

SOPHIA STEAK EASTER DINNER 2025



SPECIALTY COCKTAIL

Sunday 75 | 13
GIN, LEMON, FRENCH LAVENDER,
SPARKLING WINE

STARTER

Roasted King Crab | 85
3/4 LB, SHERRY BUTTER, CHARRED LEMON

SOPHIA SAYS ADD IT TO A STEAK

MAINS

Braised Lamb Shank | 52
POTATO GNOCCHI, BRAISED KALE,
ROSEMARY JUS

Sunday Fried Chicken | 35
1/2 CHICKEN, HOUSE HOT SAUCE, CORNBREAD,
CHOOSE 1 SIDE

DESSERT

Carrot Cake | 14
CANDIED WALNUTS, CREAM CHEESE FROSTING

Sophia
— STEAK —

CHILLED

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

Yellowfin Tuna Tartare | 22 *
AVOCADO, CRISPY SHALLOT, MACADAMIA NUT, WASABI PONZU

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

STARTERS

Crispy Lobster & Shishitos | 30
LIGHTLY BREADED, LEMON AIOLI

Double-Cut Bacon | 15
MAPLE, GINGER, FRESNO, LIME

Jumbo Lump Crab Cake | 32
APPLE SLAW, REMOULADE

Meatballs Pomodoro | 17
BEEF + VEAL, BASIL, GRANA PADANO

SALADS

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

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

Super Green Vegetable | 16
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN

Beets & Burrata | 17
CARA CARA ORANGE, PISTACHIO+SESAME CRUNCH, GREEN GODDESS

SANDWICHES & MAINS

Grilled Forza Burger | 25
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN

Spicy Chicken Sandwich | 19
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN

French Dip | 27
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CREAM, AU JUS

Miso-Glazed Salmon | 36 *
GINGER-JASMINE RICE, CILANTRO, SESAME SEED

Ginger-Jasmine Rice | 18
PAN-ROASTED VEGETABLES, CILANTRO



STEAK SOPHIA

10oz FLAT IRON | 45 *
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	40
Black Angus Filet*	8oz	56
Prime Skirt Steak*	10oz	55
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye*	16oz	71
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

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Sunday Fried Chicken | 35
½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE

BRUNCH

Bananas Foster French Toast | 18
TOASTED BRIOCHE, BRULÉED BANANA,
VANILLA MASCARPONE WHIP

Avocado Toast | 18
CHERRY TOMATOES, PISTACHIO + SESAME CRUNCH,
GREEN GODDESS, ARUGULA

Denver Omelette | 20
COUNTRY HAM, ROASTED BABY PEPPERS,
PEPPERONCINI, HASHBROWNS

Smoked Salmon Benedict | 24
ENGLISH MUFFIN, SALMON ROE HOLLANDAISE,
HASHBROWNS

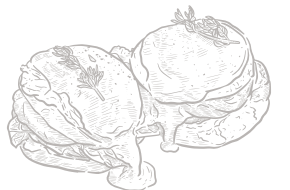
Crab Cake Benedict | 34
BÉARNAISE, HASHBROWNS

Colossal Shrimp Cobb Salad | 32
AVOCADO, BOILED EGG, BACON, SCALLION,
TOMATOES, BLUE CHEESE, BUTTERMILK RANCH

