

# *As you wish*

An Event Planning Company

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## **McCormick & Schmick's - Gold Coast**

41 East Chestnut Street  
312.397.9500

The Gold Coast outpost of McCormick & Schmick's is perfectly situated for those looking for a great seafood or steak dinner but want to stay just a bit away from the melee of Division Street.

The Rush and Chestnut location has a large bar area and features Jimmy Damon singing Sinatra classics on Friday nights. The dining room has an amazing atrium ceiling with beautiful Frank Lloyd Wright-influenced lighting, floor to ceiling windows that allows for great people watching and just the right amount of noise level to keep your conversation private, but not shouting to your dining partners... no small feat these days!

To begin our meal, we opted to share three appetizers that were highly recommended by our server. The yellow fin tuna was a standout. It was perfectly seared and melted in your mouth. Coconut fried shrimp is another of our personal favorites and it was sweet, tender, coco-nutty and served with a jalapeno mango salsa. The calamari - tender and crisp - was perfect! It was paired with three dipping sauces but we all loved the sherry aioli and, as the server was taking the plates away, one of us (but we won't mention his name!) just had to grab one last piece of calamari!

McCormick & Schmick's is known for their fresh seafood which includes not only fish but a large selection of oysters on the half shell. If you are hankering for some of these little guys, this is the place. Sunset Beach, Village Bay, Malpeque, Malaspina, Penn Cove and Imperial Eagle Oysters were fresh on our visit.

This evening, we were entranced by the seafood entrées. The shrimp scampi over linguini was rich and flavorful. The sea scallops were beautifully seared and served with Israeli couscous with sautéed spinach and wild mushrooms. The star of the evening was the Alaskan halibut. It was stuffed with blue crab, Oregon bay shrimp and brie cheese and it made us swoon! Something about the creaminess of the cheese? The tenderness of the fresh halibut? It was amazing and we loved it!

Steaks procured from the Chicago Stockyards are 21 day aged Prime Beef, so if you go that route, you will not be disappointed. We like the value of the steak and shrimp combinations - all under \$30 - either a 6-ounce filet or 9-ounce top sirloin paired with your choice of shrimp scampi, coconut fried shrimp or stuffed shrimp plus a crème brulee for dessert.

Then, there were the desserts...yes - we held back just a bit... but we could not resist the upside down apple pie with cinnamon ice cream (the pie was warm!) and chocolate dome cake, with a mousse layered with chocolate cake and coated with chocolate ganache. Other fabulous dessert options included crème brulee, flourless chocolate truffle cake, carrot cake and cinnamon bread pudding.



**During April 2008, bring this flyer to McCormick & Schmick's and your table will receive a complimentary dessert with purchase of entrée.**



With a great location, a menu to please anyone, wonderful private dining space and lots of window seats to watch the parade of people, McCormick & Schmick's should be your first stop for dining in the Gold Coast!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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*from the small details... to the big picture*

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## McCORMICK & SCHMICK'S SEAFOOD RESTAURANTS



### Hours

#### Dining Room:

Sunday - Thursday 11:30 a.m. - 10:00 p.m.  
Friday - Saturday 11:30 a.m. - 11:00 p.m.

#### Bar: (full menu available in the bar)

Sunday - Thursday 11:30 a.m. - 11:00 p.m.  
Friday and Saturday 11:30 a.m. - midnight

### Contact

Nicole Price  
Private Event Sales & Management  
312.397.1737

*McCormick & Schmick's can host your next private event. Groups of any size - 10, 25 or 110 - or rent out the entire restaurant for up to 325 people!*

*from the small details... to the big picture*