

CHILLED

Wagyu Beef Carpaccio | 25 *
JUMBO LUMP CRAB, HORSERADISH CRÈME FRAÎCHE,
PICKLED SHALLOT

Colossal Black Tiger Shrimp (4) | 29
FLORIDA MUSTARD, COCKTAIL SAUCE

Yellowfin Tuna Tartare | 23 *
AVOCADO, CRISPY SHALLOT, MACADAMIA NUT,
WASABI PONZU

Hamachi Crudo | 23 *
CARA CARA ORANGE, CUCUMBER, SESAME SOY

SALADS

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

Bill's Classic Caesar | 15 *
BUTTERED BREADCRUMBS, PARMESAN
ANCHOVIES UPON REQUEST

Super Green Vegetable | 17
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE,
PISTACHIO, LEMON VINAIGRETTE, PARMESAN

Baby Iceberg Wedge | 16
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO,
BUTTERMILK RANCH, SHAVED BLUE CHEESE

Beets & Burrata | 18
CARA CARA ORANGE, PISTACHIO + SESAME CRUNCH,
GREEN GODDESS

MAINS

Ginger-Jasmine Rice | 21
PAN-ROASTED VEGETABLES, CILANTRO

Miso-Glazed Salmon | 37 *
GINGER-JASMINE RICE, CILANTRO, SESAME SEED

Ahi Tuna Tataki | 38 *
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

Jumbo Lump Crab Cake | 33
APPLE SLAW, REMOULADE

SOPHIA STEAK EASTER BRUNCH



STEAK SOPHIA

10oz FLAT IRON | 52 *

PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

- MAKE IT AN 8OZ BLACK ANGUS FILET +\$16 -

USDA PRIME WET-AGED STEAKS*

ALL STEAKS FINISHED WITH HOUSE PORCINI SEA SALT
+ SERVED WITH HOUSE STEAK SAUCE

Prime Flat Iron*	10oz	47
Black Angus Filet*	8oz	58
Prime Skirt Steak*	10oz	55
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye*	16oz	78
Prime New York Strip*	14oz	75

STEAK ENHANCEMENTS

MÂITRE D'BUTTER 5	FOIE GRAS BUTTER 7	CHIMICHURRI 5
BLUE CHEESE BUTTER 5	SOPHIA STYLE 5	BÉARNAISE 5 *

OSCAR STYLE *
JUMBO LUMP CRAB,
ASPARAGUS, BÉARNAISE | 25

SOPHIA'S SAUCE PLATE *
SOPHIA STYLE, BÉARNAISE,
CHIMICHURRI | 12

SUNDAY SPECIAL



Fried Chicken | 36
1/2 CHICKEN, HOUSE HOT SAUCE,
CORNBREAD, CHOOSE A SIDE

CHEF'S BRUNCH FEATURES

Buttermilk Pancakes | 18

BLUEBERRY COMPOTE, WHIPPED BUTTER, GRADE A MAPLE SYRUP,
CHANTILLY CREAM

Skirt Steak & Eggs | 37 *

EGGS YOUR WAY, CHIMICHURRI, HASHBROWNS

Nova Lox Benedict | 24

CRUMPET, SALMON ROE HOLLANDAISE, HASHBROWNS

Griddled Ham Benedict | 23

CRUMPET, HOLLANDAISE, HASHBROWNS

Classic American | 18

2 EGGS ANY STYLE, BACON, TOAST, HASHBROWNS

Bacon & Egg Croissant | 21

GRUYERE, GARLIC AIOLI, BABY GEM SALAD

Chia Seed Parfait | 16

WHITE CHIA SEEDS. MATCHA, HONEY YOGURT, GRANOLA, MIXED FRUIT

OMELETTES

Denver | 21

HAM, ROASTED PEPPERS, ONIONS, AGED CHEDDAR

Lobster & Caviar | 38

BOURSIN, CREME FRAICHE, OSETRA CAVIAR

Veggie | 18

MUSHROOMS, LEEKS, SPINACH, GRUYERE

VEGGIES & POTATOES

Sautéed Broccoli | 13 **Hashbrowns | 9**

Crispy Onion Rings | 14 **Truffle-Parm Fries | 17**

Breakfast Sausage | 6 **Seasoned Steak Fries | 12**

Bacon | 6

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* THESE ITEMS ARE SERVED RAW, UNDERCOOKED, COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

847.728.8220 | WWW.SOPHIASTEAK.COM | 1146 WILMETTE AVE., WILMETTE, IL | VISIT MORE RESTAURANTS! A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK. THIS MAY BE REMOVED UPON REQUEST.

