

CHILLED

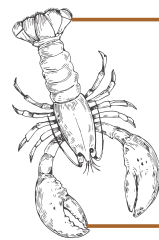
- Wagyu Beef Carpaccio | 25***
JUMBO LUMP CRAB, HORSERADISH CRÈME FRAÎCHE, PICKLED SHALLOT
- Colossal Black Tiger Shrimp (4) | 29**
FLORIDA MUSTARD, COCKTAIL SAUCE
- Yellowfin Tuna Tartare | 23***
AVOCADO, CRISPY SHALLOT, MACADAMIA NUT, WASABI PONZU
- Hamachi Crudo | 23***
CARA CARA ORANGE, CUCUMBER, SESAME SOY

STARTERS

- Potatoes & Caviar | 24**
RACLETTE CROQUETTES, CRÈME FRAÎCHE, OSETRA CAVIAR
- Oysters Rockefeller (4) | 19**
CRISPY FRIED OYSTERS, SPINACH GRATIN, PERNOD
- Wagyu Steak Skewers | 29***
GOCHUJANG, YUZO KOSHO AIOLI, PICKLED FRESNO
- Lobster Mac & Cheese | 34**
MAINE LOBSTER, BUTTERKÄSE MORNAY, CAVATAPPI, CHIVES
- Double-Cut Bacon | 16**
MAPLE, GINGER, FRESNO, LIME
- Jumbo Lump Crab Cake | 33**
APPLE SLAW, REMOULADE
- Meatballs Pomodoro | 18**
BEEF + VEAL, BASIL, GRANA PADANO
- Grilled Octopus | 26***
ROASTED POTATOES, CIPOLLINI ONIONS, SAFFRON AIOLI, ROMESCO
- Crispy Lobster & Shishitos | 32**
LIGHTLY BREADED, LEMON AIOLI

SALADS

- ADD CHICKEN 9 | STEAK 19* | SALMON 17* | SHRIMP 17
- Bill's Classic Caesar | 15***
BUTTERED BREADCRUMBS, PARMESAN *ANCHOVIES UPON REQUEST*
- Super Green Vegetable | 17**
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN
- Baby Iceberg Wedge | 16**
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE
- Beets & Burrata | 18**
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



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STEAK SOPHIA

- 10oz FLAT IRON | 52***
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM
- MAKE IT AN 8OZ BLACK ANGUS FILET +\$16 - *

PRIME WET-AGED STEAKS

- ALL STEAKS FINISHED WITH HOUSE PORCINI SEA SALT
+ SERVED WITH HOUSE STEAK SAUCE

Prime Flat Iron*	10oz	47
Black Angus Filet*	8oz	58
Prime Skirt Steak* SERVED WITH CHIMICHURRI	10oz	55
Prime Delmonico Ribeye*	16oz	78
Prime New York Strip*	14oz	75

DOUBLE R RANCH PRIME 45-DAY DRY-AGED STEAKS

- SERVED WITH SOPHIA'S SAUCE PLATE

Porterhouse*	32oz	150
Tomahawk Ribeye*	34oz	165

STEAK ENHANCEMENTS

MÂITRE 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 | 45**
POTATO PURÉE, LIME-SERRANO BUTTER
- Pork Chop Tomahawk | 56***
SAKURA HERITAGE, OREGANATA, SWEET + SPICY PICKLED PEPPERS
- Maui Onion Crusted Halibut | 46**
FAVA BEAN, ASPARAGUS, ENGLISH PEAS, PARSLEY SAUCE
- Ginger-Jasmine Rice | 21**
PAN-ROASTED VEGETABLES, CILANTRO
- Roasted Chicken | 31**
MAPLE-GLAZED BABY CARROTS, GRAINY MUSTARD REDUCTION
- Miso-Glazed Salmon | 37***
GINGER-JASMINE RICE, CILANTRO, SESAME SEED
- Ahi Tuna Tataki | 38***
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, CHIPOTLE AIOLI, PICKLES, SESAME BUN

- French Dip | 27**
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CREAM, AU JUS

VEGGIES

- Sautéed Broccoli | 13
- Creamed Spinach | 13
- Sautéed Mushrooms | 14
- Crispy Onion Rings | 14
- Grilled Asparagus &
Truffled Béarnaise | 15

POTATOES

- Seasoned Steak Fries | 12
- Truffle-Parm Fries | 17
- Whipped Potatoes | 13
- Firecracker Hash | 13
- White Cheddar Gratin | 15

DAILY SPECIALS

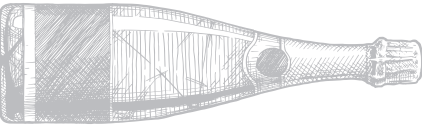
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Steak-Frites* CARAMELIZED SHALLOT, MÂITRE D'BUTTER	Lake Superior Whitefish CAPERS, CUCUMBER, LEMON-DILL BUTTER	Braised Short Rib MASCARPONE POLENTA, ROOT VEGGIES, NATURAL JUS	Colorado Lamb Chops* MINT CHIMICHURRI	Roasted Branzino SHIITAKE MUSHROOM, CILANTRO, YUZU BUTTER	16oz Prime Rib* HORSERADISH CREAM, AU JUS	Fried Chicken ½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE
42	32	48	66	48	58	36

* 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 CAN BE REMOVED UPON REQUEST.