Chilaquilles | 18
SALSA VERDE, SWEET ONION, AVOCADO, QUESO FRESCO
ADD SKIRT STEAK +12 | ADD CHICKEN +7

Skirt Steak & Eggs | 37
EGGS YOUR WAY, CHIMICHURRI, HASH BROWNS

Fresh Fruit | 14
PINEAPPLE, HONEYDEW, CANTALOUPE,
FRESH BERRIES



VEGGIES & POTATOES

Sautéed Broccoli | 12 Seasoned Steak Fries | 10

Crispy Onion Rings | 12 Truffle-Parm Fries | 15

Grilled Asparagus & Truffled Béarnaise | 14 Firecracker Hash | 12

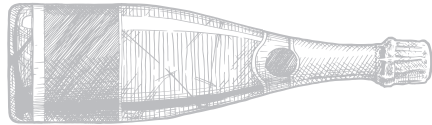
WINE CELLAR

SPARKLING

Castelnuovo Prosecco DOC | 14
NV | VENETO, ITALY

Pierre Sparr Brut Rosé | 14
NV | ALSACE, FRANCE

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



WHITE & ROSÉ

Willhelm Walch Prendo Pinot Grigio | 14
2023 | ALTO ADIGE, ITALY

Cherrier Freres 'Les Renarderies' Sancerre | 23
2023 | LOIRE VALLEY, FRANCE

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

Diora 'La Splendeur du Soleil' Chardonnay | 16
2021 | MONTEREY, CALIFORNIA

Far Niente Chardonnay | 28
2023 | NAPA VALLEY, CALIFORNIA

Domaines de l'Île 'Porquerolles' Rosé | 17
2021 | CÔTES DE 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

BEER

DRAFT

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

Goose Island IPA | 12oz
(INDIA PALE ALE) 5.9% ABV
HOPPY, GRAPEFRUITY, REFRESHING
GOOSE ISLAND BREWERY | CHICAGO, ILLINOIS | 7



BOTTLED

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

Revolution Infinity Hero | 12oz
(INDIA PALE ALE) 7.0% ABV
DRINKABLE, ENDLESSLY JUICY, CITRUS FORWARD
REVOLUTION BREWING | CHICAGO, IL | 7

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

Heineken 0.0 | 12oz
(NON-ALCOHOLIC LAGER) 0.0% ABV
REFRESHING FRUITY NOTE, SOFT MALTY BODY

MORNING BUZZ

Big Shoulders Coffee

DOUBLE ESPRESSO | 6 LATTE OR CAPPUCINO | 6
AMERICANO | 6 CLASSIC DRIP | 4

[DECAF AVAILABLE FOR ALL]

Rishi Tea | 6

CHAMOMILE MEDLEY PEPPERMINT TURMERIC
EARL GREY GINGER

Juice

ORANGE | 0 PINEAPPLE | 0
CRANBERRY | 0 GRAPEFRUIT | 0

COCKTAILS

BRUNCH CLASSICS

Bloody Mary
VODKA, TOMATO JUICE,
SOPHIA'S HOUSE BLEND
00
Mimosa

SPARKLING WINE,
ORANGE JUICE
00
Espresso Martini
VODKA, COFFEE LIQUEUR,

ESPRESSO
14

EASTER SPECIAL

Sunday 75 | 13

GIN, LEMON, FRENCH LAVENDER, SPARKLING WINE

HOUSE SPECIALTIES

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

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

Sommarøy & The City | 15 **LOW ABV**
55 PROOF VODKA, LIME, CRANBERRY, LEMONGRASS

SOPHIA'S RESERVE

Thyme for a Paloma | 19
NOSOTROS BLANCO, GRAPEFRUIT LIQUEUR, LIME, THYME

Manhattan | 32
OLD FORESTER 1920 PROHIBITION BOURBON, SWEET VERMOUTH, PUNT E MES

DESIGNATED DRIVER

Lightweight Ranch Water | 13
RITUAL ZERO PROOF TEQUILA, SIMPLE, LIME, SODA

Sophia Mini Brunch

S T E A K

MAINS

(ALL ITEMS SERVED WITH FRUIT)

Homemade Chicken Fingers | 13
SERVED WITH FRIES

Steak Plate | 19
SERVED WITH HASH BROWNS & 2 SCRAMBLED EGGS

Breakfast Plate | 13
POTATOES, EGGS, BACON

French Toast | 13
MAPLE SYRUP & WHIPPED CREAM

1/4 Pound Cheeseburger | 13
AGED WHITE CHEDDAR, SERVED WITH FRIES

DESSERT



Homemade Ice Cream | 4/scoop
FRENCH VANILLA | OLD FASHIONED MILK CHOCOLATE
STRAWBERRY SWIRL | COOKIES AND CREAM

Sorbet | 4/scoop
MANGO | RASPBERRY