

ChicaGourmets!  
presents  
**The Ultimate Crab Dinner**

**Shaw's Crab House**  
21 East Hubbard Street  
Chicago, IL 60611  
(312) 527-2722

[www.shawscrabhouse.com](http://www.shawscrabhouse.com)

Thursday, July 15, 2010  
6:00 Cocktail Reception  
6:45 Dinner

This year Shaw's Crab House celebrates its 25<sup>th</sup> Anniversary. As part of the celebration they have put together the Ultimate Crab Dinner. This unique dinner features the 3 kinds of crab that Shaw's has become known for; the Alaskan Red King crab, the Blue crab, and the Dungeness crab. All crab that is used at Shaw's is caught in environmentally sustainable ways taking into consideration the size, sex, and the season so that future supplies will be available. Few restaurants have the variety and quality of crab that Shaw's delivers. The Alaskan Red King crab is the #1 selling item at Shaw's. The Blue crab yields lump crab meat (2 lumps per crab) and is used to make their well-known crab cakes and soft shelled crab dishes when the crab is in its molting state. Dungeness crab is kept alive in salt water tanks till it is ready to be cooked to ensure a fresh seawater taste. All of these considerations make crab from Shaw's a very treasured meal.

Executive Chef/Partner Yves Roubaud, along with Shaw's Senior Vice President, Steve LaHaie and Sara Rowe have maintained continuity of management for the last 25 years. The original proprietor, Kevin Brown, currently President and CEO of Lettuce entertain you Enterprises opened Saw's Crab House in 1984, under the guidance of Rich Melman, Chairman and Founder of Lettuce Entertain you Enterprises. The restaurant is named after Brown's wife, Kristi Shaw and her father Charles Shaw. This dinner celebrates their continuing longstanding commitment to the best quality seafood in Chicago.



Reception

King Crab California Maki Roll  
*L. Mawby Blanc de Blanc NV, Leelanau Peninsula, Michigan*

Crab Dinner

New England Clam Chowder

Dungeness Crab  
Maryland-Style Crab Cakes  
Alaskan Red King Crab  
Au Gratin Potatoes  
Creamed Spinach, Cole Slaw  
*Jaffurs Viognier, Santa Barbara County, California*

Raspberry Pie  
*Lynfred Raspberry Wine*



Chicagourmets Host: Dale Smith

Join ChicaGourmets! Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, MasterCard and Visa accepted.**

Prepaid reservations must be received by 7/11/10; no refunds after that date.

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

E-mail: Dale Smith [daleskate@aol.com](mailto:daleskate@aol.com) Tel: 773-989-7989

**For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091**

Shaw's Reserve \_\_\_\_\_ at \$95 per Member, \_\_\_\_\_ at \$105 per Non-Member, inclusive = \$ \_\_\_\_\_ enclosed.  
7/15/10 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_