



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Silvercreek

402 N. Race St., Urbana | 217-328-3402

Hours: Lunch: Tuesday–Friday 11:00 a.m.–2:30 p.m.

Dinner: Tuesday–Saturday 4:00–9:00 p.m.; Sunday 4:00–8:00 p.m.

DINING OPTIONS

In-Person

Lunch Combo—\$17

available Tuesday–Friday

1/2 sandwich served with choice of side salad, side Caesar salad, or cup of soup, and choice of house-made chips, fries, or sweet potato fries, pickle spear, and a fresh baked cookie.

Substitute Truffle Fries for \$4

Reuben

rye • corned beef • sauerkraut • Swiss • 1000 island

Gourmet Grilled Cheese (v)

sourdough • cremini mushrooms • grilled tomatoes

Balsamic vinegar • smoked gouda & parmesan

Applewood BLT

sourdough • candied bacon • lettuce • tomato • avocado

goat cheese • mayonnaise

Trainwreck

house-made Zorba roll • smoked ham & turkey breast

applewood smoked bacon • cheddar & Swiss

lettuce • tomato • avocado aioli

gf = gluten free | v=vegetarian

To help keep our costs to our customers as low as possible, we offer a cash discount of 4% for cash purchases. Our menu prices reflect the discounted price. If you choose to use a credit or debit card an additional fee of 4% will be added to your total.



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3-Course Dinner—\$38

FIRST COURSE *(choose one)*

Coconut Shrimp

piña colada sauce

Truffle Fries (gf v)

house-cut fries truffle oil parmesan cheese fresh herbs

Panzanella Salad

sourdough croutons • heirloom cherry tomato • basil • red onion • mozzarella • balsamic reduction • olive oil

Caesar Salad

Romaine lettuce • parmesan • heirloom cherry tomatoes • pickled red onion • croutons • Caesar dressing

Bowl of Tomato Basil or Soup du Jour (gf v)

SECOND COURSE *(choose one)*

Roasted Curry Cauliflower (gf v)

French green beans • spinach • zucchini • squash heirloom cherry tomatoes • roasted garlic

Chicken Pot Pie

carrots • peas • onion • puff pastry

*Autumn Burger

(cooked to order)

1/2 lb beef patty • applewood smoked bacon • red onion apple chutney • brie • mixed greens • garlic aioli
brioche bun • truffle fries

Blackened Trout (gf)

pineapple-mango salsa • fingerling potatoes French green beans • grilled lemon

Shrimp & Grits

grilled jumbo shrimp • andouille sausage • green onion cheddar grits • bourbon glaze

THIRD COURSE

Vanilla Ice Cream or Lemon Sorbet (gf v)

choice of chocolate fudge or seasonal berries

Vanilla Cheesecake

served with your choice of chocolate fudge or raspberry sauce, whipped cream, & mint

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SUBSTITUTIONS TO THIS MENU ARE NOT AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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