

## STARTERS

**Truffle-Parm Fries | 11**  
GARLIC AIOLI

**Shrimp Scampi | 21**  
MELTED TOMATOES, GARLIC BUTTER, WHIPPED POTATO

**Crispy Lobster & Shishitos | 26**  
LIGHTLY BREADED, LEMON AIOLI

**Double-Cut Bacon | 14**  
MAPLE, GINGER, FRESNO, LIME

**Jumbo Lump Crab Cake | 22**  
APPLE-CELERY SALAD, REMOULADE

**Shrimp Cocktail (6) | 24**  
FLORIDA MUSTARD, COCKTAIL SAUCE

**Meatballs Pomodoro | 16**  
BEEF + VEAL, BASIL, GRANA PADANO



**BREAD AVAILABLE  
UPON REQUEST**

## SOUPS & SALADS

**Lobster Bisque | 14**  
CHIVE, TARRAGON, CRÈME FRAÎCHE

**Arugula & Fennel | 15**  
HAZELNUTS, STRAWBERRIES, GOAT CHEESE,  
BALSAMIC VINAIGRETTE

**Bill's Classic Caesar | 11**  
BUTTERED BREADCRUMBS, PARMESAN  
*ANCHOVIES AVAILABLE UPON REQUEST*

**Super Green Vegetable | 12**  
KALE, AVOCADO, BROCCOLI, ASPARAGUS,  
PEPPERONCINI, OLIVE, PISTACHIO, PARMESAN

**Baby Iceberg Wedge | 14**  
MAPLE BACON, PICKLED RED ONION,  
MARINATED TOMATO, BUTTERMILK RANCH,  
SHAVED BLUE CHEESE

ADD A PROTEIN TO ANY SALAD  
CHICKEN 7 | STEAK 12 | SALMON 14 | SHRIMP 12

### STEAK SOPHIA

CHOICE OF **10OZ PRIME FLAT IRON** OR **8OZ FILET**  
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM  
**33 | 46**

### STEAK FOR 2

CHOICE OF **32OZ DRY-AGED PORTERHOUSE** OR **34OZ TOMAHAWK RIBEYE**  
CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN  
CHOOSE 2 SIDES | CHOOSE 1 DESSERT  
SERVED WITH BÉARNAISE + SIGNATURE STEAK SAUCE  
**142 | 153**

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

### ALL-NATURAL WET-AGED STEAK

Prime Flat Iron	10oz	29
Black Angus Filet	8oz	42
Prime New York Strip	14oz	59
Prime Delmonico Ribeye	16oz	58

### 28-DAY DRY-AGED HERITAGE ANGUS

Porterhouse	32oz	107
Tomahawk Ribeye	34oz	118

### 100% GRASS FED + GRASS FINISHED

Skirt Steak w/ Chimichurri	10oz	38
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### ENHANCEMENTS +4

SOPHIA STYLE	MAITRE D' BUTTER	FOIE GRAS BUTTER	BLUE CHEESE BUTTER	BÉARNAISE SAUCE
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**Seasoned Steak Fries | 7**

**Potato Au Gratin | 11**

**Steamed Broccoli | 9**

**Sauteed Garlic Spinach | 7**

**Brussels, Bacon + Leek | 11**

**Sauteed Mushrooms | 9**

**Whipped Potatoes | 9**

**Crispy Potato Hash | 8**

## SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

**Grilled Forza Burger | 18**  
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE  
CHEDDAR, HORSERADISH AIOLI, SESAME BUN

