

## 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 | 13**  
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

## STEAK SOPHIA

CHOICE OF **10oz PRIME FLAT IRON \$43** OR **8oz FILET \$56**  
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

## 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
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye	16oz	68
Prime New York Strip	14oz	72
Prime Cowgirl Ribeye	16oz	84

## 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

## ENHANCEMENTS

MAITRE 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

## 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 Dover Sole | 62**  
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

**Bisol 1542 'Crede' Valdobbiadene Prosecco Superiore Brut | 16**  
2020 | VENETO, ITALY

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

**Lanson 'Le Black Label' Brut Champagne | 25**  
NV | CHAMPANGE, 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

**Jean-Marc Brocard 'Sainte Claire' Chablis | 16**  
2021 | BURGUNDY, FRANCE

**Neyers Chardonnay | 22**  
2019 | CARNEROS DISTRICT-SONOMA COUNTY, CALIFORNIA

**Far Niente Chardonnay | 28**  
2020 | NAPA VALLEY, CALIFORNIA

## RED

**Ken Wright Cellars Pinot Noir | 18**  
2021 | WILLAMETTE VALLEY, OR

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

**Château Pégau 'Cuvée Maclura' Côtes-du-Rhône | 15**  
2019 | RHÔNE, FRANCE

**BonAnno Cabernet Sauvignon | 19**  
2019 | NAPA VALLEY, CALIFORNIA

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

**Leviathan Red Blend | 20**  
2019 | CALIFORNIA

**Day Zinfandal | 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

## BOTTLED BEERS

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

**Moody Tongue Toasted Rice Lager | 12oz**  
**(AMERICAN LAGER) 5.5% ABV**  
MOODY TONGUE BREWING CO. | CHICAGO, ILLINOIS | 8

**Heineken 0.0 | 12oz**  
**(NON-ALCOHOLIC LAGER) 0.0% ABV**  
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

## CANNED BEERS

**Bell's 'Two-Hearted' Ale | 12oz**  
**(AMERICAN IPA) 7.0% ABV**  
BELL'S BREWERY | COMSTOCK, MICHIGAN | 6

**Haymarket Speakerswagon | 12oz**  
**(GERMAN-STYLE PILSNER) 5.0% ABV**  
HAYMARKET BREWING | CHICAGO, ILLINOIS | 6

**Revolution Fistmas | 12oz**  
**(HOLIDAY RED ALE) 6.5% ABV**  
REVOLUTION BREWING CO. | CHICAGO, ILLINOIS | 6