WINE CELLAR

SPARKLING

- Ca’ Bolani Prosecco | 15**
NV | FRIULI-VENEZIA GIULIA, ITALY
- Pierre Sparr Brut Rosé | 15**
NV | ALSACE, FRANCE
- Moët & Chandon Imperial Brut [187ML] | 28**
NV | CHAMPAGNE, FRANCE



WHITE & ROSÉ

- Gaierhof Pinot Grigio | 15**
2024 | TRENTINO-ALTO ADIGE, ITALY
- Cherrier Freres 'Les Renarderies' Sancerre | 24**
2023 | LOIRE VALLEY, FRANCE
- Wairau River Sauvignon Blanc | 15**
2023 | MARLBOROUGH, NEW ZEALAND
- Stag's Leap Cellars 'Aveta' Sauvignon Blanc | 25**
2023 | NAPA VALLEY, CALIFORNIA
- Nielson Chardonnay | 18**
2023 | SANTA BARBARA, CALIFORNIA
- Far Niente Chardonnay | 29**
2023 | NAPA VALLEY, CALIFORNIA
- Roseblood d'Estoublon Rosé | 18**
2021 | PROVENCE, FRANCE



RED

- Ken Wright Cellars Pinot Noir | 21**
2024 | WILLAMETTE VALLEY, OREGON
- Flowers Pinot Noir | 28**
2022 | SONOMA COAST, CALIFORNIA
- Chateau Pegau Maclura Côtes-du-Rhône | 18**
2020 | RHÔNE, FRANCE
- Cantine Povero Barbera d'Asti | 16**
2023 | ASTI, ITALY
- Opolo Zinfandel | 16**
2023 | PASO ROBLES, CALIFORNIA
- BonAnno Cabernet Sauvignon | 22**
2023 | ALEXANDER VALLEY, CALIFORNIA
- Turnbull Cabernet Sauvignon | 29**
2023 | NAPA VALLEY, CALIFORNIA
- Ballyhoo Blend | 15**
2024 | CENTRAL COAST, CALIFORNIA

BEER

BOTTLED

- Coors Light | 12oz**
(AMERICAN LIGHT LAGER) 4.2% ABV
GRASSY TASTE, SWEET FINISH, LOW BITTERNESS
COORS BREWING COMPANY | GOLDEN, COLORADO | 5
- Stella Artois Lager | 12oz**
(BELGIAN PILSNER) 5.2% ABV
FLORAL MALT SWEETNESS, DRY FINISH
STELLA ARTOIS | LEUVEN, BELGIUM | 7
- Stella Liberté NA**
12oz | (NON-ALCOHOLIC LAGER) 0.0% ABV
FLORAL MALT SWEETNESS, HOPPY BITTERNESS
STELLA ARTOIS | LEUVEN, BELGIUM | 6
- Modelo Especial**
12oz | (MEXICAN PALE LAGER) 4.4% ABV
HONEY MALT, HERBACEOUS HOP, CRISP FINISH
MODELO | MEXICO CITY, MEXICO | 7



CANNED

- Haymarket Speakerwagon | 12oz**
(GERMAN-STYLE PILSNER) 5.0% ABV
CRISP & CLEAN, HOPPY HIGHLIGHTS
HAYMARKETING BREWING. | CHICAGO, ILLINOIS | 6
- Goose Island IPA | 12oz**
(INDIA PALE ALE) 5.9% ABV
HOPPY, GRAPEFRUITY, REFRESHING
GOOSE ISLAND BREWERY | CHICAGO, ILLINOIS | 7

SPIRIT FREE

- **Bittersweet Symphony | 9**
NA LUCANO AMARO, GRAPEFRUIT,
LIME, STRAWBERRY
- **Purple Petal | 9**
LAVENDER, PEA FLOWER, LEMON,
CLUB SODA

COCKTAILS

HOUSE SPECIALTIES



- El Matador | 18**
NOSOTROS BLANCO, APEROL, HIBISCUS, GRAPEFRUIT



- Violet Veil | 14**
VODKA, GIN, LAVENDER, PEA FLOWER



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



- Espresso Martini | 16**
VANILLA INFUSED VODKA, CREME DU CACAO,
CREME DU MOKA



- 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



- Dirty or Dry Decisions | 26**
GREY GOOSE, BELVEDERE, OR KETEL
OLIVE BRINE, DRY VERMOUTH, CAVIAR CHIP