

BILLWILD
STEAKHOUSE

STARTERS

Milk Roll, honey butter, sea salt 8

Oysters*, apple cider mignonette, lemon 30

Hamachi Crudo, persimmon, chili-lime emulsion, celery root 28

Shrimp Cocktail, house cocktail sauce, horseradish snow 27

Bone Marrow, bacon jam, sourdough, fine herbs 34

King Crab Cake, remoulade, parsley salad, grilled lemon 30

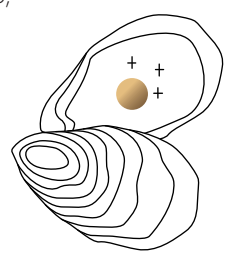
Steak Tartare*, sriracha aioli, egg yolk, sourdough 23

Seared Scallops*, bacon-corn relish, crispy maitake, chive 31

Seafood Tower
lobster, snow crab claws, jumbo shrimp, oysters*
Half Tower — 125 | Full Tower — 225

Snow Crab Claws
calabrian chili butter, herbed bread crumb, lemon — 46

Caviar Service
Proudly serving Rare Tea Cellar Caviar
Golden Kaluga* — 140
traditional accoutrements



SOUPS & SALADS

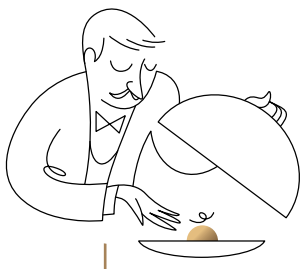
Caesar Salad, romaine, sourdough crouton, parmesan | add half lobster (+MP) 19

Wedge Salad, bacon lardon, pickled shallot, blue cheese, herb ranch dressing 21

Mixed Green Salad, pickled grape vinaigrette, marcona almond, manchego cheese, fennel 18

French Onion Soup, caramelized onions, herbed crouton, comté 18

Butcher's Block



6oz Filet Mignon* — 56
Prime, Heritage Farms, IL

8oz Filet Mignon* — 69
Prime, Heritage Farms, IL

8oz Wagyu Flank* — 67
WinterFrost, Omaha, NE

10oz NY Strip* — 59
Prime, Heritage Farms, IL

16oz Bone-In NY Strip* — 86
Prime, Dry Aged, Heritage Farms, IL

12oz Wagyu Strip* — 95
WinterFrost, Omaha, NE

16oz Ribeye* — 75
Prime, Heritage Farms, IL

24oz Bone-In Ribeye* — 98
Prime, Heritage Farms, IL

12oz Wagyu Ribeye* — 115
Black Opal, Victoria, Australia

SURF & TURF*
Butter Poached Lobster Tail +MP

32oz Porterhouse* — 149
50-Day Dry Aged, Heritage Farms, IL

4oz A-5 Wagyu* — 69
Miyazaki Prefecture, Southern Japan

16oz A-5 Wagyu Strip* — 160
Miyazaki Prefecture, Southern Japan

LUXE UPGRADES

Au Poivre — 7 | Truffle Bearnaise — 7 | Bordelaise — 7 | Chimichurri — 6 | Blue Cheese — 5
Oscar Style — 29 | Herb Roasted Garlic Butter Sauce — 5

MAINS

Swordfish*,
saffron fumet, cannellini, fennel 39

Farro Island Salmon*,
pumpkin seed gremolata, kale, squash, beurre noisette 33

Wild Mushroom Risotto,
maitake, burnt onion jus, pickled shallot 34

Tortellini*,
parmesan fonduta, beef bolognese, basil 34

Chili-Glazed Chicken*,
yukon, crema, herb salad 38

ON THE SIDE

GLAZED ROASTED CARROTS — 19
whipped goat cheese, candied pistachio, pickled carrot

CREAMED SPINACH — 19
spinach, parmesan, toasted panko

BLISTERED ASPARAGUS — 19
smoked trout roe, pickled shallot beurre blanc, fine herbs

TRUFFLE MAC & CHEESE — 26
fontina, cheddar, black truffle
- add half lobster +MP
- add full lobster +MP

