

Sophia

STEAK

STARTERS

Truffle-Parm Fries | 14
GARLIC AIOLI

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

Beet & Arugula | 13
ORANGE, FENNEL, GOAT CHEESE, WALNUTS

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	59
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**
White Cheddar Gratin | 12 **Sauteed Mushrooms | 12**
Steamed Broccoli | 11 **Whipped Potatoes | 10**
Sauteed Garlic Spinach | 10 **Crispy Potato Hash | 11**

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

MAINS

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

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

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

Braised Short Rib | 36
WHITE CHEDDAR POTATO GRATIN, GREMOLATA

Ginger-Jasmine Rice | 17
PAN-ROASTED VEGETABLES

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

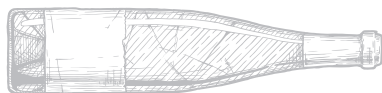
SPARKLING

Gruet Blanc de Noirs | 14

NV | NEW MEXICO, USA | RASPBERRY, TART, TOASTED

Camille Braun Crémant d'Alsace Rosé | 17

NV | ALSACE, FRANCE | DRIED CHERRY, WILD STRAWBERRY, BLACK RASPBERRY



WHITES + ROSE

La Jara Pinot Grigio | 12

2019 | VENETO, ITALY | RIPE STONEFRUIT, SOFT LEMON

Terredora di Paolo CODA DI VOLPE | 13

2018 | CAMPANIA, ITALY | FRESH CITRUS, SEA SPRAY

Hunt & Harvest Sauvignon Blanc | 13

2018 | NAPA, CA | GUAVA, KIWI, FRESH LIME, CUT GRASS

Vinum Chardonnay | 15

2019 | MONTEREY, CA | LEMON, GREEN APPLE, BREAD SPICE

Domaine Eden Chardonnay | 22

2017 | SANTA CRUZ MTS, CA | TROPICAL, BUTTER, VANILLA

TiAmo Rosato | 12

2019 | ABRUZZO, ITALY | STRAWBERRY, APRICOT

Hermann J Wiemer "Semi-Dry" Riesling | 14

2019 | FINGER LAKES, NY | LEMON, GREEN APPLE, HONEY



REDS

Ken Wright Cellars Pinot Noir | 16

2020 | WILLAMETTE VALLEY, OR | RASPBERRY, SOFT SPICES

Piandacoli Cosmus Chianti Reserva | 14

2015 | CHIANTI, ITALY | DRIED ROSES, RED PLUM, HERBS

Zuccardi Serie "A" Malbec | 13

2019 | MENDOZA, ARGENTINA | DARK BERRIES, SPICE

Ridge "Three Valleys" Zinfandel Blend | 16

2019 | SONOMA, CA | BLACKBERRY JAM, BLACK PEPPER

BonAnno Cabernet Sauvignon | 18

2018 | NAPA, CA | COCOA, RIPE BERRIES, SMOOTH

Turnbull Cabernet Sauvignon | 25

2019 | NAPA, CA | DUSTED BLACKBERRIES, VANILLA, MINT

HOUSE COCKTAILS



Sophia G + T | 13

GIN, HOUSEMADE GRENADINE, POMEGRANATE, ROSEMARY



Kick Starter | 13

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



Commuter Train | 13

VODKA, BLACKBERRY, LEMON, SPARKLING WINE



The Rebel | 16

NOSOTROS BLANCO, PINEAPPLE, LIME, BITTERS



Hopscotch | 16

SCOTCH, LUXARDO MARASCHINO, OLEO SACCHARUM, LEMON JUICE

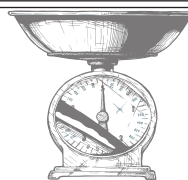


Ouilmette Old Fashioned | 14

BOURBON, DEMERARA, ORANGE, CHERRY

ASK ABOUT OUR
**BUTCHER
BLOCK
STEAKS!**

(THEY MAKE GREAT GIFTS!!)



BEERS

DRAFT

Haymarket Speakerswagon (PILSNER) 5.0%

FRUITY AROMA, DRY MALT MIDDLE, AND LONG HOP FINISH
HAYMARKET BEER CO. | CHICAGO, IL | 6

Cruz Blanca El Train (AMERICAN IPA) 4.2%

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

BOTTLED

Coors Light (AMERICAN LIGHT LAGER) 4.2%

GRASSY TASTE WITH A SWEET FINISH + LOW BITTERNESS
COORS BREWING COMPANY | COLORADO | 5

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) 6.2%

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

Eugene (PORTER) 6.8%

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

CANNED + SELTZER

Cruz Blanca Mexico Calling (LAGER ESPECIAL) 4.7%

REFRESHING SUNNY LAGER, BALANCED SWEETNESS,
+ LIGHT BITTERNESS
CRUZ BLANCA | CHICAGO, ILLINOIS | 6

Smylie Farmhouse Ale (SAISON) 5.5%

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

City Water (MIXED BERRY SELTZER) 5.0%

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