

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 | 15
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

10oz FLAT IRON STEAK SOPHIA | 43

PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

- MAKE IT AN 8oz BLACK ANGUS FILET +\$13 -

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 | 10oz | 54 |
| Prime Delmonico Ribeye | 16oz | 68 |
| Prime New York Strip | 14oz | 72 |

STEAK 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

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

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

WINE CELLAR

SPARKLING

**Bisot 1542 'Crede' Valdobbiadene Prosecco
Superiore Brut | 16**
2021 | VENETO, ITALY

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

Lanson 'Père & Fils' Brut Champagne | 25
NV | CHAMPAGNE, 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**
2020 | 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 Zinfandel | 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

B E E R

BOTTLED

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

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



Revolution Infinity-Hero | 12oz
(INDIA PALE ALE) 7.0% ABV
REVOLUTION BREWING CO. | CHICAGO, ILLINOIS | 7