

STARTERS

Truffle-Parm Fries | 11
GARLIC AIOLI

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

Crispy Lobster & Shishitos | 26
LIGHTLY BREADED, LEMON AIOLI

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

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

Shrimp Scampi | 18
MELTED TOMATOES, GARLIC BUTTER, WHIPPED POTATO



BREAD AVAILABLE UPON REQUEST

SOUP + SALADS

Lobster Bisque | 14
CHIVE, TARRAGON, CRÈME FRAÎCHE

House Greens | 10
CARROTS, RADISH, SUNGOLD TOMATOES, CUCUMBER, ORANGE 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
33/43

STEAK FOR 2

CHOICE OF:
**32OZ DRY-AGED PORTERHOUSE OR
34OZ TOMAHAWK RIBEYE**

CHOOSE 2 SALADS: HOUSE, CAESAR, WEDGE
CHOOSE 2 SIDES | CHOOSE 1 DESSERT

SERVED WITH BÉARNAISE
+ SIGNATURE STEAK SAUCE
132 | 143

STEAK

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/ 12oz	39/ 56
Prime New York Strip	14oz	59
Prime Delmonico Ribeye	16oz	58

28-DAY DRY-AGED HERITAGE ANGUS

Porterhouse	32oz	97
Tomahawk Ribeye	34oz	108

ENHANCEMENTS +4

SOPHIA STYLE	MAITRE D' BUTTER	FOIE GRAS BUTTER	BLUE CHEESE BUTTER	BÉARNAISE SAUCE
-----------------	---------------------	---------------------	-----------------------	--------------------

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

SIDES

- Pommes Anna | 10**
- Steamed Broccoli | 9**
- Sauteed Garlic Spinach | 7**
- Brussels, Bacon + Leek Cream | 11**
- Sauteed Mushrooms | 9**
- Whipped Potatoes | 9**
- Crispy Potato Hash | 8**
- Seasoned Fries | 7**

MAINS

- Seared Sea Scallops | 34**
BUTTERNUT SQUASH PURÉE, BROWN BUTTER-
WALNUT VINAIGRETTE, SAGE
- Pancetta-Wrapped Chicken | 23**
CORNBREAD STUFFING, SAUTEED GARLIC
SPINACH, HERB JUS
- Miso-Glazed Salmon | 28**
GINGER-JASMINE RICE, SESAME SEEDS
- Ginger-Jasmine Rice | 17**
PAN-ROASTED SUMMER VEGETABLES

WEEKEND SPECIALS

FRIDAY

Fresh Dover Sole
BROWN BUTTER,
LEMON, CAPERS
62

SATURDAY

16oz Prime Rib
HORSERADISH CREAM,
AU JUS
52

SUNDAY

Fried Chicken
SLAW, CORNBREAD,
GERMAN POTATO SALAD
26



W
I
N
E

C
E
L
L
A
R

SPARKLING

Gruet Blanc de Noirs | 14
NV | NEW MEXICO, USA | RASPBERRY, TART, TOASTED

WHITES + ROSES

La Jara Pinot Grigio | 12
2018 | 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
2017 | WILLAMETTE VALLEY, OR | RASPBERRY, SOFT SPICES

Virna Barbera d'Alba | 14
2016 | PIEDMONT, ITALY | VANILLA, BLACKBERRY

Zuccardi Serie "A" Malbec | 13
2018 | MENDOZA, ARGENTINA | DARK BERRYS, SPICE

BonAnno Cabernet Sauvignon | 18
2016 | NAPA, CA | COCOA, RIPE BERRIES, SMOOTH

Turnbull Cabernet Sauvignon | 25
2018 | NAPA, CA | DUSTED BLACKBERRIES, PLUMS, DARK FRUIT

Juan Gil Silver Monastrell | 13
2017 | JUMILLA, SPAIN | RIPE CURRANTS, LIGHTLY TOASTED



COCKTAILS

Kick Starter | 13
TEQUILA, MEZCAL, JALEPEÑO, CUCUMBER, LIME

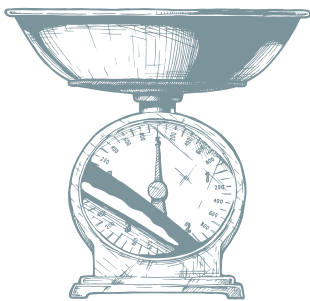
Commuter Train | 13
VODKA, BLACKBERRY, BASIL, LEMON, SPARKLING WINE

The 1872 | 13
RED WINE, RUM, LEMON, ROSEMARY

North Shore Nights | 14
RYE, ALL SPICE DRAM, ORGEAT, LEMON

Ouillette Old Fashioned | 14
BOURBON, DEMERARA, ORANGE, CHERRY

**ASK ABOUT OUR
READY-TO-GRILL
STEAKS TO GO!**



DESSERTS

Hot Fudge Sundae
VANILLA ICE CREAM,
CANDIED WALNUTS,
WHIPPED CREAM,
AMARENA CHERRIES
14

Chocolate Cake
MILK CHOCOLATE MOUSSE,
COOKIE CRUMBLE,
CRÈME ANGLAISE
12

Key Lime Custard
WHIPPED COCONUT CREAM,
OAT STREUSEL
9

Homer's Ice Cream
PECAN PRALINE, APPLE CINNMMON,
BURGUNDY CHERRY, OREO,
CHOCOLATE, VANILLA
3/scoop or 9/pint

**AFTER DINNER
COCKTAIL**

Bright Eyes
VODKA, COFFEE LIQUOR,
RYE, CREAM
13

DRAFT BEERS

Coors Light (AMERICAN LIGHT LAGER) 4.2%
GRASSY TASTE WITH A SWEET FINISH & LOW BITTERNESS
COORS BREWING COMPANY | COLORADO | 5

Haymarket Speakerswagon (PILSNER) 5.0%
FRUITY AROMA, DRY MALT MIDDLE, AND LONG HOP FINISH
HAYMARKET BEER CO. | CHICAGO, IL | 6

BOTTLED BEERS

Right Bee (SEMI-DRY CIDER) 6.0%
FERMENTED APPLES, A DROP OF HONEY
RIGHT BEE | CHICAGO, IL | 6

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 BEERS

City Water (MIXED BERRY SELTZER) 5.0%
DRY, RIPE BERRIES
SOLEMN OATH BREWERY | NAPERVILLE, IL | 6

Smylie Farmhouse Ale (SAISON) 5.5%
LIGHT & REFRESHING, SPICY BELGIAN FLAVORS
SMYLIE BROTHERS BREWING | EVANSTON, ILLINOIS | 9

Eugene (PORTER) 6.8%
ROBUST WARM CHOCOLATE MALT
REVOLUTION BREWING | CHICAGO, IL | 8