Sophia
STEAK

LAKE FOREST , IL

STARTERS

Truffle-Parm Fries | 14
GARLIC AIOLI

Yellowfin Tuna Tartare | 18
AVOCADO, MANGO, CRISPY WONTONS

Shrimp Scampi | 24
MELTED TOMATO, GARLIC BUTTER, WHIPPED POTATO

Crispy Lobster & Shishitos | 29
LIGHTLY BREADED, LEMON AIOLI

Burrata Crostini | 14
GREEN OLIVE-PISTACHIO TAPENADE

Double-Cut Bacon | 14
MAPLE, GINGER, FRESNO, LIME

Jumbo Lump Crab Cake | 24
APPLE-CELERY SALAD, REMOULADE

Colossal Black Tiger Shrimp (4) | 28
FLORIDA MUSTARD, COCKTAIL SAUCE

Meatballs Pomodoro | 16
BEEF + VEAL, BASIL, GRANA PADANO

BREAD AVAILABLE UPON REQUEST

SALADS

Red & Golden Beets | 12
GOAT CHEESE, ARUGULA, FENNEL, CANDIED WALNUTS, ORANGE-CHIVE VINAIGRETTE

Bill's Classic Caesar | 12
BUTTERED BREADCRUMBS, PARMESAN
ANCHOVIES AVAILABLE UPON REQUEST

Super Green Vegetable | 13
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, PARMESAN

Baby Iceberg Wedge | 14
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE

ADD A PROTEIN TO ANY SALAD
CHICKEN 8 | STEAK 18 | SALMON 16 | SHRIMP 16

STEAK SOPHIA
CHOICE OF **10OZ PRIME FLAT IRON $43** OR **8OZ FILET $56**
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

ALL-NATURAL WET-AGED STEAKS
ALL STEAKS SEASONED WITH HOUSE BLEND
+ SERVED WITH **SIGNATURE** STEAK SAUCE

Prime Flat Iron	10oz	39
Black Angus Filet	8oz	52
Prime Skirt Steak SERVED WITH CHIMICHURRI	10oz	54
Prime Delmonico Ribeye	16oz	68
Prime New York Strip	14oz	72
Prime Cowgirl Ribeye	16oz	84

PRIME 45-DAY DRY-AGED STEAKS FOR 2

Porterhouse	32oz	135
Tomahawk Ribeye	34oz	150

MAKE IT A DINNER +45
CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN
CHOOSE 2 SIDES | CHOOSE 1 DESSERT
SERVED WITH BÉARNAISE + SIGNATURE STEAK SAUCE

ENHANCEMENTS
MAITRE D'BUTTER | 4
SOPHIA STYLE | 4
FOIE GRAS BUTTER | 6
OSCAR STYLE
JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE | 24
BLUE CHEESE BUTTER | 4
CHIMICHURRI | 4
BÉARNAISE SAUCE | 4

SIDES
SEASONED STEAK FRIES 9 | SAUTÉED BROCCOLI 11 | CREAMED SPINACH 10
BRUSSELS & BUTTERNUT SQUASH 12 | WHITE CHEDDAR POTATO GRATIN 12
SAUTÉED MUSHROOMS 12 | WHIPPED POTATOES 10 | CRISPY POTATO HASH 11

MAINS

Roasted Chicken | 28
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION

Cajun Swordfish Steak | 38
RED PEPPER ORZO, LEMON-CAPER BUTTER

Miso-Glazed Salmon | 34
GINGER-JASMINE RICE, SESAME SEED

Ahi Tuna Tataki | 36
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

Spicy Lobster Bucatini | 48
POMODORO, FRESNO CHILE, SWEET BASIL

Ginger-Jasmine Rice | 17
PAN-ROASTED VEGETABLES

SANDWICHES
SANDWICHES ARE SERVED WITH FRIES

Grilled Forza Burger | 19
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN

Spicy Chicken Sandwich | 17
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN

WEEKEND SPECIALS

FRIDAY
Fresh Wild Holland Dover Sole | 72
BROWN BUTTER, LEMON, CAPERS

SATURDAY
16oz Prime Rib | 52
HORSERADISH CREAM, AU JUS

SUNDAY
Fried Chicken | 34
½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE

 CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
AS A WAY TO OFFSET RISING COSTS ASSOCIATED WITH THE RESTAURANT (FOOD, BEVERAGE, LABOR, BENEFITS, SUPPLIES, REGULATION) WE HAVE ADDED A 3% SURCHARGE TO ALL CHECKS. THANK YOU FOR YOUR SUPPORT.

