

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 | 32
APPLE-CELERY SALAD, REMOULADE

Meatballs Pomodoro | 17
BEEF + VEAL, BASIL, GRANA PADANO

Burrata Crostini | 14
PROSCIUTTO DI PARMA, WALNUT PESTO, CANDIED SPAGHETTI SQUASH

SALADS

ADD CHICKEN 9 | STEAK 19 | SALMON 17 | SHRIMP 17

Bill's Classic Caesar | 15
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

Roasted Beets | 14
CANDIED HAZELNUTS, ORANGE, FENNEL, GOAT 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 | 56 |
| Prime Skirt Steak | 10oz | 55 |
| SERVED WITH CHIMICHURRI | | |
| Prime Delmonico Ribeye | 16oz | 71 |
| Prime New York Strip | 14oz | 75 |

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 | 140 |
| Tomahawk Ribeye | 34oz | 160 |

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 | 25*
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 | 12
- Sautéed Mushrooms | 13
- Crispy Onion Rings | 12
- Brussels Sprouts & Bacon | 13

POTATOES

- Seasoned Steak Fries | 10
- Truffle-Parm Fries | 15
- Whipped Potatoes | 12
- Crispy Potato Hash | 12
- White Cheddar Gratin | 13

DAILY SPECIALS

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|--|--|--|--|--|--|---|
| <p>MONDAY</p> <p>Steak-Frites*</p> <p>CARAMELIZED SHALLOT, MÂTRE D'BUTTER</p> <p>39</p> | <p>TUESDAY</p> <p>Sea Scallops</p> <p>BLACK TRUFFLE RISOTTO</p> <p>48</p> | <p>WEDNESDAY</p> <p>Braised Short Rib</p> <p>MASCARPONE POLENTA, ROOT VEGETABLES, NATURAL JUS</p> <p>48</p> | <p>THURSDAY</p> <p>Colorado Lamb Chops*</p> <p>MINT CHIMICHURRI</p> <p>66</p> | <p>FRIDAY</p> <p>Roasted Branzino</p> <p>SHIITAKE MUSHROOM, CILANTRO, YUZU BUTTER</p> <p>48</p> | <p>SATURDAY</p> <p>16oz Prime Rib*</p> <p>HORSERADISH CREAM, AU JUS</p> <p>55</p> | <p>SUNDAY</p> <p>Fried Chicken</p> <p>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'Ile '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

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