

Navy Pier

Raw Bar

OYSTERS	6 east coast oysters, champagne mignonette, classic cocktail sauce	21
CLAMS	6 Connecticut littlenecks, classic cocktail sauce, lemon	18
MUSSELS	8 New Zealand mussels Escabeche style, steamed & chilled, pickled peppers, paprika, toasted garlic	18
SHRIMP	5 jumbo shrimp, classic cocktail sauce, lemon	21
TARTARE	yellowfin tuna, cucumber, granny smith apple, Meyer lemon, chives	21
CEVICHE	market fish, jalapeño, mixed citrus, red onion	21
PETIT PLATEAU	6 oysters, 6 clams, 5 shrimp, 8 mussels	72
GRAND PLATEAU	12 oysters, 12 clams, 10 shrimp, 8 mussels, tuna tartare, ceviche	175

Starters

NAVY PIER TABLE SIDE CAESAR

Classic Caesar prepared table side with romaine, anchovy, capers, egg yolk, mustard, lemon, garlic infused olive oil, parmesan, croutons
15 per person

BIBB	Boston bibb lettuce, green apple, radishes, apple cider vinaigrette	17
ARUGULA	baby arugula, goat cheese, candied walnuts, Prosecco vinaigrette	17
WEDGE	chilled iceberg, crumbled blue cheese, red wine vinegar, Nueske's bacon, spicy pickled cherry peppers	18
BURRATA	local burrata, sourdough pretzel crumble, green apple, honey, black truffle vinaigrette	19
CHICKEN SOUP	organic chicken, 12 hour chicken stock, carrot, celery, onion, pastina, dill, oyster crackers	17
FRENCH ONION SOUP	classic five onion preparation, 24 hour veal stock, gruyere gratiné	18
OYSTERS ROCKEFELLER	four east coast oysters, bechamel, spinach, grated cheese, herb breadcrumbs, charred lemon	20
BAKED CLAMS	four Rhode Island Quahog clams, fried pepperoni, chili, oregano, breadcrumbs, charred lemon	19
BEEF TARTARE	hand cut dry aged prime ribeye & sirloin, shallot, mustard, capers, chives, quail egg, toasted baguette	22
CHARCUTERIE	Chef's selection of American cured meats & cheeses with seasonal accompaniments	39

Mains

COOKED ON LOCAL OAK & FRUIT WOODS

THE BURGER	10 oz dry aged blend, caramelized onion, tomato jam, American cheese, hand cut fries (add Nueske's Bacon +4)	22
MARKET FISH	fire grilled, braised swiss chard, toasted almonds, red pepper puree	30
YELLOWFIN TUNA	grilled local tuna, broccolini, clementine chutney, pickled ginger	33
CHICKEN CORDON BLEU	breaded organic chicken breast, serrano ham, Swiss cheese, sautéed spinach, Grandma's gravy	28
GRILLED HALF CHICKEN	citrus brined organic chicken, apricot glaze, salsa verde, Jimmy Nardello peppers	28
BERKSHIRE PORK CHOP	fire grilled, bacon braised cabbage, butternut squash slaw, chorizo vinaigrette	29
ARTHUR'S SPICED SHORT RIB	Pastrami style, coal roasted sweet potato, bone marrow butter, pickled onion, mustard vinaigrette	34
STEAK FRITES	10 oz porcini rubbed hanger steak, roasted garlic, balsamic cipolini, hand cut fries	42
STEAK FOR TWO	32 oz dry aged USDA prime boneless ribeye, porcini rub, balsamic cipolini, roasted garlic	MKT

PRIME RIB

dry aged, slow cooked over live fire, veal au jus, horseradish
55

Available Friday & Saturday in limited quantities

On The Side

HAND CUT FRIES	9	CREAMED SPINACH	14
CLASSIC MASHED POTATOES	9	MAPLE BALSAMIC BRUSSEL SPROUTS	14
ROASTED BROCCOLINI	12	ARUGULA, MEYER LEMON, PECORINO	12

Navy Pier

Sweet Endings

RICOTTA BOMBOLONI · 15

house made ricotta donuts,
chocolate Grand Marnier sauce

APPLE TART · 15

Hudson Valley apples, salted caramel, vanilla whipped cream

14 LAYER CHOCOLATE CAKE FOR TWO · 22

alternating layers of Valrhona dark chocolate cake,
& chocolate ganache, chocolate glaze, vanilla whipped cream

COCONUT CAKE FOR TWO · 21

lemon chiffon cake, coconut filling, cream cheese icing,
toasted coconut, vanilla whipped cream

IL LABORATORIO del GELATO ICE CREAM · 10

vanilla · chocolate · strawberry · lemon sorbet

Coffee

REGULAR · 4

ESPRESSO · 4

DOUBLE · 6

MACCHIATO · 5

CAPPUCINO · 6

LATTE · 6

COLD BREW · 6