

## STARTERS

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

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

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

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

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



**BREAD AVAILABLE UPON REQUEST**

## SOUP + SALADS

**Clam Chowder | cup 7 / bowl 11**  
BACON, THYME

**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

**32OZ DRY-AGED PORTERHOUSE**

CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN  
CHOOSE 2 SIDES | CHOOSE 1 DESSERT

SERVED WITH BÉARNAISE  
+ SIGNATURE STEAK SAUCE  
**132**

# 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
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### ENHANCEMENTS +4

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

**Shrimp Fra Diavolo Pasta | 27**  
SPICY POMODORO, SPAGHETTI, BASIL

**Chicken Vesuvio | 23**  
WHITE WINE, PEAS, POTATO, LEMON,  
OREGANO

**Miso-Glazed Salmon | 28**  
GINGER-JASMINE RICE, SESAME SEEDS

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

# SUNDAY SPECIAL

## Fried Chicken

HOUSE HOT SAUCE, CORNBREAD,  
CHOOSE A SIDE  
26



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**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

**Long Meadow Ranch Rosé | 13**  
2018 | ANDERSON VALLEY, CA | STRAWBERRY, CITRUSY

**REDS**

**Ken Wright Cellars Pinot Noir | 16**  
2018 | 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

**Juan Gil Silver Monastrell | 13**  
2018 | JUMILLA, SPAIN | RIPE CURRANTS, LIGHTLY TOASTED



**DESSERTS**

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

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

**Mini Dutch Apple Pie**  
VANILLA STREUSEL,  
BUTTERSCOTCH SAUCE,  
WHIPPED CREAM  
**11**

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

**AFTER DINNER  
COCKTAIL**

**Bright Eyes**  
VODKA, COFFEE LIQUOR,  
RYE, CREAM  
**13**

**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

**DRAFT BEER**

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

**BOTTLED BEERS**

**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 + SELTZER**

**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

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

