

## CHILLED

- Wagyu Beef Carpaccio | 24 \***  
JUMBO LUMP CRAB, HORSERADISH CRÈME FRAÎCHE, PICKLED SHALLOT
- Colossal Black Tiger Shrimp (4) | 29**  
FLORIDA MUSTARD, COCKTAIL SAUCE
- Yellowfin Tuna Tartare | 22 \***  
AVOCADO, CUCUMBER, MANGO, WONTON

## STARTERS

- Wagyu Steak Skewers | 29**  
GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO
- Crispy Lobster & Shishitos | 30**  
LIGHTLY BREADED, LEMON AIOLI
- Grilled Spanish Octopus | 24**  
CHICKPEA, OVEN-DRIED TOMATO, HARISSA

- Double-Cut Bacon | 15**  
MAPLE, GINGER, FRESNO, LIME

- Jumbo Lump Crab Cake | 28**  
APPLE-CELERY SALAD, REMOULADE

- Meatballs Pomodoro | 17**  
BEEF + VEAL, BASIL, GRANA PADANO

## SALADS

ADD CHICKEN 9 | STEAK 19 | SALMON 17 | SHRIMP 17

- Bill's Classic Caesar | 14**  
BUTTERED BREADCRUMBS, PARMESAN *ANCHOVIES UPON REQUEST*

- Super Green Vegetable | 16**  
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN

- Beet & Citrus | 13**  
ARUGULA, GOAT CHEESE, HAZELNUTS, FENNEL

- Baby Iceberg Wedge | 15**  
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE

**10oz FLAT IRON STEAK SOPHIA | 45\***  
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

- MAKE IT AN 8OZ BLACK ANGUS FILET +\$13 -

**ALL-NATURAL WET-AGED STEAKS\***

ALL STEAKS SEASONED WITH HOUSE BLEND + SERVED WITH SIGNATURE STEAK SAUCE

Prime Flat Iron	10oz	40
Black Angus Filet	8oz	53
Prime Skirt Steak	10oz	55
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye	16oz	69
Prime New York Strip	14oz	73

**STEAK ENHANCEMENTS**

MÂITRE D'BUTTER   5	<b>OSCAR STYLE</b>	BLUE CHEESE BUTTER   5
SOPHIA STYLE   5	JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE   25	CHIMICHURRI   5
FOIE GRAS BUTTER   7		BÉARNAISE SAUCE   5

**PRIME 45-DAY DRY-AGED STEAKS FOR 2\***

Porterhouse	32oz	136
Tomahawk Ribeye	34oz	151

**MAKE IT A DINNER +46**

CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN  
CHOOSE 2 SIDES | CHOOSE 1 DESSERT  
SERVED WITH BÉARNAISE + SIGNATURE STEAK SAUCE

## MAINS

- Roasted Chicken | 29**  
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION
- Grilled Swordfish Provençal | 42**  
TOMATO, CAPERS, KALAMATA OLIVE, BASIL
- Miso-Glazed Salmon | 36 \***  
GINGER-JASMINE RICE, SESAME SEED
- Ahi Tuna Tataki | 37 \***  
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI
- Spicy Crab Campanelle | 35**  
JUMBO LUMP CRAB, CALABRIAN CHILE, CHIVES
- Ginger-Jasmine Rice | 18**  
PAN-ROASTED VEGETABLES

## SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

- Grilled Forza Burger | 21\***  
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN
- Spicy Chicken Sandwich | 19**  
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN

## VEGGIES

- Sautéed Broccoli | 12
- Creamed Spinach | 11
- Sautéed Mushrooms | 13
- Roasted Brussels Sprouts w/ Bacon & Leeks | 12

## POTATOES

- Seasoned Steak Fries | 10
- Truffle-Parm Fries | 15
- Whipped Potatoes | 11
- Crispy Potato Hash | 12
- White Cheddar Potato Gratin | 13

## DAILY SPECIALS

<p><b>MONDAY</b></p> <p><b>Steak-Frites*</b></p> <p>CARAMELIZED SHALLOT, MÂITRE D'BUTTER</p> <p><b>39</b></p>	<p><b>TUESDAY</b></p> <p><b>Sea Scallops</b></p> <p>BLACK TRUFFLE RISOTTO</p> <p><b>48</b></p>	<p><b>WEDNESDAY</b></p> <p><b>Braised Short Rib</b></p> <p>PARSNIP PURÉE, ROOT VEGETABLES, GREMOLATA</p> <p><b>48</b></p>	<p><b>THURSDAY</b></p> <p><b>Colorado Lamb Chops</b></p> <p>RAPINI, FINGERLING POTATO, SALSA VERDE, FRESNO CHILE</p> <p><b>65</b></p>	<p><b>FRIDAY</b></p> <p><b>Roasted Branzino</b></p> <p>SHIITAKE MUSHROOM, CILANTRO, YUZO BUTTER</p> <p><b>48</b></p>	<p><b>SATURDAY</b></p> <p><b>16oz Prime Rib*</b></p> <p>HORSERADISH CREAM, AU JUS</p> <p><b>55</b></p>	<p><b>SUNDAY</b></p> <p><b>Fried Chicken</b></p> <p>½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE</p> <p><b>35</b></p>
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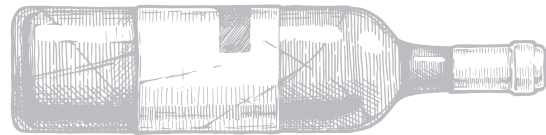
# WINE CELLAR

