



THINK

2235 N. Western Ave. Chicago, IL 60647
Phone (773) 394-0537; Fax (773) 394-4093

Appetizers

Sautéed Fresh Sea Scallops 14
Four jumbo sea scallops served plated with sauteed spinach, lemon butter caper and roasted red pepper sauces.

Stuffed Portabella Mushroom 10
Stuffed with Italian sausage, mixed peppers and spinach plated with a tomato concasse.

Cold Water Cured Smoked Salmon 11
Served resting on a potato nest with horseradish crème fraiche and topped with red onions, capers and black caviar.

Prince Edward Island Mussels 12
Served with sautéed onion in a spicy red sauce.

Think Caprese 7
Grilled tomato, fresh mozzarella and organic basil drizzled with balsamic vinaigrette.

Homemade Lump Crab Cakes 14
Three Crab cakes plated on organic mesculin greens and served with a citrus infused remoulade sauce.

Soup

Soup du Jour 5
Made fresh daily.

Salads

Think Salad 5
Organic mesculin greens tossed with walnuts, bleu cheese, fresh pears and balsamic vinaigrette.

Thought Salad 5
Romaine lettuce, tomatoes, fresh mozzarella and onion with a red wine vinegar dressing.

Classic Caesar Salad 5
Topped with white anchovy and homemade croutons.

Spinach Salad 5
Spinach, tomatoes, bacon, onion, and a sprinkle of Romano cheese, tossed with balsamic vinaigrette and topped with homemade croutons.

Arugula Salad 5
House dried apples and goat cheese tossed with mango balsamic vinaigrette.

White Asparagus Asturianos 8
Served with fresh lemon juice, extra virgin olive oil, purple onions, Maytag blue cheese and fresh tomatoes.

Beverages

Espresso: 2 single 3 double

Cappuccino * Latte * Café Mocha 4

"Gevalia" Freshly brewed coffee. 3
regular or decaffeinated

San Pellegrino water 5

Aranciata - Limonata 3

Freshly brewed "Tazo" hot and cold teas 2

Voss water 6 Fiji 5

Red Bull- regular and sugar free 4

Coke, diet Coke, Sprite, diet Sprite, Orange, 2

Ginger ale, tonic, or sparkling water.

Stewards diet or regular Root Beer 3

Corkage Fee and Set-up (per bottle) 4

mar O. Rodriguez

Chef - Owner

Brian Millman

Sous Chef

B.Y.O.B.

Minimum on parties of 5 or more.

Pastas


Zuppa di Maré	25
Mussels, clams, shrimp, calamari, sea scallops and fresh fish served over linguini pasta and topped with our mild to spicy tomato sauce.	
Ravioli	13
Ricotta cheese and spinach stuffed then topped with a sweet roasted red pepper cream sauce.	
Angel hair	18
Sauteed large shrimp with fresh tomatoes, onions, and basil in a white wine garlic broth.	
Vegetarian Farfalle	13
Bowtie pasta with sautéed sun dried tomato, onion, mushrooms and spinach in a light parmesan butter sauce.	
Maple Leaf Roasted Duck Risotto	16
A rich and flavorful mushroom and red wine risotto accented with roasted young duckling.	
Tri-color Tortellini	15
Prosciutto Di Parma, onions, mushrooms and peas in a creamy tomato sauce.	
Formaggi Penne	14
Penne pasta and grilled chicken breast in a goat cheese cream sauce accented with organic rosemary.	
Creole Papardelle	20
Andouille sausage, large shrimp, chicken, mixed peppers, onions and tomatoes in a spicy Cajun broth.	

All pastas are garnished with cheese (except seafood) and parsley.

Main Courses


French Cut Pork Chops	one 15	two 20
An 8 oz. chop served with sweet mashed potatoes and green grilled asparagus plated with a red wine caramelized onion reduction.		
Peto ala Carciofi	16	
Boneless chicken breast sautéed with lemon caper butter sauce, plated with artichoke hearts and garlic mashed potatoes.		
Rack of Lamb		27
Free Range Australian lamb chops prepared Vesuvio style over horseradish mashed potatoes and served with grilled green asparagus.		
Ribeye Steak Filet		28
An 8 oz Prime Ribeye filet topped with Maytag blue cheese, served with shitake mushroom risotto cakes, sautéed shitake mushrooms, green grilled asparagus and drawn herbed butter.		
Veal Chop	32	
A 12oz grilled veal chop served over horseradish mashed potatoes with shitake mushroom demi-glace and green grilled asparagus.		
Chicken Saltimbocca	18	
Sauteed boneless chicken breast topped with provolone cheese, Prosciutto Di Parma, and roasted potatoes in an organic sage butter sauce.		
Fresh fish of the day		Market Price
Plate sharing	7	

Private Parties Available



On your event day our staff will help make sure that you and your Guests have a great experience. Gourmet meals are prepared just for you by our catering staff. Relax and enjoy your special day!

Gift Certificates Available



www.think-cafe.com