

Sophia

STEAK

STARTERS

Truffle-Parm Fries | 14
GARLIC AIOLI

Yellowfin Tuna Tartare | 18
AVOCADO, MANGO, CRISPY WONTONS

Shrimp Scampi | 24
MELTED TOMATOES, 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 | 24
APPLE-CELERY SALAD, REMOULADE

Shrimp Cocktail (6) | 28
FLORIDA MUSTARD, COCKTAIL SAUCE

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



**BREAD AVAILABLE
UPON REQUEST**

SALADS

Heirloom Tomato Salad | 14
FRESH PEACHES, RED ONION, FETA,
CHAMPAGNE VINAIGRETTE

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

Super Green Vegetable | 12
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** OR **8oz FILET**
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM
43 | 56

STEAK FOR 2

CHOICE OF **32oz DRY-AGED PORTERHOUSE** OR **34oz TOMAHAWK RIBEYE**
CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN
CHOOSE 2 SIDES | CHOOSE 1 DESSERT
SERVED WITH BÉARNAISE + SIGNATURE STEAK SAUCE
162 | 163

ALL STEAKS SEASONED WITH HOUSE BLEND
+ SERVED WITH **SIGNATURE** STEAK SAUCE

ALL-NATURAL WET-AGED STEAK

Prime Flat Iron	10oz	39
Black Angus Filet	8oz	52
Prime New York Strip	14oz	63
Prime Delmonico Ribeye	16oz	61
Prime Skirt Steak w/ Chimichurri	10oz	54

35-DAY DRY-AGED BONE IN PRIME

Kansas City Strip	16oz	66
Porterhouse	32oz	117
Tomahawk Ribeye	34oz	118

ENHANCEMENTS +4

SOPHIA STYLE	MAITRE D' BUTTER	FOIE GRAS BUTTER	BLUE CHEESE BUTTER	BÉARNAISE SAUCE
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SIDES

Seasoned Steak Fries | 9 **Brussels, Bacon + Leek | 12**
Pommes Anna | 12 **Sautéed Mushrooms | 12**
Steamed Broccoli | 11 **Whipped Potatoes | 10**
Sautéed Garlic Spinach | 10 **Crispy Potato Hash | 11**

MAINS

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

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

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

Alaskan Halibut | 46
SUMMER CORN SUCCOTASH,
CHAMPAGNE BEURRE BLANC

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

Ginger-Jasmine Rice | 17
PAN-ROASTED VEGETABLES

SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

Grilled Forza Burger | 18
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 | 26
HOUSE HOT SAUCE, CORNBREAD,
CHOOSE A SIDE

