

## 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 Oshizushi | 23\***  
CRISPY SUSHI RICE, CARA CARA ORANGE, SESAME SOY

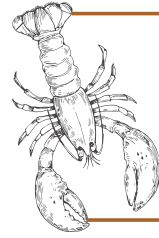
## STARTERS

- Potatoes & Caviar | 24**  
RACLETTE CROQUETTES, CRÈME FRAÎCHE, OSETRA CAVIAR
- Oysters Rockefeller (4) | 19**  
CRISPY FRIED OYSTERS, SPINACH GRATIN, PERNOD
- Wagyu Steak Skewers | 29\***  
GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO
- Lobster Mac & Cheese | 34**  
MAINE LOBSTER, BUTTERKÄSE MORNAY, CAVATAPPI, CHIVES
- Double-Cut Bacon | 16**  
MAPLE, GINGER, FRESNO, LIME
- Jumbo Lump Crab Cake | 33**  
APPLE SLAW, REMOULADE
- Meatballs Pomodoro | 18**  
BEEF + VEAL, BASIL, GRANA PADANO
- Grilled Octopus | 26\***  
ROASTED POTATOES, CIPOLLINI ONIONS, SAFFRON AIOLI, ROMESCO
- Crispy Lobster & Shishitos | 32**  
LIGHTLY BREADED, LEMON AIOLI

## 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



## SOPHIA'S SURF & TURF

7OZ COLD WATER LOBSTER TAIL,  
7OZ AUSTRALIAN WAGYU NY STRIP\*  
TRUFFLED BÉARNAISE\*, DRAWN BUTTER,  
ASPARAGUS, HOUSE STEAK SAUCE



119

## STEAK SOPHIA

**10oz FLAT IRON | 52\***  
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM  
- MAKE IT AN 8OZ BLACK ANGUS FILET +\$16 - \*

## 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* SERVED WITH CHIMICHURRI	10oz	55
Prime Delmonico Ribeye*	16oz	78
Prime New York Strip*	14oz	75

## DOUBLE R RANCH PRIME 45-DAY DRY-AGED STEAKS

SERVED WITH SOPHIA'S SAUCE PLATE

Porterhouse*	32oz	150
Tomahawk Ribeye*	34oz	165

## STEAK ENHANCEMENTS

MÂITRE D'BUTTER   5	FOIE GRAS BUTTER   7	CHIMICHURRI   5
BLUE CHEESE BUTTER   5	SOPHIA STYLE   5	BÉARNAISE   5*
<b>OSCAR STYLE*</b> JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE   25		<b>SOPHIA'S SAUCE PLATE*</b> SOPHIA STYLE, BÉARNAISE, CHIMICHURRI   12

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## MAINS

- Jumbo Sea Scallops | 45**  
POTATO PURÉE, LIME-SERRANO BUTTER
- Pork Chop Tomahawk | 56\***  
SAKURA HERITAGE, OREGANATA, SWEET + SPICY PICKLED PEPPERS
- Maui Onion Crusted Halibut | 46**  
FAVA BEAN, ASPARAGUS, ENGLISH PEAS, PARSLEY SAUCE
- Ginger-Jasmine Rice | 21**  
PAN-ROASTED VEGETABLES, CILANTRO
- Roasted Chicken | 31**  
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION
- Miso-Glazed Salmon | 37\***  
GINGER-JASMINE RICE, CILANTRO, SESAME SEED
- Ahi Tuna Tataki | 38\***  
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

## SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

- Grilled Forza Burger | 23\***  
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN
- Spicy Chicken Sandwich | 19**  
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, CHIPOTLE AIOLI, PICKLES, SESAME BUN
- French Dip | 27**  
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CREAM, AU JUS

## VEGGIES

- Sautéed Broccoli | 13
- Creamed Spinach | 13
- Sautéed Mushrooms | 14
- Crispy Onion Rings | 14
- Grilled Asparagus & Truffled Béarnaise | 15

