

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	10oz	55
SERVED WITH CHIMICHURRI		
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,	CHIMICHURRI 5
FOIE GRAS BUTTER 7	ASPARAGUS, BÉARNAISE 25	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 CREAM, 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

MONDAY

Steak-Frites*
CARAMELIZED SHALLOT,
MÂTRE D'BUTTER

39

TUESDAY

Sea Scallops
BLACK TRUFFLE RISOTTO

48

WEDNESDAY

Berkshire Pork Chop*
GRILLED STONE FRUIT SALAD,
WHOLE GRAIN MUSTARD JUS

34

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

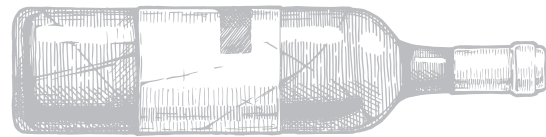
WINE CELLAR

SPARKLING

Castellnuovo 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
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

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



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