Sophia
STEAK

WILMETTE , IL

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

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

119

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

STEAK

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
BLUE CHEESE BUTTER | 5
FOIE GRAS BUTTER | 7
SOPHIA STYLE | 5
CHIMICHURRI | 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

Chesapeake Bay Black Bass | 58
NAPA CABBAGE, RED ONION, GINGER, CITRUS BEURRE BLANC

Ginger-Jasmine Rice | 21
PAN-ROASTED VEGETABLES, CILANTRO

Braised Short Rib | 48
MASCARPONE POLENTA, ROOT VEGGIES, NATURAL JUS

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

Crispy Brussels Sprouts | 14 *

POTATOES

Seasoned Steak Fries | 12

Truffle-Parm Fries | 17

Whipped Potatoes | 13

Firecracker Hash | 13

White Cheddar Gratin | 15

DAILY SPECIALS

MONDAY
Steak-Frites*
CARAMELIZED SHALLOT, MÂITRE D'BUTTER
42

TUESDAY
Lake Superior Whitefish
CAPERS, CUCUMBER, LEMON-DILL BUTTER
32

WEDNESDAY
Pork Chop Tomahawk
VANDE ROSE FARMS DUROC, OREGANATA, SWEET+SPICY PICKLED PEPPERS
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
58

SUNDAY
Fried Chicken
½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE
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.
* THESE DISHES CONTAIN PEANUTS OR TREENUTS. DISHES MAY BE ABLE TO BE MODIFIED FOR ALLERGIES, PLEASE CONSULT YOUR SERVER.

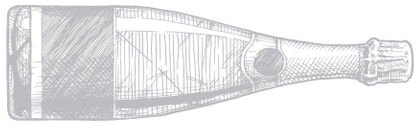
WINE CELLAR

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