

## 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**

S  
T  
E  
A  
K

\* 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 | 23  
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 | 16  
2023 | SANTA BARBARA, CALIFORNIA

Far Niente Chardonnay | 28  
2023 | NAPA VALLEY, CALIFORNIA

Roseblood d'Estoublon Rosé | 17  
2025 | PROVENCE, FRANCE

# BEER

## BOTTLED

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

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

Stella Liberté NA 12oz  
(NON-ALCOHOLIC LAGER) 0.0% ABV  
FLORAL MALT SWEETNESS, HOPPY BITTERNESS  
STELLA ARTOIS | LEUVEN, BELGIUM | 6



## 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

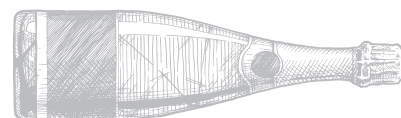
Cantine Povero Barbera d'Asti | 14  
2023 | ASTI, ITALY

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



## 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