**Spicy Chicken Sandwich | 15**  
FRIED ORGANIC CHICKEN BREAST, COLE SLAW,  
SPICY AIOLI, PICKLES, SESAME BUN

## MAINS

**Ahi Tuna Tataki | 34**  
SESAME SEED-TOGORASHI, PAPAIA, AVOCADO,  
PONZU AIOLI

**Citrus Chicken Paillard | 23**  
ARUGULA, TOMATO, FENNEL AGED BALSAMIC

**Miso-Glazed Salmon | 32**  
GINGER-JASMINE RICE, SESAME SEEDS

**Australian Lamb Chops | 38**  
SPRING BEANS, ASPARAGUS, CHERRY TOMATOES,  
MINT-LEMON PESTO

**Ginger-Jasmine Rice | 17**  
PAN-ROASTED SPRING VEGETABLES

## WEEKEND SPECIALS

### FRIDAY

**Fresh Dover Sole**  
BROWN BUTTER, LEMON, CAPERS  
62

### SATURDAY

**16oz Prime Rib**  
HORSERADISH CREAM, AU JUS  
52

### SUNDAY

**Fried Chicken**  
HOUSE HOT SAUCE, CORNBREAD,  
CHOOSE A SIDE  
26

# WINE CELLAR

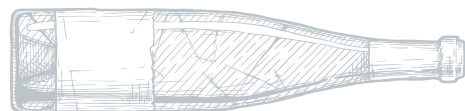
## SPARKLING

### Gruet Blanc de Noirs | 14

NV | NEW MEXICO, USA | RASPBERRY, TART, TOASTED

### Camille Braun Crémant d'Alsace Rosé | 17

NV | ALSACE, FRANCE | DRIED CHERRY, WILD STRAWBERRY, BLACK RASPBERRY



## WHITES + ROSÉS

### La Jara Pinot Grigio | 12

2019 | VENETO, ITALY | RIPE STONEFRUIT, SOFT LEMON

### Hunt & Harvest Sauvignon Blanc | 13

2018 | NAPA, CA | GUAVA, KIWI, FRESH LIME

### Terradora di Paolo CODA DI VOLPE | 13

2018 | CAMPANIA, ITALY | MINERALITY, CITRUS

### Vinum Chardonnay | 15

2017 | MONTEREY, CA | VANILLA, CARAMEL, TOAST

### Le Charmel Rosé | 12

2018 | LOIRE VALLEY, FRANCE | WARM FRUITINESS, FRESH



## REDS

### Ken Wright Cellars Pinot Noir | 16

2019 | WILLAMETTE VALLEY, OR | RASPBERRY, SOFT SPICES

### Piandacoli Cosmus Chianti Reserva | 14

2015 | CHIANTI, ITALY | RED PLUM, WHITE PEPPER

### Zuccardi Serie "A" Malbec | 13

2019 | MENDOZA, ARGENTINA | DARK BERRIES, SPICE

### BonAnno Cabernet Sauvignon | 18

2016 | NAPA, CA | COCOA, RIPE BERRIES, SMOOTH

### Turnbull Cabernet Sauvignon | 25

2018 | NAPA, CA | DUSTED BLACKBERRIES, PLUMS, DARK FRUIT

## HOUSE COCKTAILS



### Spring + T | 13

GIN, HOUSEMADE GRENADINE, POMEGRANATE, ROSEMARY



### Kick Starter | 13

TEQUILA, MEZCAL, JALAPEÑO, CUCUMBER, LIME, BLACK SEA SALT



### Commuter Train | 13

VODKA, BLACKBERRY, MINT, LEMON, SPARKLING WINE



### Risky Business | 14

BOURBON, RUM, ORGEAT, ORANGE, MINT



### Pura Vida | 17

NOSOTROS BLANCO TEQUILA, APEROL, LIME



### Ouilmette Old Fashioned | 14

BOURBON, DEMERARA, ORANGE, CHERRY

# BEERS

## DRAFT

### Cruz Blanca El Train (AMERICAN IPA) 4.2%

MALT CHARACTER, FLORAL, PINEY, + CITRUS-FORWARD AROMA  
CRUZ BLANCA | CHICAGO, ILLINOIS | 6

### Haymarket Speakerswagon (PILSNER) 5.0%

FRUITY AROMA, DRY MALT MIDDLE, + LONG HOP FINISH  
HAYMARKET BEER CO. | CHICAGO, IL | 6

## BOTTLED

### Coors Light (AMERICAN LIGHT LAGER) 4.2%

GRASSY TASTE WITH A SWEET FINISH + LOW BITTERNESS  
COORS BREWING COMPANY | COLORADO | 5

### Three Floyd's Gumballhead (PALE WHEAT ALE) 5.6%

SESSION BEER WITH A REFRESHING CITRUS FINISH  
3 FLOYD'S BREWING CO. | INDIANA | 7

### Lagunitas IPA (AMERICAN IPA) 5.5%

RAGING HOP CHARACTER, MALT FOUNDATION  
LAGUNITAS BREWING COMPANY | CALIFORNIA | 6

### Heineken 0.0 (NON-ALCOHOLIC) 0.0%

LIGHT-BODIED, GOES DOWN SMOOTH  
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

## CANNED + SELTZER

### Cruz Blanca Mexico Calling (LAGER ESPECIAL) 4.7%

REFRESHING SUNNY LAGER, BALANCED SWEETNESS, + LIGHT BITTERNESS  
CRUZ BLANCA | CHICAGO, ILLINOIS | 6

### Smylie Farmhouse Ale (SAISON) 5.5%

LIGHT + REFRESHING, SPICY BELGIAN FLAVORS  
SMYLIE BROTHERS BREWING | EVANSTON, ILLINOIS | 9

### City Water (MIXED BERRY SELTZER) 5.0%

DRY, RIPE BERRIES  
SOLEMN OATH BREWERY | NAPERVILLE, IL | 6

ASK ABOUT OUR  
**BUTCHER  
BLOCK  
STEAKS!**

(THEY MAKE GREAT GIFTS!!)

