

PRIVATE DINING

AT



DINNER

Thank you for your interest in private dining at Tavern on Rush. Our elegant private dining room, located on the second floor of the restaurant, overlooks the corner of Rush Street and Bellevue Place and is available for breakfast, lunch and dinner events. Tavern on Rush features a variety of pre-set menus, all of which are completely customizable to suit your event needs.

TO RESERVE SPACE FOR YOUR EVENT, PLEASE CONTACT OUR PRIVATE DINING TEAM AT EVENTS@TAVERNONRUSH.COM OR CALL 312.664.9600.

1031 N. RUSH ST., CHICAGO | TAVERNONRUSH.COM

   TAVERNONRUSH



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FIRST COURSE

(FAMILY STYLE)

HUMMUS

PORK POTSTICKERS

MARGHERITA PIZZA

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD

HOUSE SALAD

TOMATO BISQUE

THIRD COURSE

(YOUR CHOICE OF)

GRILLED ADOBO CHICKEN BREAST

corn & green chili rice, bell peppers, asparagus, zucchini

MEDITERRANEAN WHITEFISH

boiled with lemon & EVVO, cherry tomatoes, sweet onion, baby arugula, Greek olives, heart of palm, artichoke salad

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CONTINUED

CAVATAPPI MARINARA

topped with fresh mozzarella cheese

SINGLE PORK CHOP

bacon mashed potatoes, fire roasted applesauce

8 OZ FILET MIGNON

asparagus, bacon mashed potatoes

FOURTH COURSE

(YOUR CHOICE OF)

TIRAMISU

STRAWBERRY CHEESECAKE

KEY LIME PIE

Iced tea, regular and decaf coffee included in price of all prix fixe menus.

\$64.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

BLACKENED CAJUN SHRIMP

GRILLED OR FRIED CALAMARI

CRAB CAKES

STEAK TERIYAKI

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD

SOUP OF THE DAY

HOUSE SALAD

TOMATO BISQUE

THIRD COURSE

(YOUR CHOICE OF)

BABY BACK RIBS

ALDERWOOD PLANKED SALMON

roasted vegetables, duchess potatoes

JAMBALAYA

creole rice, shrimp, mussels, scallops, andouille sausage

8 OZ FILET MIGNON

GRILLED CHICKEN

SIDES

(FAMILY STYLE, CHOOSE 2)

GRILLED ASPARAGUS

STEAMED BROCCOLI

MASHED POTATOES

MAC N' CHEESE

FOURTH COURSE

ORGANIC CARROT CAKE

TAVERN'S WARM BROWNIE

Iced tea, regular and decaf coffee included in price of all prix fixe menus.

\$79.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

CAPRESE SALAD

BEEF CARPACCIO

SEAFOOD TOWER

jumbo shrimp, seared tuna, snow crab claws,
avocado-crab salad, oysters on the half shell

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD

SOUP OF THE DAY

HOUSE SALAD

TOMATO BISQUE

THIRD COURSE

(YOUR CHOICE OF)

TAVERN'S FAMOUS STEAK TRAY

choice of filet mignon, bone-in filet, new york strip, ribeye chop,
veal chop, chateaubriand (2 person minimum)

GRILLED ADOBO CHICKEN BREAST

corn & green chili rice, bell peppers, asparagus, zucchini

ALDERWOOD PLANKED SALMON

roasted vegetables, duchess potatoes

12 OZ LOBSTER TAIL

SIDES

(FAMILY STYLE)

GRILLED ASPARAGUS

STEAMED BROCCOLI

MASHED POTATOES

WHITE CHEDDAR AU GRATIN POTATOES

FOURTH COURSE

CHEF'S DESSERT PLATTER

Iced tea, regular and decaf coffee included in price of all prix fixe menus.

\$139.95 / PERSON