

## CHILLED

**Wagyu Beef Carpaccio | 24 \***  
JUMBO LUMP CRAB, HORSERADISH CRÈME FRAÎCHE, PICKLED SHALLOT

**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

**Potatoes & Caviar | 23**  
RACLETTE CROQUETTES, CRÈME FRAÎCHE, OSETRA CAVIAR

**Oysters Rockefeller (4) | 18**  
CRISPY FRIED OYSTERS, SPINACH GRATIN, PERNOD

**Wagyu Steak Skewers | 29 \***  
GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO

**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

**Baby Iceberg Wedge | 15**  
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE

**Beets & Burrata | 17**  
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



112

## 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

S  
T  
E  
A  
K

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

## PRIME 45-DAY DRY-AGED STEAKS

SERVED WITH SOPHIA'S SAUCE PLATE

Porterhouse*	32oz	140
Tomahawk Ribeye*	34oz	160

## 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

## MAINS

**Jumbo Sea Scallops | 43**  
POTATO PURÉE, LIME-SERRANO BUTTER

**Pork Chop Tomahawk | 56 \***  
VANDE ROSE FARMS DUROC, OREGANATA,  
SWEET + SPICY PICKLED PEPPERS

**Grilled Swordfish | 42**  
CORIANDER YOGURT, GREEN HARISSA, CUCUMBER SALAD

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

**Roasted Chicken | 29**  
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION

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

**Ahi Tuna Tataki | 37 \***  
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

## SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

**Grilled Forza Burger | 23\***  
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

## VEGGIES

Sautéed Broccoli | 12

Creamed Spinach | 12

Sautéed Mushrooms | 13

Crispy Onion Rings | 12

Grilled Asparagus &  
Truffled Béarnaise | 14\*

## POTATOES

Seasoned Steak Fries | 10

Truffle-Parm Fries | 15

Whipped Potatoes | 12

Firecracker Hash | 12

White Cheddar  
Gratin | 13

## DAILY SPECIALS

### MONDAY

**Steak-Frites\***  
CARAMELIZED SHALLOT,  
MÂITRE D'BUTTER

39

### TUESDAY

**Angry Lobster Spaghetti**  
½ LOBSTER, POMODORINI,  
CALABRIAN CHILI

48

### 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

55

### SUNDAY

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

35

\* 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.

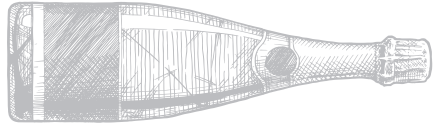
# WINE CELLAR

## 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

Wilhelm Walch 'Prendo' Pinot Grigio | 14  
2023 | TRENTO-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

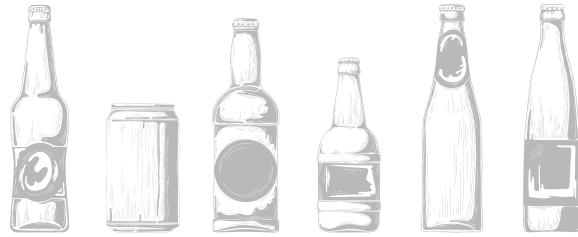
# BEER

## BOTTLED

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

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

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



## CANNED

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

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

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

## 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

# COCKTAILS

## CLASSIC MARTINIS

Bee's Knees | 14  
GIN, LEMON, HONEY

Espresso Martini | 14  
VODKA, COFFEE LIQUEUR, ESPRESSO

Vesper | 14  
GIN, VODKA, LILLET BLANC

## 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

## DESIGNATED DRIVER

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