

CHILLED

Hamachi Crudo | 24*

CARA CARA ORANGE, SOY-WASABI RELISH, SCALLION

Wagyu Beef Tartare | 26*

MUSTARD AIOLI, CORNICHON, CAPER, SOURDOUGH

Colossal Black Tiger Shrimp (4) | 29

FLORIDA MUSTARD, COCKTAIL SAUCE

Yellowfin Tuna Tartare | 22*

AVOCADO, CUCUMBER, MANGO, WONTON

STARTERS

Wagyu Steak Skewers | 29

GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO

Crispy Lobster & Shishitos | 30

LIGHTLY BREADED, LEMON AIOLI

Grilled Spanish Octopus | 24

CHICKPEA, OVEN-DRIED TOMATO, HARISSA

Double-Cut Bacon | 15

MAPLE, GINGER, FRESNO, LIME

Jumbo Lump Crab Cake | 28

APPLE-CELERY SALAD, REMOULADE

Meatballs Pomodoro | 17

BEEF + VEAL, BASIL, GRANA PADANO

SALADS

ADD CHICKEN 9 | STEAK 19 | SALMON 17 | SHRIMP 17

Bill's Classic Caesar | 14

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, BUTTER-MILK RANCH, SHAVED BLUE CHEESE

10oz FLAT IRON STEAK SOPHIA | 45*

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	40
Black Angus Filet	8oz	53
Prime Skirt Steak	10oz	55
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye	16oz	69
Prime New York Strip	14oz	73

STEAK ENHANCEMENTS

MÂITRE D'BUTTER 5	OSCAR STYLE	BLUE CHEESE BUTTER 5
SOPHIA STYLE 5	JUMBO LUMP CRAB,	CHIMICHURRI 5
FOIE GRAS BUTTER 7	ASPARAGUS, BÉARNAISE 25	BÉARNAISE SAUCE 5

PRIME 45-DAY DRY-AGED STEAKS FOR 2*

Porterhouse	32oz	136
Tomahawk Ribeye	34oz	151

MAKE IT A DINNER +46

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

MAINS

Roasted Chicken | 29

MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION

Blackened Halibut | 47

LOBSTER, CORN. PIQUILLO PEPPER, LEMON BUTTER SAUCE

Miso-Glazed Salmon | 36*

GINGER-JASMINE RICE, SESAME SEED

Ahi Tuna Tataki | 37*

SESAME SEED-TOGARASHI, PAPAYA, AVOCADO, PONZU AIOLI

Shrimp Fettuccini | 35

ASPARAGUS, SCAMPI BUTTER, FRESNO CHILE

Ginger-Jasmine Rice | 18

PAN-ROASTED VEGETABLES

SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

Grilled Forza Burger | 21*

100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN

Spicy Chicken Sandwich | 18

FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN

VEGGIES

Sautéed Broccoli | 12

Creamed Spinach | 11

Sautéed Mushrooms | 13

Roasted Corn w/ Feta
& Shishito Peppers | 13

POTATOES

Seasoned Steak Fries | 10

Truffle-Parm Fries | 15

Whipped Potatoes | 11

Crispy Potato Hash | 12

White Cheddar Potato
Gratin | 13

DAILY SPECIALS

MONDAY

Steak-Frites*

CARAMELIZED SHALLOT,
MÂITRE D'BUTTER

39

TUESDAY

Scallops

SUGAR SNAP PEA, SHIITAKE
MUSHROOM, PICKLED WASABI
BUTTER SAUCE

43

WEDNESDAY

Veal Chop Milanese

CAPERS, LEMON, BROWN BUT-
TER, ARUGULA, PARMESAN

65

THURSDAY

Colorado Lamb Chops

RAPINI, FINGERLING POTATO,
SALSA VERDE, FRESNO CHILE

65

FRIDAY

Roasted Branzino

CORN & SHISHITO SUCCOTASH,
YUZU BUTTER SAUCE

57

SATURDAY

16oz Prime Rib*

HORSERADISH CREAM,
AU JUS

55

SUNDAY

Fried Chicken

½ CHICKEN, HOUSE HOT SAUCE,
CORNBREAD, CHOOSE A SIDE

35

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
2022 | VIGNETI DELLE DOLOMITI, ITALY

Kir-Yianni 'The North' Assyrtiko | 14
2021 | FLORINA, GREECE

Bernard Fleuriet 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
2022 | NAPA VALLEY, CALIFORNIA

RED

Ken Wright Cellars Pinot Noir | 18
2022 | WILLAMETTE VALLEY, OREGON

BonAnno Cabernet Sauvignon | 19
2021 | NAPA VALLEY, CALIFORNIA

Jordan Cabernet Sauvignon | 28
2019 | ALEXANDER VALLEY, CALIFORNIA

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

**Cantine Povero 'Contrada Maestra'
Barbera d'Asti | 14**
2021 | PIEDMONT, ITALY

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

BEER

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

Crystal Lake Brewing Beach Blonde
12oz | (GOLDEN LAGER) 5.3% ABV
CRYSTAL LAKE BREWING | CRYSTAL LAKE, ILLINOIS | 6

SOPHIA'S RESERVE



Oaxaca Old Fashioned | 38
NOSOTROS AÑEJO TEQUILA, MEZCAL,
AGAVE NECTAR



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

COCKTAILS

CLASSIC MARTINIS

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

Cosmopolitan | 14
CITRON VODKA, COINTREAU, LIME, CRANBERRY

Espresso Martini | 14
VANILLA VODKA, COFFEE LIQUEUR, ESPRESSO

Vesper | 14
GIN, VODKA, LILLET BLANC

HOUSE SPECIALTIES

Cherry Moscow Mule | 16
BLUE ASH FARM WISCONSIN CHERRY VODKA, LIME,
GINGER BEER, LIME WHEEL, MINT

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

Summer Flower | 16
PASSION FRUIT LIQUEUR, PINOT GRIGIO,
FEVER TREE LIME YUZU, OLEO SACCHARUM

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

Naked Truth | 18
NAKED MALT SCOTCH, BITTER TRUTH FALERNUM,
ABRICOT DU ROUSSILLON, BLACK WALNUT BITTERS

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

Kiss From a Rose | 16
ROSÉ, PISCO, LEMON, LIME, STRAWBERRY

DESIGNATED DRIVER

Cat's Meow | 14
RITUAL ZERO PROOF GIN, HONEY, LEMON SOUR

Blackberry Smash | 14
RITUAL ZERO PROOF RUM, ORGEAT, BLACKBERRY, LIME