

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, 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
- Crispy Onion Rings | 12**
CHIPOTLE RANCH

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, BUTTERMILK 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 SERVED WITH CHIMICHURRI	10oz	55
Prime Delmonico Ribeye	16oz	69
Prime New York Strip	14oz	73

STEAK ENHANCEMENTS

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

- Cashew Chicken Salad | 25**
ARUGULA, SAVOY CABBAGE, GOLDEN RAISINS, MINT, SESAME-MISO DRESSING
- Roasted Chicken | 29**
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION
- Grilled Swordfish | 42**
CAPERS, LEMON, MARCONA ALMOND
- Miso-Glazed Salmon | 36 ***
GINGER-JASMINE RICE, CILANTRO, SESAME SEED
- Ahi Tuna Tataki | 37 ***
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI
- Spicy Crab Campanelle | 35**
JUMBO LUMP CRAB, CALABRIAN CHILE, CHIVES
- Ginger-Jasmine Rice | 18**
PAN-ROASTED VEGETABLES, CILANTRO

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 | 19**
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN
- French Dip | 27***
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CEAM, AU JUS

VEGGIES

- Sautéed Broccoli | 12**
- Creamed Spinach | 11**
- Sautéed Mushrooms | 13**
- Roasted Corn & 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

<p>MONDAY</p> <p>Steak-Frites* CAMELIZED SHALLOT, MÂTRE D'BUTTER</p> <p>39</p>	<p>TUESDAY</p> <p>Sea Scallops BLACK TRUFFLE RISOTTO</p> <p>48</p>	<p>WEDNESDAY</p> <p>Berkshire Pork Chop* GRILLED STONE FRUIT SALAD, WHOLE GRAIN MUSTARD JUS</p> <p>34</p>	<p>THURSDAY</p> <p>Colorado Lamb Chops* MINT CHIMICHURRI</p> <p>66</p>	<p>FRIDAY</p> <p>Roasted Branzino SHIITAKE MUSHROOM, CILANTRO, YUZU BUTTER</p> <p>48</p>	<p>SATURDAY</p> <p>16oz Prime Rib* HORSERADISH CREAM, AU JUS</p> <p>55</p>	<p>SUNDAY</p> <p>Fried Chicken ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE</p> <p>35</p>
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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
2022 | ALTO ADIGE, ITALY

Bernard Fleuriet & Fils Sancerre | 23
2022 | LOIRE VALLEY, FRANCE

Wairau River Sauvignon Blanc | 14
2022 | MARLBOROUGH, NEW ZEALAND

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

Far Niente Chardonnay | 28
2022 | NAPA VALLEY, CALIFORNIA

Domaines de l'Île 'Porquerolles' Rosé | 17
2022 | CÔTES DE PROVENCE, FRANCE

RED

Ken Wright Cellars Pinot Noir | 19
2022 | 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
2022 | ASTI, ITALY

Opolo Zinfandel | 16
2021 | PASO ROBLES, CALIFORNIA

BonAnno Cabernet Sauvignon | 22
2021 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 28
2021 | 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

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

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

SOPHIA'S RESERVE



Oaxaca Old Fashioned | 38
NOSOTROS ANEJO 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

Espresso Martini | 14
VODKA, COFFEE LIQUEUR, ESPRESSO

Vesper | 14
GIN, VODKA, LILLET BLANC

HOUSE SPECIALTIES

Cherry Cosmopolitan | 16
BLUE ASH FARM WISCONSIN CHERRY VODKA, ORANGE LIQUEUR,
LIME, ORANGE, HOUSEMADE CRANBERRY SYRUP

Quilmette 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

Paper Crane | 16
NAKED MALT SCOTCH, LEMON, AMARO NONINO,
APEROL, BURDOCK ROOT BITTERS

Pinewood Sazerac | 18
SCOTCH, RYE, LAPSAAN SOUCHONG TEA,
PEYCHAUD'S BITTERS, PINEWOOD SMOKE

DESIGNATED DRIVER

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