WINE CELLAR

SPARKLING

Bisol 1542 'Crede' Valdobbiadene Prosecco Superiore Brut | 16
2020 | VENETO, ITALY

Schramsberg 'Mirabelle' Brut Rosé | 20
NV | NORTH COAST, CALIFORNIA

Lanson 'Père & Fils' Brut Champagne | 25
NV | CHAMPANGE, FRANCE

ROSÉ & WHITE

Domaines Ott 'By.Ott' Rosé | 17
2021 | CÔTES DE PROVENCE, FRANCE

Elena Walch Pinot Grigio | 14
2021 | ALTO ADIGE, ITALY

Dezat 'Cellier des Marnes' Sancerre | 18
2021 | LOIRE, FRANCE

Cadre 'Stone Blossom' Sauvignon Blanc | 17
2021 | EDNA VALLEY, CALIFORNIA

Thèvenet & Fils 'Mâcon Pierreclos' Mâcon-Villages | 16
2020 | BURGUNDY, FRANCE

Neyers Chardonnay | 22
2019 | CARNEROS DISTRICT-SONOMA COUNTY, CALIFORNIA

Far Niente Chardonnay | 28
2021 | NAPA VALLEY, CALIFORNIA

RED

Ken Wright Cellars Pinot Noir | 18
2020 | WILLAMETTE VALLEY, OR

Bouchard 'Les Lavières' Savigny-Lès-Beaune Premier Cru | 36
2019 | BURGUNDY, FRANCE

Château Pégau 'Cuvée Maclura' Côtes-du-Rhône | 15
2019 | RHÔNE, FRANCE

BonAnno Cabernet Sauvignon | 19
2019 | NAPA VALLEY, CALIFORNIA

Jordan Cabernet Sauvignon | 28
2018 | ALEXANDER VALLEY, CALIFORNIA

Leviathan Red Blend | 20
2020 | CALIFORNIA

Day Zinfandal | 16
2018 | SONOMA COUNTY, CALIFORNIA

COCKTAILS

CLASSIC MARTINIS

Bee's Knees | 14
GIN, LEMON, HONEY SYRUP

Cosmopolitan | 14
CITRON VODKA, COINTREAU, LIME, CRANBERRY

Espresso Martini | 14
VODKA, COFFEE LIQUEUR, ESPRESSO

Vesper | 14
GIN, VODKA, LILLET BLANC

HOUSE SPECIALTIES

Commuter Train | 14
VODKA, BLACKBERRY, LEMON, SPARKLING WINE

Fort Sheridan Old Fashioned | 15
BOURBON, DEMERARA, ORANGE, LUXARDO CHERRY

Cognac Sazerac | 16
ABSINTHE RINSE, COGNAC, PEYCHAUD'S BITTERS

Paper Plane | 16
BOURBON, APEROL, AMARO NONINO

Kick Starter | 14
TEQUILA BLANCO, MEZCAL, JALAPEÑO, CUCUMBER, LIME, BLACK SEA SALT

SOPHIA'S RESERVE

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

Oaxaca Old Fashioned | 38
RESERVA DE LA FAMILIA EXTRA ANEJO TEQUILA, MEZCAL, AGAVE NECTAR

BEER

BOTTLED

Coors Light | 12oz
(AMERICAN LIGHT LAGER) 4.2% ABV
COORS BREWING COMPANY | GOLDEN, COLORADO | 5

Moody Tongue Toasted Rice Lager | 12oz
(AMERICAN LAGER) 5.5% ABV
MOODY TONGUE BREWING CO. | CHICAGO, ILLINOIS | 8

Stella Artois | 11.2oz
(BELGIAN LAGER) 5.0% ABV
STELLA ARTOIS BREWERY | LEUVEN, BELGIUM | 6

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

CANNED

Haymarket Speakerswagon | 12oz
(GERMAN-STYLE PILSNER) 5.0% ABV
HAYMARKET BREWING | CHICAGO, ILLINOIS | 6