CHICAGO RESTAURANT WEEK JAN 23–FEB 8

Frontera GRILL

LUNCH MENU | $30 P/P

APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE
Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastadas

SOPECITOS RANCHEROS
Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese

TAMALES DE ELOTE, ESQUITES FRITOS
Sweet corn tamales steamed in banana leaves, fried corn esquites *(butter, epazote, lime)*, homemade crema & añejo cheese, smoky powdered chile *(guajillo, chipotle)*

ENTREES (CHOOSE ONE)

MILANESA DE BERENJENA
Crispy eggplant, Limey serrano mayo, pickled onions, ensaladita *(Savoy cabbage, tomato, cilantro)*. Garlicky black beans

CHICKEN, MOLE POBLANO
Grilled heritage-breed chicken breast, mole poblano *(Mexico's most famous mole)*, gulf style white rice, charred broccoli

MANTARAYA AL CILANTRO
New England skate cooked over the coals, brothy cilantro sauce *(guajillo, fish broth, cilantro, caramelized onions)*, rustic mashed potatoes, grilled green beans

CARNE ASADA BRAVA
Grilled Creekstone flank steak, spicy salsa huevona, rustic mashed potatoes **Additional $6**

DESSERT (CHOOSE ONE)

CUATRO LECHES CAKE
Tender cake infused with four milks *(coconut, evaporated, condensed, whole)*, honey manila mango, pineapple, papaya and meringue

CHOCOLATE PECAN PIE BAR
Kahlúa whipped cream

In an effort to become a more equitable restaurant, a 20% service charge will be added to each check.