



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30



FEBRUARY 7

Billy Barooz

2521 Village Green Pl., Champaign | 217-355-8030

Hours: Sunday–Thursday 11:00 a.m.–9:00 p.m.

Friday & Saturday 11:00 a.m.–11:00 p.m.

DINING OPTIONS

In-Person

PACIFIC COAST CEVICHE— \$14.50

Lime brined shrimp with mango, tomato, red onion, jalapeno, sweet red bell pepper, and Cilantro - served with house made corn tortilla chips

TUNA TARTARE— \$14.50

Wild caught Sashimi grade Yellow Fin Tuna, avocado, mango, jalapeno, arugula, white and black sesame seeds, and soy-hoisin sauce - served with crispy wonton chips

CAPRESE SALAD— \$12.50

Heirloom grape tomatoes, fresh buffalo mozzarella, baby spinach, fresh basil, and balsamic reduction

RED AND GOLD BEET SALAD— \$10.50

Roasted red and golden beets with feta, arugula, tri-color quinoa, and pine nuts dressed with strawberry & balsamic vinaigrette

(VEGETARIAN) KALE STUFFED PORTOBELLO WITH RISOTTO— \$22.50

Soy and Ginger dressed Tuscan kale & carrot slaw, panko breaded deep fried portobello cap, served over creamy risotto

SHRIMP & CRAB STUFFED PASTA— \$23.50

Four Jumbo shell shaped pasta, stuffed with shrimp, crab, cream cheese, and artichoke over a Tito's vodka tomato sauce

KAENG KARI GRILLED SALMON AND RISOTTO—\$25.50

Fresh caught, grilled Atlantic salmon served over creamy risotto with yellow coconut curry