

STARTERS

Truffle-Parm Fries | 14
GARLIC AIOLI

Yellowfin Tuna Tartare | 18
AVOCADO, MANGO, CRISPY WONTONS

Shrimp Scampi | 24
MELTED TOMATO, GARLIC BUTTER, WHIPPED POTATO

Crispy Lobster & Shishitos | 29
LIGHTLY BREADED, LEMON AIOLI

Burrata + Prosciutto Crostini | 17
MELON MARMALADE, BASIL OIL

Double-Cut Bacon | 14
MAPLE, GINGER, FRESNO, LIME

Jumbo Lump Crab Cake
APPLE-CELERY SALAD, REMOULADE

Colossal Black Tiger Shrimp (4) | 28
FLORIDA MUSTARD, COCKTAIL SAUCE

Meatballs Pomodoro | 16
BEEF + VEAL, BASIL, GRANA PADANO



**BREAD AVAILABLE
UPON REQUEST**

SALADS

Red & Golden Beets | 12
GOAT CHEESE, ARUGULA, FENNEL, CANDIED WALNUTS,
ORANGE-CHIVE VINAIGRETTE

Bill's Classic Caesar | 12
BUTTERED BREADCRUMBS, PARMESAN
ANCHOVIES AVAILABLE UPON REQUEST

Super Green Vegetable | 13
KALE, AVOCADO, BROCCOLI, ASPARAGUS,
PEPPERONCINI, OLIVE, PISTACHIO, PARMESAN

Baby Iceberg Wedge | 14
MAPLE BACON, PICKLED RED ONION,
MARINATED TOMATO, BUTTERMILK RANCH,
SHAVED BLUE CHEESE

ADD A PROTEIN TO ANY SALAD
CHICKEN 8 | STEAK 18 | SALMON 16 | SHRIMP 16

STEAK SOPHIA

CHOICE OF **10oz PRIME FLAT IRON \$43** OR **8oz FILET \$56**
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

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 SERVED WITH CHIMICHURRI	10oz	54
Prime Delmonico Ribeye	16oz	68
Prime New York Strip	14oz	72
Prime Cowgirl Ribeye	16oz	84

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

ENHANCEMENTS

MAITRE 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

SIDES

SEASONED STEAK FRIES 9 | SAUTÉED BROCCOLI 11 | CREAMED SPINACH 10
BRUSSELS & BUTTERNUT SQUASH 12 | WHITE CHEDDAR POTATO GRATIN 12
SAUTÉED MUSHROOMS 12 | WHIPPED POTATOES 10 | CRISPY POTATO HASH 11

MAINS

Roasted Chicken | 28
MAPLE-GLAZED BABY CARROTS,
GRAINY MUSTARD REDUCTION

Cajun Swordfish Steak | 38
RED PEPPER ORZO, LEMON-CAPER BUTTER

Miso-Glazed Salmon | 34
GINGER-JASMINE RICE, SESAME SEED

Ahi Tuna Tataki | 36
SESAME SEED-TOGORASHI, PAPAYA,
AVOCADO, PONZU AIOLI

Spicy Lobster Bucatini | 48
POMODORO, FRESNO CHILE, SWEET BASIL

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

WEEKEND SPECIALS

FRIDAY

Fresh Dover Sole | 62
BROWN BUTTER, LEMON, CAPERS

SATURDAY

16oz Prime Rib | 52
HORSERADISH CREAM, AU JUS

SUNDAY

Fried Chicken | 34
½ CHICKEN, HOUSE HOT SAUCE,
CORNBREAD, CHOOSE A SIDE

WINE CELLAR

SPARKLING

Bisol 1542 'Crede' Valdobbiadene Prosecco Superiore Brut | 16
2020 | VENETO, ITALY

Henriot Brut Souverain Champagne | 25
NV | CHAMPAGNE, FRANCE

ROSÉ & WHITE

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

Elena Walch Pinot Grigio | 14
2021 | ALTO ADIGE, ITALY

Cave Laetitia Ducroux Sancerre | 19
2020 | LOIRE, FRANCE

Hunt & Harvest Sauvignon Blanc | 15
2018 | NAPA VALLEY, CALIFORNIA

Fisher Vineyards 'Unity' Chardonnay | 18
2016 | SONOMA/MENDOCINO COUNTIES, CALIFORNIA

Far Niente Chardonnay | 28
2020 | NAPA VALLEY, CALIFORNIA



RED

Ken Wright Cellars Pinot Noir | 18
2021 | WILLAMETTE VALLEY, OREGON

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

Pago del Cielo 'Celeste' Ribera del Duero Crianza | 15
2018 | RIBERA DEL DUERO, SPAIN

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

BonAnno Cabernet Sauvignon | 19
2019 | NAPA VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 27
2019 | NAPA VALLEY, CALIFORNIA

COCKTAILS

HOUSE SPECIALTIES



Snowbird | 16
VODKA, LEMON, APEROL, ORANGE



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



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



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



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



El Mar Rosa | 17
NOSOTROS REPOSADO, APEROL, COCCHI AMERICANO, LIME, GINGER BEER

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

WINTER

W A R M E R



Merry Mocha | 17
MEZCAL, ANCHO REYES, COCOA, DEMERARA SYRUP, CINNAMON, CAYENNE

BEER

DRAFT

Haymarket Speakerswagon | 12oz (GERMAN-STYLE PILSNER) 5.0% ABV
FRUITY AROMA, DRY MALT MIDDLE, LONG HOP FINISH
HAYMARKET BREWING | CHICAGO, ILLINOIS | 6

Moody Tongue Toasted Rice Lager | 12oz (LAGER) 5.5% ABV
BAKED LYCHEE & PINEAPPLE
MOODY TONGUE BREWERY | CHICAGO, ILLINOIS | 6

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