

## STARTERS

**Truffle-Parm Fries | 11**  
GARLIC AIOLI

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

**Jumbo Lump Crab Cake | 22**  
APPLE-CELERY SALAD, REMOULADE

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

**Shrimp Scampi | 21**  
MELTED TOMATOES, GARLIC BUTTER, WHIPPED POTATO



**BREAD AVAILABLE UPON REQUEST**

## SOUP + SALADS

**Clam Chowder | cup 7 / bowl 11**  
BACON, THYME

**Bill's Classic Caesar | 11**  
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 7 | STEAK 12 | SALMON 14 | SHRIMP 12

## STEAK SOPHIA

CHOICE OF:  
**10OZ PRIME FLAT IRON OR 8OZ FILET**

PEPPERCORN-CRUSTED,  
ROASTED MUSHROOMS,  
COGNAC CREAM  
**33/43**

## STEAK FOR 2

**32OZ DRY-AGED PORTERHOUSE**

CHOOSE 2 SALADS: CAESAR, WEDGE OR SUPER GREEN  
CHOOSE 2 SIDES | CHOOSE 1 DESSERT

SERVED WITH BÉARNAISE  
+ SIGNATURE STEAK SAUCE  
**132**

# STEAK

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

## ALL-NATURAL WET-AGED STEAK

Prime Flat Iron	10oz	29
Black Angus Filet	8oz	39
Prime New York Strip	14oz	59
Prime Delmonico Ribeye	16oz	58

## 28-DAY DRY-AGED HERITAGE ANGUS

Porterhouse	32oz	97
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### ENHANCEMENTS +4

SOPHIA STYLE	MAITRE D' BUTTER	FOIE GRAS BUTTER	BLUE CHEESE BUTTER	BÉARNAISE SAUCE
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## 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 | 15**  
FRIED ORGANIC CHICKEN BREAST,  
COLE SLAW, SPICY AIOLI, PICKLES,  
SESAME BUN

## SIDES

- Potato Au Gratin | 11
- Steamed Broccoli | 9
- Sauteed Garlic Spinach | 7
- Brussels, Bacon + Leek Cream | 11
- Sauteed Mushrooms | 9
- Whipped Potatoes | 9
- Crispy Potato Hash | 8
- Seasoned Fries | 7

## MAINS

- Shrimp Fra Diavolo Pasta | 27**  
SPICY POMODORO, SPAGHETTI, BASIL
- Chicken Vesuvio | 23**  
WHITE WINE, PEAS, POTATO, LEMON,  
OREGANO
- Miso-Glazed Salmon | 28**  
GINGER-JASMINE RICE, SESAME SEEDS
- Ginger-Jasmine Rice | 17**  
PAN-ROASTED WINTER VEGETABLES

## WEEKEND SPECIALS

### FRIDAY & SATURDAY

**Prime Rib Dinner for 4**  
5LB BONE-IN PRIME RIB,  
HORSERADISH CREAM, BEEF JUS,  
POTATO AU GRATIN, SAUTEED MUSHROOMS  
272

### SUNDAY

**Fried Chicken**  
HOUSE HOT SAUCE, CORNBREAD,  
CHOOSE A SIDE  
26



## ALL BEVERAGES OFFERED TOGO!

# WINE CELLAR



### CURATED WINE PACKS

#### Something Different Dup | ~~126~~ \$75

2018 TERRADORA DI PAOLO CODA DI VOLPE & 2014 ALPHA ESTATES SYRAH XINOMAVRO MERLOT

#### Classics Duo | ~~166~~ \$100

2018 HUNT & HARVEST SAUVIGNON BLANC & 2015 CLOS DU VAL ESTATE CABERNET SAUVIGNON

#### Oregon Duo | ~~166~~ \$100

2017 EVENING LAND "SEVEN SPRINGS" CHARDONNAY & 2017 REX HILL ESTATE PINOT NOIR

#### California Duo | ~~232~~ \$140

2017 DUMOL "WESTER REACH" CHARDONNAY & 2017 RIDGE PONZO ZINFANDEL

### DESSERTS

#### Hot Fudge Sundae

VANILLA ICE CREAM,  
CANDIED WALNUTS,  
WHIPPED CREAM,  
AMARENA CHERRIES

14

#### Chocolate Cake

MILK CHOCOLATE MOUSSE,  
COOKIE CRUMBLE,  
CRÈME ANGLAISE

12

#### Mini Dutch Apple Pie

VANILLA STREUSEL,  
BUTTERSCOTCH SAUCE,  
WHIPPED CREAM

11

#### Homer's Ice Cream

PECAN PRALINE, APPLE CINNAMON,  
BURGUNDY CHERRY,  
OREO, VANILLA

3/scoop or 9/pint

### HAPPY HOUR

(4-6 DAILY- 8OZ COCKTAILS FOR 2. AVAILABLE FOR FULL PRICE OUTSIDE OF HAPPY HOUR)

#### You'll Shoot Your Eye Out | 20 \$12

TEQUILA, POMEGRANATE, LIME

#### Appletree Lane | 20 \$12

WHITE RUM, APPLE CINNAMON SYRUP,  
BLACK WALNUT BITTERS

#### North Shore Nights | 20 \$12

RYE, ALL SPICE DRAM, ORGEAT, LEMON

#### Snow Covered Flowers | 20 \$12

VODKA, CREME DE VIOLETTE, LIME

### COCKTAILS (8OZ COCKTAILS FOR 2)

#### Kick Starter | 20

TEQUILA, MEZCAL, JALEPEÑO, CUCUMBER, LIME

#### Commuter Train | 20

VODKA, BLACKBERRY, BASIL, LEMON, SPARKLING WINE

#### North Shore Nights | 20

RYE, ALL SPICE DRAM, ORGEAT, LEMON

#### Ouilmette Old Fashioned | 25

BOURBON, DEMERARA, ORANGE, CHERRY

### BOTTLED BEERS

#### Three Floyd's Gumballhead (PALE WHEAT ALE) 5.6%

SESSION BEER WITH A REFRESHING CITRUS FINISH  
3 FLOYD'S BREWING CO. | INDIANA | 7

#### Lagunitas IPA (AMERICAN IPA) 5.5%

RAGING HOP CHARACTER, MALT FOUNDATION  
LAGUNITAS BREWING COMPANY | CALIFORNIA | 6

#### Heineken 0.0 (NON-ALCOHOLIC) 0.0%

LIGHT-BODIED, GOES DOWN SMOOTH  
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

### CANNED BEERS + SELTZER

#### City Water (MIXED BERRY SELTZER) 5.0%

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

#### Smylie Farmhouse Ale (SAISON) 5.5%

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

#### Eugene (PORTER) 6.8%

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

ASK ABOUT OUR  
READY-TO-GRILL  
STEAKS!  
(THEY MAKE  
GREAT GIFTS!!)

