

STARTERS

Milk Roll , honey butter, sea salt	8
Oysters* , half-dozen, golden balsamic mignonette, house cocktail sauce	26
Hamachi , chili aioli, snap pea, pistachio	21
Shrimp Cocktail , house cocktail sauce, horseradish snow	27
Bone Marrow , bacon jam, sourdough, maldon	34
Langostino Fritti , old bay mayo, lemon	27
King Crab Cake , remoulade, parsley salad, grilled lemon	30
Steak Tartare* , sriracha aioli, fine herbs	23

SOUPS & SALADS

Caesar Salad , romacrunch lettuce, panko breadcrumbs, caesar dressing add half lobster (+40)	18
Wedge Salad , maple bacon, pickled shallots, blue cheese, herb ranch dressing	18
Farm Salad , market vegetables, champagne vinaigrette, primolio	15
French Onion Soup , caramelized onion, veal stock, comté	16

Seafood Tower

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

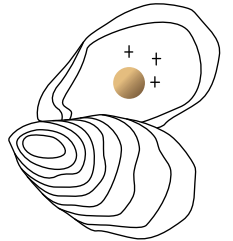
Snow Crab Cocktail

snow crab claws, cocktail sauce,
drawn butter* — 60

Caviar Service

Proudly serving Rare Tea Cellar Caviar

Golden Kaluga* — 95
Reserve White Sturgeon* — 145
Emperors Osetra* — 195



Butcher's Block

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

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

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

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

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

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

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

SURF & TURF*
Butter Poached Lobster Tail +60

8oz Wagyu Filet Mignon* — 95
Snake River Farms, ID

16oz Wagyu NY Strip* — 115
Kuro American Wagyu

16oz Wagyu Ribeye* — 130
Westholme, Australia

4oz A-5 Wagyu* — 125
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

Scallops*,
roasted glazed carrots, essenza, chervil 39

Black Bass*,
haricots verts, verjus, white grapes, caviar 49

Salmon*,
pickled shallot beurre blanc, spring peas, pea shoots 35

Broiled Lobster*,
calabrian chile basil butter, grilled lemon 80

Spring Pea Risotto,
farm peas, pea tendrils, burrata, lemon oil 34

Tortellini*,
parmesan fonduta, beef bolognese, basil 34

Roasted Half Chicken*,
maitake mushroom jus, spring onion, lemon 36

ON THE SIDE

ROASTED CARROTS — 17
whipped goat cheese, candied
pistachios, carrot top vinaigrette

ROASTED MUSHROOMS — 19
mortar aioli, fine herbs

CREAMED SPINACH — 16
spinach, parmesan,
toasted panko

BEEF FAT FRIES — 14
garlic aioli

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

50/50 MASHED POTATOES — 16
butter, chives

TRUFFLE MAC & CHEESE — 26
fontina, cheddar, black truffle

- add half lobster +40
- add full lobster +80

Wine By The Glass

CHAMPAGNE & SPARKLING

Moët & Chandon

Imperial Brut, Champagne, France, NV. 25

Pierre Sparr

Cremant d'Alsace, Brut Reserve, NV. 18

SAUVIGNON BLANC

Saint Clair

Sauvignon Blanc, Marlborough, New Zealand, 2024. 18

Domaine Lucien Crochet

Sancerre, France, 2024. 30

CHARDONNAY

Benton-Lane

Chardonnay, Willamette Valley, Oregon, 2022. 20

OTHER WHITES

Ceretto

Arneis, Piedmont, Italy, 2024. 16

ROSÉ

Chateau Minuty

"M", Rosé, Côtes de Provence, France, 2024. 15

PINOT NOIR

Benton-Lane

Pinot Noir, Willamette Valley, Oregon, 2023. 20

CABERNET SAUVIGNON

Maddalena

Cabernet Sauvignon, Paso Robles, California, 2023. 17

Martis

Cabernet Sauvignon, Alexander Valley, California, 2023. 22

Joseph Phelps

Cabernet Sauvignon, Napa Valley, California, 2022. 45

Cade

Cabernet Sauvignon, Howell Mountain, California, 2022. 55

OTHER REDS

Tenuta Luce

"Lucente", Red Blend, Tuscany, Italy, 2023. 20

Terrazas De Los Andes

Reserve Malbec, Mendoza, Argentina, 2023. 17

Cocktails

Kumquat Spritz — 20

Citadelle Gin, Kumquat, Italicus, Sparkling Wine

Lavender Reposado Lemon Drop — 20

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

Concrete Jungle — 20

Planteray Pineapple, Strawberry, Campari, Malort

Passionfruit Milk Punch — 20

Planteray Dark Rum, Passionfruit, Lemon, Cacao, clarified with milk

Añejo Smash — 22

Tromba Añejo, Amaro Montenegro, Lemon, Mint

Old Fashioned — 26

BLVD Old Forester Single Barrel Bourbon, Sfumato Amaro, Black Tea Demerara

CHAMPAGNE ROOM SELECTIONS

Cristalino Reposado Espresso Martini — 30

Mijenta Cristalino Reposado Tequila, St. George Nola Coffee Liqueur, Crème de Cacao

Remy 1738 Sidecar — 26

Remy 1738 Cognac, Gran Gala, Lemon

BonLeVaDier — 26

BLVD Old Forester Single Barrel, Campari, Carpano Antica

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

Sencha Snap Pea Tonic — 14

Snap Pea, Agave, Sencha, Tonic

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