE - CHOICE OF ONE

Bone-in New York Strip* · 16 oz.
*Dry- Aged 45 Days - USDA 100 % Black Angus Beef**

Faroe Islands Salmon
Fire-grilled · yuzu-herb beurre blanc

Bone-in Ribeye* - Cowboy Cut · 18 oz
Wet-aged 28 days · 100% Black Angus beef

Center Cut Filet* · 12 oz.
Wet-aged 28 days · 100% Black Angus beef

Bell & Evans Chicken
White chicken gravy

Bone-in Ribeye* - Lollipop Cut - 18 oz.
Dry-aged 35 days · 100% Black Angus beef

SIDES - FAMILY STYLE

Lobster Mac & Cheese
Mascarpone, white truffle oil

Truffled Fries
Parmesan, white truffle oil

Potato Purée
Plugrá butter

Crispy Brussels Sprouts
Yuzu béarnaise

French Green Beans
Toasted almonds, brown butter

DESSERT- FAMILY STYLE

Vanilla Bean & Jack Daniel's Creme Brulee

Warm Milk Chocolate Cake
Chocolate ganache, caramel Dulce de Leche gelato

Candied Pecan Bread Pudding
Bourbon vanilla sauce, vanilla gelato, white chocolate

Passed Hors d'Oeuvres

Build a reception before dinner or create a cocktail-style event around Little Alley signatures, seafood and classic passed bites.

Spicy Tuna Crispy Rice $4.50	Green Curry Chicken $6
Tuna Sashimi Bite $5.50	Deviled Egg $4.50
Filet Mignon Skewer - Korean Style $8	Fried Risotto Arancini $4.50
Mini Crab Cake $8	Ratatouille-Style Roasted Vegetables $4
Lobster Bisque Shooter $5	Stuffed Mushrooms $4.50
Shrimp Cocktail $7	Gougères $4.50
Crispy Maine Lobster Bites - $8	Parmigiano-Reggiano Polenta $4.50
Wagyu Beef Meatball Skewer $7	Charcuterie & Cheese Display $8 / person
Applewood-Smoked Salmon $5	

Passed hors d'œuvres are priced per piece,
with a minimum order of 25 pieces per selection.

Charcuterie & Cheese Display is priced per person.