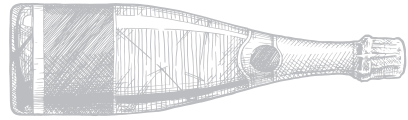
WINE CELLAR

SPARKLING

Ca' Bolani Prosecco | 14
NV | FRIULI-VENEZIA GIULIA, ITALY

Pierre Sparr Brut Rosé | 14
NV | ALSACE, FRANCE

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



WHITE & ROSÉ

Gaierhof Pinot Grigio | 14
2024 | TRENTO-ALTO ADIGE, ITALY

Cherrier Freres 'Les Renarderies' Sancerre | 25
2023 | LOIRE VALLEY, FRANCE

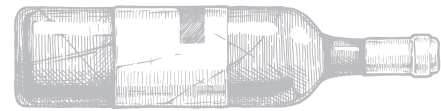
Wairau River Sauvignon Blanc | 14
2023 | MARLBOROUGH, NEW ZEALAND

Stag's Leap Cellars 'Aveta' Sauvignon Blanc | 25
2023 | NAPA VALLEY, CALIFORNIA

Nielson Chardonnay | 18
2023 | SANTA BARBARA, CALIFORNIA

Far Niente Chardonnay | 28
2023 | NAPA VALLEY, CALIFORNIA

Roseblood d'Estoublon Rosé | 17
2021 | PROVENCE, FRANCE



RED

Ken Wright Cellars Pinot Noir | 19
2023 | 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
2023 | ASTI, ITALY

Opolo Zinfandel | 16
2022 | PASO ROBLES, CALIFORNIA

BonAnno Cabernet Sauvignon | 22
2022 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 28
2022 | NAPA VALLEY, CALIFORNIA

Ballyhoo Blend | 14
2023 | NORTH COAST, CALIFORNIA

BEER

BOTTLED

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

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

Stella Liberté NA
12oz | (NON-ALCOHOLIC LAGER) 0.0% ABV
FLORAL MALT SWEETNESS, HOPPY BITTERNESS



CANNED

Haymarket Speakerwagon | 12oz
(GERMAN-STYLE PILSNER) 5.0% ABV
CRISP & CLEAN, HOPPY HIGHLIGHTS
HAYMARKETING BREWING. | CHICAGO, ILLINOIS | 6

Goose Island IPA | 12oz
(INDIA PALE ALE) 5.9% ABV
HOPPY, GRAPEFRUITY, REFRESHING

SPIRIT FREE



Bittersweet Symphony | 9
NA LUCANO AMARO, GRAPEFRUIT,
LIME, STRAWBERRY



Passion at the Disco | 9
PASSIONFRUIT, LIME, GINGER BEER

COCKTAILS

HOUSE SPECIALTIES



Blueberry Lavender Spritz | 16
BLUEBERRY, LAVENDER, GIN, LEMON



Smokey Bird | 17
NOSOTROS BLANCO & MEZCAL, APEROL,
PASSIONFRUIT, LIME



North Shore Spritz | 14
GIN, HIBISCUS, LIME, SPARKLING, MINT



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



Espresso Martini | 16
VANILLA INFUSED VODKA, CREME DU CACAO,
CREME DU MOKA



Ouilmette Old Fashioned | 15
BOURBON, DEMERARA, ORANGE, LUXARDO CHERRY



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



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



Dirty or Dry Decisions | 24
GREY GOOSE, BELVEDERE, OR KETEL
OLIVE BRINE, DRY VERMOUTH, CAVIAR CHIP