

## CHILLED

**Hamachi Crudo | 23**  
CARA CARA ORANGE, SOY-WASABI RELISH, SCALLION

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

**Yellowfin Tuna Tartare | 21**  
AVOCADO, MANGO, CRISPY WONTONS

**Lobster Aguachile | 25**  
CUCUMBER, PAPAYA, PICKLED FRESNO, CILANTRO

## STARTERS

**Wagyu Steak Skewers | 28**  
GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO

**Crispy Lobster & Shishitos | 29**  
LIGHTLY BREADED, LEMON AIOLI

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

**Jumbo Lump Crab Cake | 27**  
APPLE-CELERY SALAD, REMOULADE

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

## SALADS

ADD CHICKEN 8 | STEAK 18 | SALMON 16 | SHRIMP 16

**Spring Market | 14**  
STRACCIATELLA, ARUGULA, FRISÉE, ASPARAGUS, SNAP PEA, HAZELNUTS, TARRAGON VINAIGRETTE

**Bill's Classic Caesar | 13**  
BUTTERED BREADCRUMBS, PARMESAN *ANCHOVIES UPON REQUEST*

**Super Green Vegetable | 15**  
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN

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

**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

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

**STEAK ENHANCEMENTS**

MÂITRE D'BUTTER   4	<b>OSCAR STYLE</b>	BLUE CHEESE BUTTER   4
SOPHIA STYLE   4	JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE   24	CHIMICHURRI   4
FOIE GRAS BUTTER   6		BÉARNAISE SAUCE   4

**PRIME 45-DAY DRY-AGED STEAKS FOR 2**

<b>Porterhouse</b>	<b>32oz</b>	<b>135</b>
<b>Tomahawk Ribeye</b>	<b>34oz</b>	<b>150</b>

**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

## MAINS

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

**Wild Alaskan Halibut | 42**  
SPRING VEGETABLE SAUTÉE, PARSLEY-LEEK COULIS

**Miso-Glazed Salmon | 35**  
GINGER-JASMINE RICE, SESAME SEED

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

**Shrimp Fettuccini | 34**  
ASPARAGUS, SCAMPI BUTTER, FRESNO CHILE

**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

## VEGGIES

**Sautéed Broccoli | 11**

**Creamed Spinach | 10**

**Sautéed Mushrooms | 12**

**Grilled Asparagus w/ Béarnaise | 12**

## POTATOES

**Seasoned Steak Fries | 9**

**Truffle-Parm Fries | 14**

**Whipped Potatoes | 10**

**Crispy Potato Hash | 11**

**White Cheddar Potato Gratin | 12**

## DAILY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Steak-Frites</b> CARAMELIZED SHALLOT, MÂITRE D'BUTTER <b>38</b>	<b>Fish &amp; Chips</b> FRENCH FRIES, COLESLAW, REMOULADE <b>28</b>	<b>Veal Chop Milanese</b> CAPERS, LEMON, BROWN BUT- TER, ARUGULA, PARMESAN <b>64</b>	<b>Colorado Lamb Chops</b> RAPINI, FINGERLING POTATO, SALSA VERDE, FRESNO CHILE <b>64</b>	<b>Roasted Branzino</b> CORN & SHISHITO SUCCOTASH, YUZU BUTTER SAUCE <b>56</b>	<b>16oz Prime Rib</b> HORSERADISH CREAM, AU JUS <b>54</b>	<b>Fried Chicken</b> ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE <b>34</b>

# WINE CELLAR

## SPARKLING

**Cantina Castelnuovo del Garda Prosecco | 14**  
NV | VENETO, ITALY

**Lucien Albrecht Crémant d'Alsace Brut Rosé | 16**  
NV | ALSACE, FRANCE

**Bernard Rémy 'Carte Blanche'  
Brut Champagne | 26**  
NV | CHAMPANGE, FRANCE

## ROSÉ & WHITE

**Pisoni Family Vineyards 'Lucy' Rosé | 16**  
2021 | SANTA LUCIA HIGHLANDS, CALIFORNIA

**Wilhelm Walch 'Prendo' Pinot Grigio | 14**  
2021 | VIGNETI DELLE DOLOMITI, ITALY

**Foucher-Lebrun 'Le Mont' Sancerre | 22**  
2022 | LOIRE, FRANCE

**Wairau River Sauvignon Blanc | 15**  
2022 | MARLBOROUGH, NEW ZEALAND

**Diatom Chardonnay | 18**  
2022 | SANTA BARBARA COUNTY, CALIFORNIA

**Far Niente Chardonnay | 28**  
2021 | NAPA VALLEY, CALIFORNIA

## RED

**Ken Wright Cellars Pinot Noir | 18**  
2020 | WILLAMETTE VALLEY, OREGON

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

**BonAnno Cabernet Sauvignon | 19**  
2021 | NAPA VALLEY, CALIFORNIA

**Jordan Cabernet Sauvignon | 28**  
2018 | ALEXANDER VALLEY, CALIFORNIA

**Hourglass 'HG III' Proprietary Blend | 20**  
2021 | NAPA COUNTY, CALIFORNIA

**Cantine Povero 'Contrada Maestra'  
Barbera d'Asti | 14**  
2020 | PIEDMONT, ITALY

**Luca 'Paraje Altamira' Malbec | 17**  
2020 | UCO VALLEY-MENDOZA, ARGENTINA

# 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, MANGO, 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

**Goose Island Summer Time | 12oz**  
**(GERMAN-STYLE KÖLSCH) 5.0% ABV**  
GOOSE ISLAND BEER CO. | CHICAGO, ILLINOIS | 6