WINE CELLAR

SPARKLING

Raventós i Blanc 'Vinya del Llac Vineyard' Blanc de Blancs Extra Brut | 16

2018 | CONCA DEL RIU ANOIA, SPAIN | MEYER LEMON, PEAR SKIN, HONEYSUCKLE

Domaine Carneros by Taittinger Rosé Brut | 22

NV | CARNEROS, CA | ROSE PETAL, STRAWBERRY, BRIGHT WATERMELON, GRAHAM CRACKER, LEMON

ROSÉ + WHITE

Lucy by Pisoni Rosé | 17

2021 | SANTA LUCIA HIGHLANDS, CA | MACERATED STRAWBERRY, FRESH WATERMELON, NECTARINE

Elena Walsh Pinot Grigio | 14

2021 | ALTO ADIGE, ITALY | NECTARINE, BLOOD ORANGE, PEACH

Cave Laetitia Ducroux Sancerre | 18

2020 | LOIRE, FRANCE | ORANGE, GRAPEFRUIT, MINERAL

Hunt & Harvest Sauvignon Blanc | 14

2018 | NAPA VALLEY, CA | GUAVA, GREEN KIWI, KAFFIR LIME

Joseph Drouhin 'Drouhin-Vaudon' Chablis | 18

2020 | BURGUNDY, FRANCE | UN-OAKED, PEACH, APPLE, LEMON

ZD Chardonnay | 22

2019 | CALIFORNIA | PINEAPPLE, ASIAN PEAR, TOASTY OAK

Dr. Loosen 'Blue Slate' Riesling Kabinett | 15

2021 | MOSEL, GERMANY | APPLE, PEACH, TANGY



RED

Ken Wright Cellars Pinot Noir | 17

2021 | WILLAMETTE VALLEY, OR | BRAMBLE FRUITS, ROSE PETAL, EARTHY

Saint Cosme Côtes-du-Rhône | 16

2020 | RHÔNE, FRANCE | CRUSHED CHERRY, PLUM, CHOCOLATE FRUIT

Zuccardi 'Serie A' Malbec | 14

2020 | VELLE DE UCO-MENDOZA, ARGENTINA | FLORAL, WILD BERRY

Bedrock Wine Co. 'Old Vine' Zinfandel | 16

2020 | CALIFORNIA | SWEET RED BERRY, SPICE, LICORICE

BonAnno Cabernet Sauvignon | 18

2019 | NAPA VALLEY, CA | DARK FRUITS, PLUM, CURRANTS, VANILLA

Turnbull Cabernet Sauvignon | 25

2019 | NAPA VALLEY, CA | BLACK FRUITS, CASSIS, DRIED HERBS

SPECIALTY COCKTAILS



Fyre Festival | 16

GIN, ELDERFLOWER, ANCHO REYES, PINEAPPLE, LEMON, BASIL SYRUP



Kick Starter | 14

TEQUILA BLANCO, MEZCAL, JALAPEÑO, CUCUMBER, LIME, BLACK SEA SALT



Commuter Train | 14

VODKA, MANGO, LEMON, SPARKLING WINE



The Westerfield | 16

OLD FORESTER SIGNATURE BOURBON, QUINQUINA, INFUSED SIMPLE SYRUP, CHOCOLATE BITTERS



Ouilmette Old Fashioned | 15

BOURBON, DEMERARA, ORANGE, MARASCHINO CHERRY

SUMMER OF TEQUILA

JUNE FEATURE



La Sandia | 17

NOSOTROS REPOSADO, WATERMELON, JALAPEÑO-INFUSED COINTREAU, LIME, TAJÍN

IN PARTNERSHIP WITH NOSOTROS, PLEASE VISIT OUR WEBSITE FOR OUR MONTHLY COCKTAILS + COMPLIMENTARY TEQUILA TASTING SCHEDULE

BEER

DRAFT

Haymarket Speakerswagon (GERMAN-STYLE PILSNER) 5.0%

FRUITY AROMA, DRY MALT MIDDLE, LONG HOP FINISH
HAYMARKET BREWING | CHICAGO, ILLINOIS | 6

Cruz Blanca El Train (CHICAGO IPA) 6.2%

MALT CHARACTER, FLORAL, PINEY, CITRUS-FORWARD
CRUZ BLANCA BREWERY | CHICAGO, ILLINOIS | 6

BOTTLED

Coors Light (AMERICAN LIGHT LAGER) 4.2%

GRASSY TASTE, SWEET FINISH, LOW BITTERNESS
COORS BREWING COMPANY | GOLDEN, COLORADO | 5

Three Floyds Gumballhead (AMERICAN WHEAT ALE) 5.6%

BRIGHT, REFRESHING, LEMONY FINISH
3 FLOYDS BREWING CO. | MUNSTER, INDIANA | 8

Lagunitas IPA (INDIA PALE ALE) 6.2%

RAGING HOP CHARACTER, MALT FOUNDATION
LAGUNITAS BREWING CO. | CHICAGO, ILLINOIS | 6

Revolution Eugene Porter (ROBUST PORTER) 6.8%

ROBUST WARM CHOCOLATE MALT
REVOLUTION BREWING | CHICAGO, ILLINOIS | 8

Heineken 0.0 (NON-ALCOHOLIC LAGER) 0.0%

REFRESHING FRUITY NOTE, SOFT MALTY BODY
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

CANNED + SELTZER

Cruz Blanca Mexico Calling (LAGER ESPECIAL) 4.7%

REFRESHING SUNNY LAGER, BALANCED SWEETNESS, LIGHT BITTERNESS
CRUZ BLANCA BREWERY | CHICAGO, ILLINOIS | 7

Smylie Brothers Farmhouse Ale (SAISON) 5.5%

LIGHT, REFRESHING, SPICY BELGIAN FLAVORS
SMYLIE BROTHERS BREWING CO. | EVANSTON, ILLINOIS | 9

City Water (MIXED BERRY SELTZER) 5.0%

DRY, RIPE BERRIES
SOLEMN OATH BREWERY | NAPERVILLE, ILLINOIS | 6