

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 Oshizushi | 23***
CRISPY SUSHI RICE, CARA CARA ORANGE, SESAME SOY

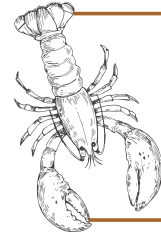
STARTERS

- 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 | 15***
BUTTERED BREADCRUMBS, PARMESAN *ANCHOVIES UPON REQUEST*
- Super Green Vegetable | 17**
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN
- Baby Iceberg Wedge | 16**
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE
- Beets & Burrata | 18**
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 +\$16 - *

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	58
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

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

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MAINS

- Jumbo Sea Scallops | 45**
POTATO PURÉE, LIME-SERRANO BUTTER
- Pork Chop Tomahawk | 56***
SAKURA HERITAGE, OREGANATA, SWEET + SPICY PICKLED PEPPERS
- Maui Onion Crusted Halibut | 46**
FAVA BEAN, ASPARAGUS, ENGLISH PEAS, PARSLEY SAUCE
- Ginger-Jasmine Rice | 21**
PAN-ROASTED VEGETABLES, CILANTRO
- Roasted Chicken | 31**
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION
- Miso-Glazed Salmon | 37***
GINGER-JASMINE RICE, CILANTRO, SESAME SEED
- Ahi Tuna Tataki | 38***
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, CHIPOTLE AIOLI, PICKLES, SESAME BUN
- French Dip | 27**
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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Steak-Frites* CARAMELIZED SHALLOT, MÂITRE D'BUTTER	Lake Superior Whitefish CAPERS, CUCUMBER, LEMON-DILL BUTTER	Braised Short Rib MASCARPONE POLENTA, ROOT VEGGIES, NATURAL JUS	Colorado Lamb Chops* MINT CHIMICHURRI	Roasted Branzino SHIITAKE MUSHROOM, CILANTRO, YUZU BUTTER	16oz Prime Rib* HORSERADISH CREAM, AU JUS	Fried Chicken ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE
42	32	48	66	48	58	36

* 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.
847.920.7002 | WWW.SOPHIASTEAK.COM | 181 E. LAUREL AVE., LAKE FOREST, IL | VISIT MORE RESTAURANTS! A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK, THIS CAN BE REMOVED UPON REQUEST.

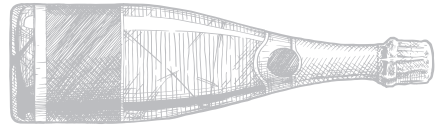
WINE CELLAR

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 | TRENTO-ALTO ADIGE, ITALY

Cherrier Freres 'Les Renarderies' Sancerre | 24
2023 | LOIRE VALLEY, FRANCE

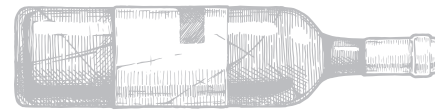
Wairau River Sauvignon Blanc | 15
2023 | MARLBOROUGH, NEW ZEALAND

Stag's Leap Cellars 'Aveta' Sauvignon Blanc | 25
2023 | NAPA VALLEY, CALIFORNIA

Nielson Chardonnay | 18
2023 | SANTA BARBARA, CALIFORNIA

Far Niente Chardonnay | 29
2023 | NAPA VALLEY, CALIFORNIA

Roseblood d'Estoublon Rosé | 18
2021 | PROVENCE, FRANCE



RED

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

Flowers Pinot Noir | 28
2022 | SONOMA COAST, CALIFORNIA

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

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

Opolo Zinfandel | 16
2023 | PASO ROBLES, CALIFORNIA

BonAnno Cabernet Sauvignon | 22
2023 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 29
2023 | NAPA VALLEY, CALIFORNIA

Ballyhoo Blend | 15
2023 | NORTH COAST, 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

Stella Liberté NA
12oz | (NON-ALCOHOLIC LAGER) 0.0% ABV
FLORAL MALT SWEETNESS, HOPPY BITTERNESS
STELLA ARTOIS | LEUVEN, BELGIUM | 6

Modelo Especial
12oz | (MEXICAN PALE LAGER) 4.4% ABV
HONEY MALT, HERBACEOUS HOP, CRISP FINISH
MODELO | MEXICO CITY, MEXICO | 7



CANNED

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

Goose Island IPA | 12oz
(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



Passion at the Disco | 9
PASSIONFRUIT, LIME, GINGER BEER

COCKTAILS

HOUSE SPECIALTIES



Smokey Bird | 18
NOSOTROS BLANCO & MEZCAL, APEROL,
PASSIONFRUIT, LIME



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



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



Ouillette 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



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