## POTATOES

- Seasoned Steak Fries | 12
- Truffle-Parm Fries | 17
- Whipped Potatoes | 13
- Firecracker Hash | 13
- White Cheddar Gratin | 15

## DAILY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Steak-Frites*</b> CARAMELIZED SHALLOT, MÂITRE D'BUTTER	<b>Lake Superior Whitefish</b> CAPERS, CUCUMBER, LEMON-DILL BUTTER	<b>Braised Short Rib</b> MASCARPONE POLENTA, ROOT VEGGIES, NATURAL JUS	<b>Colorado Lamb Chops*</b> MINT CHIMICHURRI	<b>Roasted Branzino</b> SHIITAKE MUSHROOM, CILANTRO, YUZU BUTTER	<b>16oz Prime Rib*</b> HORSERADISH CREAM, AU JUS	<b>Fried Chicken</b> ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE
42	32	48	66	48	58	36

\* 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.  
847.920.7002 | WWW.SOPHIASTEAK.COM | 181 E. LAUREL AVE., LAKE FOREST, IL | VISIT MORE RESTAURANTS! A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK, THIS CAN BE REMOVED UPON REQUEST.

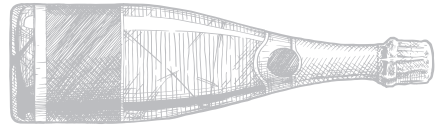
# WINE CELLAR

## SPARKLING

**Ca' Bolani Prosecco | 15**  
NV | FRIULI-VENEZIA GIULIA, ITALY

**Pierre Sparr Brut Rosé | 15**  
NV | ALSACE, FRANCE

**Moët & Chandon Imperial Brut [187ML] | 28**  
NV | CHAMPAGNE, FRANCE



## WHITE & ROSÉ

**Gaierhof Pinot Grigio | 15**  
2024 | TRENTO-ALTO ADIGE, ITALY

**Cherrier Freres 'Les Renarderies' Sancerre | 24**  
2023 | LOIRE VALLEY, FRANCE

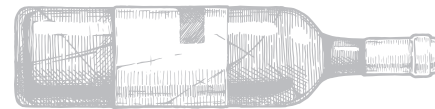
**Wairau River Sauvignon Blanc | 15**  
2023 | MARLBOROUGH, NEW ZEALAND

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

**Nielson Chardonnay | 18**  
2023 | SANTA BARBARA, CALIFORNIA

**Far Niente Chardonnay | 29**  
2023 | NAPA VALLEY, CALIFORNIA

**Roseblood d'Estoublon Rosé | 18**  
2021 | PROVENCE, FRANCE



## RED

**Ken Wright Cellars Pinot Noir | 21**  
2024 | WILLAMETTE VALLEY, OREGON

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

**Chateau Pegau Maclura Côtes-du-Rhône | 18**  
2020 | RHÔNE, FRANCE

**Cantine Povero Barbera d'Asti | 16**  
2023 | ASTI, ITALY

**Opolo Zinfandel | 16**  
2023 | PASO ROBLES, CALIFORNIA

**BonAnno Cabernet Sauvignon | 22**  
2023 | ALEXANDER VALLEY, CALIFORNIA

**Turnbull Cabernet Sauvignon | 29**  
2023 | NAPA VALLEY, CALIFORNIA

**Ballyhoo Blend | 15**  
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  
STELLA ARTOIS | LEUVEN, BELGIUM | 6

**Modelo Especial**  
12oz | (MEXICAN PALE LAGER) 4.4% ABV  
HONEY MALT, HERBACEOUS HOP, CRISP FINISH  
MODELO | MEXICO CITY, MEXICO | 7



## 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, GRAPEFRUIT, REFRESHING  
GOOSE ISLAND BREWERY | CHICAGO, ILLINOIS | 7

## 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 | 18**  
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



**Ouillette 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, MOLLASSES BITTERS,  
LARGE CUBE



**Dirty or Dry Decisions | 26**  
GREY GOOSE, BELVEDERE, OR KETEL  
OLIVE BRINE, DRY VERMOUTH, CAVIAR CHIP