

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

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

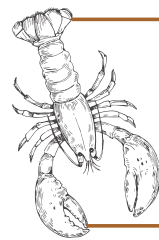
ADD CHICKEN 9 | STEAK 19 * | SALMON 17 * | SHRIMP 17

Bill's Classic Caesar | 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



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 +\$22 - *

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	64
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

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



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MAINS

Jumbo Sea Scallops | 47
POTATO PURÉE, LIME-SERRANO BUTTER

Pork Chop Tomahawk | 58 *
VANDE ROSE FARMS DUROC, OREGANATA,
SWEET + SPICY PICKLED PEPPERS

Maui Onion Crusted Halibut | 48
FAVA BEAN, ASPARAGUS, ENGLISH PEAS, PARSLEY SAUCE

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

Roasted Chicken | 34
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION

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

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

SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

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

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

French Dip | 29
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

Steak-Frites *
CARAMELIZED SHALLOT,
MÂTRE D'BUTTER
42

TUESDAY

Lake Superior Whitefish
CAPERS, CUCUMBER,
LEMON-DILL BUTTER
32

WEDNESDAY

Braised Short Rib
MASCARPONE POLENTA,
ROOT VEGGIES, NATURAL JUS
48

THURSDAY

Colorado Lamb Chops *
MINT CHIMICHURRI
66

FRIDAY

Roasted Branzino
SHIITAKE MUSHROOM,
CILANTRO, YUZU BUTTER
48

SATURDAY

16oz Prime Rib *
HORSERADISH CREAM,
AU JUS
58

SUNDAY

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

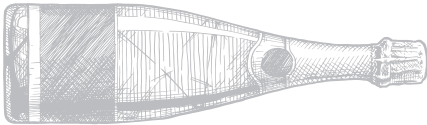
WINE CELLAR

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 | TRENTINO-ALTO ADIGE, ITALY

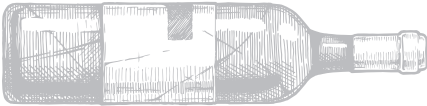
Cherrier Freres 'Les Renarderies' Sancerre | 24
2024 | LOIRE VALLEY, FRANCE

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

Nielson Chardonnay | 18
2023 | SANTA BARBARA, CALIFORNIA

Far Niente Chardonnay | 29
2023 | NAPA VALLEY, CALIFORNIA

Roseblood d'Estoublon Rosé | 18
2024 | PROVENCE, FRANCE



RED

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

WALT Pinot Noir | 18
2022 | SONOMA COAST, CALIFORNIA

Flowers Pinot Noir | 28
2023 | SONOMA COAST, CALIFORNIA

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

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

BonAnno Cabernet Sauvignon | 22
2023 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 29
2023 | 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



SPIRIT FREE

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

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

COCKTAILS

HOUSE SPECIALTIES



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



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



Hot To Go | 16
TEQUILA, MEZCAL, HABANERO, LIME, SEA SALT



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



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



You Had Me At Hello | 16
BOURBON, SWEET VERMOUTH,
PUNT E MES, BITTERS



My Job Is Just Beach | 21
BLUE ASH BOURBON, BROWN BUTTER,
DEMERARA, BITTERS



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