## SPARKLING

**Castelnuovo Prosecco DOC | 14**  
NV | VENETO, ITALY

**Pierre Sparr Brut Rosé | 14**  
NV | ALSACE, FRANCE

**Moët & Chandon Imperial Brut [187ML] | 26**  
NV | CHAMPAGNE, FRANCE



## WHITE & ROSÉ

**Willhelm Walch Prendo Pinot Grigio | 14**  
2022 | ALTO ADIGE, ITALY

**Bernard Fleuriet & Fils Sancerre | 23**  
2022 | LOIRE VALLEY, FRANCE

**Wairau River Sauvignon Blanc | 14**  
2022 | MARLBOROUGH, NEW ZEALAND

**Diora 'La Splendeur du Soleil' Chardonnay | 16**  
2021 | MONTEREY, CALIFORNIA

**Far Niente Chardonnay | 28**  
2022 | NAPA VALLEY, CALIFORNIA

**Domaines de l'Île 'Porquerolles' Rosé | 17**  
2022 | CÔTES DE PROVENCE, FRANCE

## RED

**Ken Wright Cellars Pinot Noir | 19**  
2022 | WILLAMETTE VALLEY, OREGON

**Flowers Pinot Noir | 28**  
2022 | SONOMA COAST, CALIFORNIA

**Chateau Pegau Maclura Côtes-du-Rhône | 17**  
2020 | RHÔNE, FRANCE

**Cantine Povero Barbera d'Asti | 14**  
2022 | ASTI, ITALY

**Opolo Zinfandel | 16**  
2021 | PASO ROBLES, CALIFORNIA

**BonAnno Cabernet Sauvignon | 22**  
2021 | ALEXANDER VALLEY, CALIFORNIA

**Turnbull Cabernet Sauvignon | 28**  
2021 | NAPA VALLEY, CALIFORNIA

# BEER

## DRAFT

**Stella Artois Lager | 12oz**  
**(BELGIAN PILSNER) 5.2% ABV**  
FLORAL MALT SWEETNESS, DRY FINISH  
STELLA ARTOIS | LEUVEN, BELGIUM | 7

**Goose Island IPA | 12oz**  
**(INDIA PALE ALE) 5.9% ABV**  
HOPPY, GRAPEFRUITY, REFRESHING  
GOOSE ISLAND BREWERY | CHICAGO, ILLINOIS | 7

## BOTTLED

**Coors Light | 12oz**  
**(AMERICAN LIGHT LAGER) 4.2% ABV**  
GRASSY TASTE, SWEET FINISH, LOW BITTERNESS  
COORS BREWING COMPANY | GOLDEN, COLORADO | 5

**Three Floyds Gumballhead | 12oz**  
**(AMERICAN WHEAT ALE) 5.6% ABV**  
BRIGHT, REFRESHING, LEMONY FINISH  
3 FLOYDS BREWING CO. | MUNSTER, INDIANA | 8

**Lagunitas IPA | 12oz**  
**(INDIA PALE ALE) 6.2% ABV**  
RAGING HOP CHARACTER, MALT FOUNDATION  
LAGUNITAS BREWING CO. | CHICAGO, ILLINOIS | 6

**Heineken 0.0 | 12oz**  
**(NON-ALCOHOLIC LAGER) 0.0% ABV**  
REFRESHING FRUITY NOTE, SOFT MALTY BODY  
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

## SOPHIA'S RESERVE



**Oaxaca Old Fashioned | 38**  
NOSOTROS ANEJO TEQUILA, MEZCAL,  
AGAVE NECTAR



**Manhattan | 32**  
OLD FORESTER 1920 PROHIBITION BOURBON,  
SWEET VERMOUTH, PUNT E MES

# COCKTAILS

## CLASSIC MARTINIS

**Bee's Knees | 14**  
GIN, LEMON, HONEY SYRUP

**Espresso Martini | 14**  
VODKA, COFFEE LIQUEUR, ESPRESSO

**Vesper | 14**  
GIN, VODKA, LILLET BLANC

## HOUSE SPECIALTIES

**Cherry Cosmopolitan | 16**  
BLUE ASH FARM WISCONSIN CHERRY VODKA, ORANGE LIQUEUR,  
LIME, ORANGE, HOUSEMADE CRANBERRY SYRUP

**Ouillette Old Fashioned | 15**  
BOURBON, DEMERARA, ORANGE, LUXARDO CHERRY

**Kick Starter | 14**  
TEQUILA BLANCO, MEZCAL, JALAPEÑO, CUCUMBER, LIME,  
BLACK SEA SALT

**Pear Poacher | 16**  
VODKA, PEAR, CINNAMON-CLOVE SYRUP,  
LEMON, SPARKLING WINE

**Tribeca | 20**  
OLD FORESTER SIGNATURE BOURBON, AMARETTO,  
AMARO MONTENEGRO, BANANE DU BRESIL, MOLASSES BITTERS,  
LARGE CUBE

**Paper Crane | 16**  
NAKED MALT SCOTCH, LEMON, AMARO NONINO,  
APEROL, BURDOCK ROOT BITTERS

**Pinewood Sazerac | 18**  
SCOTCH, RYE, LAPSAAN SOUCHONG TEA,  
PEYCHAUD'S BITTERS, PINEWOOD SMOKE

## DESIGNATED DRIVER

**Cat's Meow | 14**  
RITUAL ZERO PROOF GIN, HONEY, LEMON SOUR

**Blackberry Smash | 14**  
RITUAL ZERO PROOF RUM, LEMON, BLACKBERRY