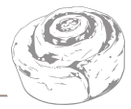
Sophia STEAK

WEEKEND BRUNCH

CHICAGO , IL

❖ Cinnamon Roll Flight | 18 ❖

PISTACHIO WHITE CHOCOLATE
BANANAS FOSTER MARSCARPONE
BLUEBERRY JAM CREAM CHEESE



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

PREMIUM BOTTOMLESS

90 Minutes ❖ 35 / Guest

BOTTOMLESS COCKTAILS, BEERS, & WINES FROM THE BELOW SELECTIONS APPLY DURING A 90-MINUTE TIME SLOT. THE PURCHASE OF AN ENTREE IS REQUIRED TO ENJOY THIS PROMOTION. LAST SEATING 2:00PM, BOTTOMLESS ENDS AT 3:30PM.





Easy Breezy Beautiful Erratic
CUCUMBER VODKA, GÉNÉPY, STRAWBERRY, SODA

Hot to Go
TEQUILA, MEZCAL, HABANERO, LIME, BLACK SEA SALT

Espresso Martini
VODKA, COFFEE LIQUOR, ESPRESSO, SIMPLE SYRUP

Featured Signature Sip
BARTENDER'S CHOICE

Bloody Mary
VODKA, BLOODY MARY MIX, LEMON

Bubbles
APEROL SPRITZ | MIMOSA | STRAWBERRY BELLINI

Wine
SPARKLING, WHITE, RED

Beer
ALL SELECTIONS

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

SALADS

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

Bill's Classic Caesar | 16
BUTTERED BREADCRUMBS, PARMESAN
ANCHOVIES UPON REQUEST

Super Green Vegetable | 18 *
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN

Baby Iceberg Wedge | 17
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE

Beets & Burrata | 19 *
CARA CARA ORANGE, PISTACHIO+SESAME CRUNCH, GREEN GODDESS

MAINS

Ginger-Jasmine Rice | 23
PAN-ROASTED VEGETABLES, CILANTRO

Miso-Glazed Salmon | 39*
GINGER-JASMINE RICE, CILANTRO, SESAME SEED

Ahi Tuna Tataki | 41*
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

Jumbo Lump Crab Cake | 33
APPLE SLAW, REMOULADE

USDA PRIME WET-AGED STEAKS

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

Skirt Steak* SERVED W/ CHIMICHURRI	10oz	55
Prime Flat Iron*	10oz	47
Black Angus Filet*	8oz	64

Try It Sophia Style | +5
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

SANDWICHES

SERVED WITH FRIES

Spicy Chicken Sandwich | 22
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, CHIPOTLE AIOLI, PICKLES, SESAME BUN

Gold Coast Turkey Club | 21
BACON, TOMATO, AVOCADO, BIBB LETTUCE, GARLIC AIOLI

Meatball Sliders (2) | 17
HOT GIARDINIERA, PARMESAN

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

Lobster Roll | 39
LEMON-BUTTER POACHED MAINE LOBSTER

French Dip | 29
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CREAM, AU JUS

SUNDAY SPECIAL



Fried Chicken | 36
½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE

SIDES

Hashbrowns | 9
Truffle-Parm Fries | 17
Seasoned Steak Fries | 12
Crispy Brussels Sprouts | 14 *
Sautéed Broccoli | 13
Crispy Onion Rings | 14
Breakfast Sausage | 6
Bacon | 6

* 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.
* THESE DISHES CONTAIN PEANUTS OR TREENUTS. DISHES MAY BE ABLE TO BE MODIFIED FOR ALLERGIES, PLEASE CONSULT YOUR SERVER.

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
2023 | TRENTINO-ALTO ADIGE, ITALY

Domaine Hubert Brochard Sancerre | 25
2025 | LOIRE VALLEY, FRANCE

Wairau River Sauvignon Blanc | 15
2024 | MARLBOROUGH, NEW ZEALAND

Nielson Chardonnay | 18
2023 | SANTA BARBARA, CALIFORNIA

Far Niente Chardonnay | 29
2024 | NAPA VALLEY, CALIFORNIA

Roseblood d'Estoublon Rosé | 18
2025 | PROVENCE, FRANCE

RED

Ken Wright Cellars Pinot Noir | 21
2023 | WILLAMETTE VALLEY, OREGON

WALT Pinot Noir | 18
20223 | SONOMA COAST, CALIFORNIA

Flowers Pinot Noir | 28
2022 | SONOMA COAST, CALIFORNIA

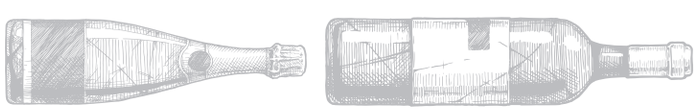
Chateau Pegau Maclura Côtes-du-Rhône | 18
2020 | RHÔNE, FRANCE

Cantine Povero Barbera d'Asti | 16
2024 | ASTI, ITALY

BonAnno Cabernet Sauvignon | 22
2025 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 29
2022 | NAPA VALLEY, CALIFORNIA

Ballyhoo Blend | 15
2024 | CENTRAL COAST, CALIFORNIA



BEER

BOTTLES & CANS

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

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

Heineken 0.0 | 11.2oz Bottle
(NON-ALCOHOLIC LAGER) 0.0% ABV
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

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

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



MORNING BUZZ

Big Shoulders Coffee

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

[DECAF AVAILABLE FOR ALL]

Rishi Tea | 6

CHAMOMILE MEDLEY
EARL GREY
JADE CLOUD GREEN
BLUEBERRY-HIBISCUS

Juice | 5

ORANGE
CRANBERRY
PINEAPPLE
GRAPEFRUIT

COCKTAILS

BRUNCH CLASSICS

Bloody Mary
VODKA, BLOODY MARY MIX, LEMON
14

Mimosa
SPARKLING WINE, ORANGE JUICE
12

Espresso Martini
VODKA, COFFEE LIQUOR, ESPRESSO, SIMPLE SYRUP
14

HOUSE SPECIALTIES

El Matador | 18
NOSOTROS BLANCO, APEROL, HIBISCUS, GRAPEFRUIT

Easy Breezy Beautiful Erratic | 15
CUCUMBER VODKA, GENEPY, STRAWBERRY, SODA

Kickstarter | 14
TEQUILA BLANCO, MEZCAL, JALAPENO, CUCUMBER, LIME, BLACK SEA SALT

Violet Veil | 14
VODKA, GIN, LAVENDER, PEA FLOWER

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

Ouilmette Old Fashioned | 15
BOURBON, DEMERARA, ORANGE

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

SPIRIT FREE

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

Purple Petal | 9
LAVENDER, PEA FLOWER, LEMON, CLUB SODA