

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

Colossal Black Tiger Shrimp (4) | 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 \$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 New York Strip	14oz	63
Australian Wagyu NY Strip	14oz	128
Prime Delmonico Ribeye	16oz	61
Prime Skirt Steak	10oz	54

SERVED WITH CHIMICHURRI

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 +4

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

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| Seasoned Steak Fries 9 | Brussels, Bacon & Leek 12 |
| Pommes Anna 12 | Sautéed Mushrooms 12 |
| Sautéed 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

Bisol 1542 'Crede' Valdobbiadene Prosecco Superiore Brut | 16

2020 | VENETO, ITALY | WILDFLOWER, APPLE, PEAR

Schramsberg 'Mirabelle' Brut Rosé | 22

NV | NORTH COAST, CA | STRAWBERRY, WATERMELON, GRAHAM CRACKER

ROSÉ & WHITE

Lucy by Pisoni Rosé | 17

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

Elena Walch 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

2021 | CALIFORNIA | PINEAPPLE, ASIAN PEAR, TOASTY OAK

Salomon Undhof 'Hochterrassen' Grüner Veltliner | 15

2021 | ÖSTERREICH, AUSTRIA | GRAPEFRUIT, LIME, WHITE PEPPER



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

Pago del Cielo 'Celeste' Ribera del Duero Crianza | 15

2018 | RIBERA DEL DUERO, SPAIN | RASPBERRY, COCOA, WALNUT

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



Tribeca | 20

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



Ouilmette Old Fashioned | 15

BOURBON, DEMERARA, ORANGE, MARASCHINO CHERRY

SEPTEMBER FEATURE



El Mar Rosa | 17

NOSOTROS REPOSADO, APEROL, COCCHI AMERICANO, LIME, GINGER BEER

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

JOIN US ON **TUESDAY SEPT. 27TH** FOR A 4 COURSE MEAL PAIRED WITH NOSOTROS COCKTAILS.

BEER

DRAFT

Haymarket Speakerswagon | 12oz (GERMAN-STYLE PILSNER) 5.0% ABV

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

Cruz Blanca El Train | 12oz (CHICAGO IPA) 6.2% ABV

MALT CHARACTER, FLORAL, PINEY, CITRUS-FORWARD
CRUZ BLANCA 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

CANNED & SELTZER

Sketchbook Cumulus Hefeweizen | 16oz (GERMAN STYLE WHEAT ALE) 5.5%

DELICATE BANANA, CITRUS, WHEATY BREADINESS
SKETCHBOOK BREWING COMPANY | EVANSTON, ILLINOIS | 9

Cruz Blanca Mexico Calling | 12oz (LAGER ESPECIAL) 4.7%

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

Smylie Brothers Farmhouse Ale | 16oz (SAISON) 5.5%

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

City Water (MIXED BERRY SELTZER) 5.0% | 12oz

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