

## weekend

**MOVIES**  
ROGER EBERT'S  
BEST DOCUMENTARIES  
OF 2011



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## THE BIG DEALS

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**F**rom upscale to low-cal, the Sun-Times' "Big Deals" column brings readers the dish on food and drink specials that will not break the bank.

### South fork

**South Branch Tavern and Grille**, 100 S. Wacker. The bar's new daily deals include pan-seared cod served

over almond and garlic-infused tomatoes, topped with an olive caper tapenade with a mustard garlic sauce drizzle, \$16.99. Available Jan. 3-8, 2012. Call (312) 546-6177; [southbranchchicago.com](http://southbranchchicago.com).

### Have a bite

**III Forks**, 333 E. Benton. Chef Tommy Nevill's bar bites are not your typical bar food. The new menu includes Kobe sliders, \$8.95; duck & waffles (duck in a

waffle cone with port wine cherries, creme fraiche and pistachios), \$12.95; and blackened ahi tuna over Asian slaw, \$14.95. Call (312) 938-4303; [iiiforks.com](http://iiiforks.com).

### Seeing red

**SmallBar Fullerton**, 1415 W. Fullerton. Mixologist Craig Hiljus' farm-to-glass crafted winter cocktails include the SmallBar red eye (SmallBar pale ale, housemade Bloody Mary