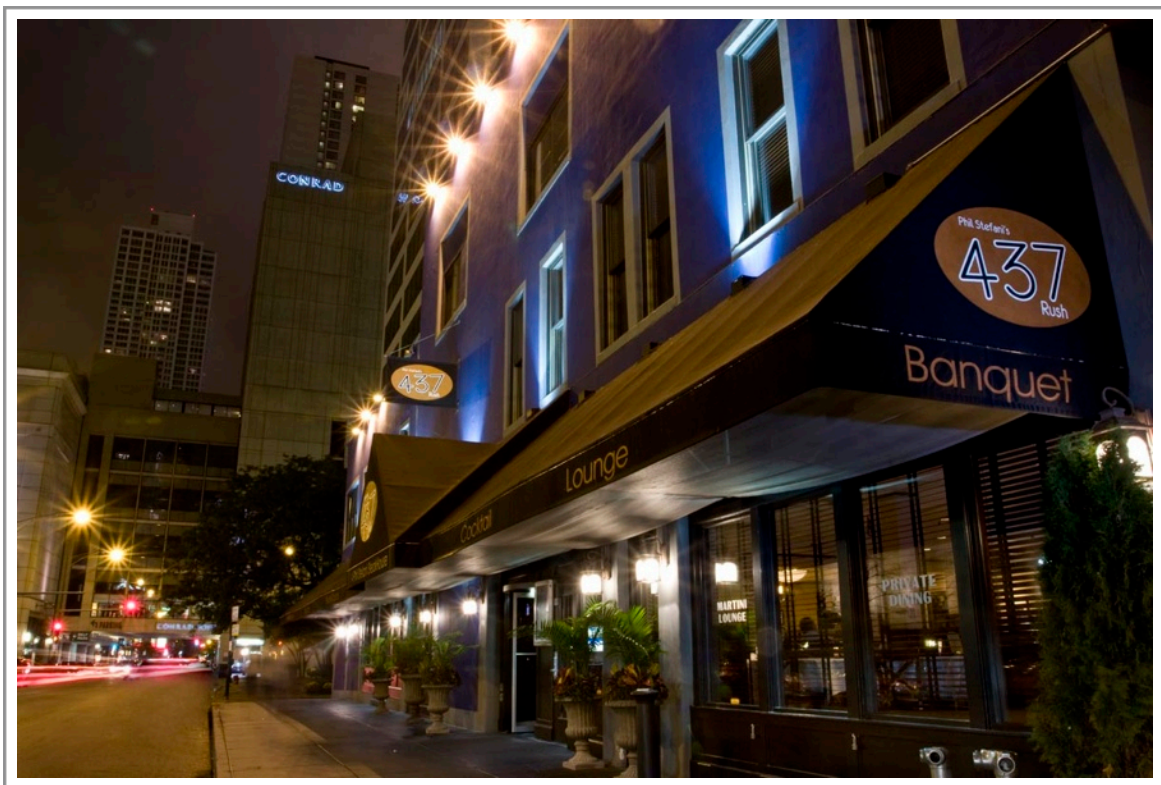

Phil Stefani's 437 Rush

A Classic Italian Steakhouse



LUNCH MENUS | 2012

Phil Stefani's 437 Rush truly echoes the feel of a classic Italian steakhouse. Located right off the Magnificent Mile, 437 Rush has the best there is to offer. From mouth watering steak and seafood dishes to fabulous risottos and pastas, Executive Chef Federico Comacchio from Milan creates the most artistic and delicious dishes in the city. The restaurant shines through the use of rich mahogany colored flooring and wainscoats, black and white tiled floors and ribbed glass partitions.



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www.PhilStefanis437Rush.com

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A Classic Italian Steakhouse



NEWSROOM: Capacity 110 people



CAFE: Capacity 72 people

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VIP NORTH: Capacity 24 people



VIP SOUTH: Capacity 15 people

Lunch Menu # 1

SALAD

House Salad of Mixed Greens

CHOICE OF ENTRÉE

Rigatoni Cipriani

Rigatoni tossed in our signature light tomato cognac cream sauce

Pollo ai Pomodorini, Capperi e Olive

Pan Seared Chicken Breast in a Cherry Tomato Fondue, Capers and Gaeta Olives

Served with Chef selected starch

Includes freshly brewed coffee, decaffeinated coffee & iced tea

Lunch Menu #2

SALAD

[Pre-select one to be served]

Caesar Salad

House Salad of Mixed Greens

CHOICE OF ENTRÉE

Pollo ai Funghi, Pancetta Affumicata e Chianti

Chicken Breast wrapped in smoked Nueske's Bacon, forest Mushroom and Chianti Reduction

Grilled Lake Superior White Fish

[Above served with Chef selected starch]

Rigatoni Cipriani

Rigatoni tossed in our signature Tomato Cognac Cream Sauce

DESSERT

Chocolate Torte

Includes freshly brewed coffee, decaffeinated coffee & iced tea

Lunch Menu #3

SALAD

[Pre-select one to be served]

Caesar Salad

House Salad of Mixed Greens

CHOICE OF ENTRÉE

Salmone in Crosta di Riso Venere

Roasted Atlantic Salmon crusted in Black Venus Rice dust, Extra Virgin Oil & Potato emulsion, caramelized Cipolline, Aged Balsamic and Nueske's toasted Bacon

Pollo ai Pomodorini, Capperi e Olive

Pan Seared Chicken Breast in a Cherry Tomato Fondue, Capers and Gaeta Olives

Above served with Chef selected starch

Mezzelune Cipriani

Half moon shaped pasta stuffed with cheese in our signature light tomato cognac cream sauce

DESSERT

437 Tiramisu

Includes freshly brewed coffee, decaffeinated coffee & iced tea

Lunch Menu #4

SALAD

[Pre-select one to be served]

Chopped Vegetable Salad

Chopped greens with crisp, chopped vegetables, tossed with bleu cheese vinaigrette

Claudio Salad

A medley of garden vegetables, cured meats, Swiss & parmigiano cheese and crackers all tossed in a tangy creamy house dressing

Caesar Salad

CHOICE OF ENTRÉE

8oz Filet Mignon

Served with our jus de viande

Ravioli alle Erbette Cipriani

Pasta stuffed with ricotta and Swiss chard in our signature cognac tomato cream sauce

Pesce Spada, Verdure alla Griglia e Olio al Prezzemolo

Grilled Pacific Swordfish Steak, served with Vegetables and Italian Parsley infused oil

DESSERT

[Pre-select one to be served]

437 Tiramisu

Chocolate Torte

Includes freshly brewed coffee, decaffeinated coffee & iced tea
