

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 | 23
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, STRAWBERRIES, 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

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

STEAK ENHANCEMENTS

MÂITRE D'BUTTER 4	OSCAR STYLE	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

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

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
Steak-Frites CARAMELIZED SHALLOT, MÂITRE D'BUTTER	Fish & Chips FRENCH FRIES, COLESLAW, REMOULADE	Veal Chop Milanese CAPERS, LEMON, BROWN BUTTER, ARUGULA, PARMESAN	Colorado Lamb Chops RAPINI, FINGERLING POTATO, SALSA VERDE, FRESNO CHILE	Roasted Branzino CORN & SHISHITO SUCCOTASH, YUZO BUTTER SAUCE	16oz Prime Rib HORSERADISH CREAM, AU JUS	Fried Chicken ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE
38	28	64	64	56	54	34

WINE CELLAR

SPARKLING

Castelnuovo Prosecco DOC | 14
NV | VENETO, ITALY

Lucien Albrecht Cremant Brut Rosé | 15
NV | ALSACE, FRANCE

Bernard Remy Brut 'Carte Blanche' | 26
NV | CHAMPAGNE, FRANCE

ROSÉ & WHITE

Domaines Ott 'By.Ott' Rosé | 17
2021 | CÔTES DE PROVENCE, FRANCE

Willhelm Walch Prendo Pinot Grigio | 14
2021 | ALTO ADIGE, ITALY

Alphonse Mellot Sancerre | 21
2021 | LOIRE, FRANCE

Craggy Range Sauvignon Blanc | 16
2022 | MARTINBOROUGH, TĒ MUNA, NEW ZEALAND

Diora 'La Splendeur du Soleil' Chardonnay | 16
2021 | MONTEREY, CALIFORNIA

Far Niente Chardonnay | 28
2020 | NAPA VALLEY, CALIFORNIA



RED

Ken Wright Cellars Pinot Noir | 19
2021 | EOLA-AMITY HILLS AVA, OREGON

Saint Cosme Côtes-du-Rhône | 16
2020 | RHÔNE, FRANCE

Cantine Povero Barbera d'Asti | 15
2020 | ASTI, ITALY

Bedrock Wine Co. 'Old Vine' Zinfandel | 16
2020 | CALIFORNIA

BonAnno Cabernet Sauvignon | 21
2021 | NAPA VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 27
2020 | NAPA VALLEY, 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

Snowbird | 16
VODKA, LEMON, APEROL, ORANGE

Ouillette Old Fashioned | 15
BOURBON, DEMERARA, ORANGE, LUXARDO CHERRY

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

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

Tribeca | 20
OLD FORESTER SIGNATURE BOURBON, DISARONNO,
AMARO MONTENEGRO, BANANE DU BRESIL,
MOLASSES BITTERS, LARGE CUBE

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
GRASSY TASTE, SWEET FINISH, LOW BITTERNESS
COORS BREWING COMPANY | GOLDEN, COLORADO | 5

Three Floyds Gumballhead | 12oz
(AMERICAN WHEAT ALE) 5.6% ABV
BRIGHT, REFRESHING, LEMONY FINISH
3 FLOYDS BREWING CO. | MUNSTER, INDIANA | 8

DRAFT

Haymarket Speakerswagon | 12oz
(GERMAN-STYLE PILSNER) 5.0% ABV
FRUITY AROMA, DRY MALT MIDDLE, LONG HOP FINISH
HAYMARKET BREWING | CHICAGO, ILLINOIS | 7

Lagunitas IPA | 12oz
(INDIA PALE ALE) 6.2% ABV
RAGING HOP CHARACTER, MALT FOUNDATION
LAGUNITAS BREWING CO. | 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

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