ROASTED MUSHROOMS — 19
mortar aioli, fine herbs

BEEF FAT FRIES — 14
garlic aioli

YUKON MASH — 18
chicken jus, roasted garlic, fine herbs

Chef/Owner: Joe Flamm

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. In an effort to support our hourly staff members, a 20% gratuity will be automatically included on all bills.*

Wine By The Glass

SPARKLING

Moët & Chandon
Imperial Brut, Champagne, France, NV. 27

Pierre Sparr 'Cremant d'Alsace Brut Reserve'
Pinot Blanc, Alsace, France, NV 18

Vietti Moscato d'Asti
Muscat, Piedmont, Italy, 2024. 15

Cleto Chiarli 'Centenario'
Lambrusco, Emilia-Romagna, Italy, NV. 15

WHITE

Saint Clair
Sauvignon Blanc, Marlborough, New Zealand, 2025 19

Foucher-Lebrun 'Le Mont'
Sauvignon Blanc, Sancerre, France, 2025. 25

Benton-Lane
Chardonnay, Willamette Valley, Oregon, 2022. 20

Ceretto
Arneis, Piedmont, Italy, 2024 16

ROSÉ

Bodegas Breca
Rosé, Rioja, Spain, 2024. 15

RED

Benton-Lane
Pinot Noir, Willamette Valley, Oregon, 2023. 20

Maddalena
Cabernet Sauvignon, Paso Robles, California, 2023. 22

Grgich Hills
Estate Cabernet Sauvignon, Napa Valley, California, 2021 30

Joseph Phelps
Cabernet Sauvignon, Napa Valley, California, 2022. 45

Altesino
Toscana Rosso, Cabernet Blend, Tuscany, Italy, 2024 18

Terrazas De Los Andes
Reserve Malbec, Mendoza, Argentina, 2023 17

Cocktails

Yuzu 75 — 20
Citadelle Gin, Yuzu Cordial, Sparkling

Lavender Reposado Lemon Drop — 20
Real Del Valle Reposado Tequila, Amaro Nonino,
Licor 43, Lemon, Lavender

Land of Milk and Honey — 20
Planteray Rum, Yellow Chartruese, Lemon, Honey,
Chamomile, clarified with Milk

Para Los Rumberos — 20
Divino Mezcal, Tio Diego Amontillado Sherry, Carrot, Aquavit, Lime

Chi-Town Vesper — 20
Sobieski Vodka, The Botanist Gin, Lillet, Malort

Choice Old Fashioned — 28
- BLVD Single Barrel Old Forester Barrel Strength | 128.7 Proof
- Willet Pot Still Cask Strength Reserve | 118.8 Proof
- E.H. Taylor Small Batch Bourbon | 100 Proof

CHAMPAGNE ROOM SELECTIONS

Caviar Mar-teeny — 18
Frozen Grey Goose Mini Martini with Caviar Stuffed Olive

Spicy Margarita Milk Punch — 38
Don Julio 1942, Grand Marnier, Serrano, Lime,
Aromatic Citrus Smoke, clarified with Milk

Barrel Aged Manhattan — 30
Willett 4 Year Rye, Carpano Antica, Bourbon Barrel,
Tableside Decanter Pour

SPIRIT-FREE COCKTAILS

Golden Glow — 14
Wölffer Estate White Verjus, Salted Grapefruit, Vanilla

Cucumber No-jito — 14
Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Pellegrino

Plum Shrub — 14
Klug Farm Red Plums Saba, Soda

Beer & Cider

Apex Predator, Saison, Off Color Brewing, Chicago, Illinois 10
Lizard King, Pale Ale, Pipeworks Brewing, Chicago, Illinois 10
Bodem, IPA, Half Acre Brewing, Chicago, Illinois 10
Phase 3 Lager, Phase 3 Brewing Company, Elmhurst, Illinois 10
Founders, Breakfast Stout, Grand Rapids, Michigan 10

Eris, "Pedestrian" Dry Cider, Chicago, Illinois 9
Miller Lite, Milwaukee, Wisconsin 7
Coors Banquet, Golden, Colorado 7
Stella Artois, Leuven, Belgium 7
Blue Moon, Golden, Colorado 8

Beverage Director: Ted Rink