

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

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Prime Flat Iron*	10oz	40
Black Angus Filet*	8oz	56
Prime Skirt Steak* SERVED WITH CHIMICHURRI	10oz	55
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

MÂTRE 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,
MÂTRE 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.
847.728.8220 | WWW.SOPHIASTEAK.COM | 1146 WILMETTE AVE., WILMETTE, IL | VISIT MORE RESTAURANTS! A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK. THIS MAY BE REMOVED UPON REQUEST.

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

Willhelm Walch Prendo Pinot Grigio | 14
2023 | 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

DRAFT

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

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



BOTTLED

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

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

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

Heineken 0.0 | 12oz
(NON-ALCOHOLIC LAGER) 0.0% ABV
REFRESHING FRUITY NOTE, SOFT MALTY BODY
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

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