

STARTERS

Milk Roll, honey butter, sea salt	8
Oysters*, half dozen, champagne mignonette, house cocktail sauce	30
Hamachi, chili aioli, snap pea, pistachio	28
Shrimp Cocktail, house cocktail sauce, horseradish snow	27
Bone Marrow, bacon jam, sourdough, maldon	34
King Crab Cake, remoulade, parsley salad, grilled lemon	30
Steak Tartare*, sriracha aioli, fine herbs	23

SOUPS & SALADS

Caesar Salad, romacrunch lettuce, sourdough crouton, caesar dressing add half lobster (+40)	19
Wedge Salad, maple bacon, pickled shallots, blue cheese, herb ranch dressing	21
Mixed Green Salad, pickled grape vinaigrette, marcona almond, manchego cheese, fennel	18
French Onion Soup, caramelized onion, veal stock, comté	18

Seafood Tower

lobster, snow crab claws, jumbo shrimp, oysters*

Half Tower — 125 | Full Tower — 225

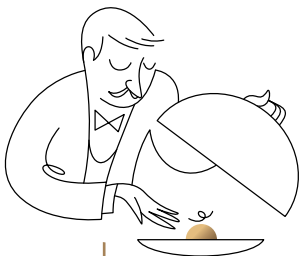
Snow Crab Claws

calabrian chili butter, herbed bread crumb, lemon — 46

Caviar Service

Proudly serving Rare Tea Cellar Caviar

Golden Kaluga* — 140



Butcher's Block

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

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

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

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

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

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

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

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

12oz Wagyu Strip* — 95
Westholme, Queensland, Australia

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

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

SURF & TURF*
Butter Poached Lobster Tail +60

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

Seared Scallops*, piquillo pepper butter, roasted zucchini, marcona almond	47	Spring Pea Risotto, farm peas, pea tendrils, burrata, lemon oil	34
Black Bass*, haricots verts, verjus, white grapes, caviar	49	Tortellini*, parmesan fonduta, beef bolognese, basil	34
Salmon*, pickled shallot beurre blanc, spring peas, pea shoots	33	Roasted Half Chicken*, maitake mushroom jus, spring onion, lemon	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
ROASTED MUSHROOMS — 19 mortar aioli, fine herbs	BEEF FAT FRIES — 14 garlic aioli	50/50 MASHED POTATOES — 16 butter, chives	- add half lobster +40 - add full lobster +80

Wine By The Glass

SPARKLING

Moët & Chandon Imperial Brut, Champagne, France, NV.	26
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
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RED

Benton-Lane Pinot Noir, Willamette Valley, Oregon, 2023.	20
Maddalena Cabernet Sauvignon, Paso Robles, California, 2023.	20
Martis Cabernet Sauvignon, Alexander Valley, California, 2023	23
Joseph Phelps Cabernet Sauvignon, Napa Valley, California, 2022.	45
Cade Cabernet Sauvignon, Howell Mountain, California, 2022	55
Tolaini ‘Al Passo’ Cabernet Blend, Tuscany, Italy, 2022	20
Terrazas De Los Andes Reserve Malbec, Mendoza, Argentina, 2023	17

Cocktails

<i>Kumquat Spritz</i> — 20 Citadelle Gin, Kumquat, Italicus, Sparkling Wine
<i>Lavender Reposado Lemon Drop</i> — 20 Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender
<i>Concrete Jungle</i> — 20 Planteray Pineapple, Strawberry, Campari, Malort
<i>Passionfruit Milk Punch</i> — 20 Planteray Dark Rum, Passionfruit, Lemon, Cacao, clarified with milk
<i>Añejo Smash</i> — 22 Tromba Añejo, Amaro Montenegro, Lemon, Mint
<i>Old Fashioned</i> — 26 BLVD Old Forester Single Barrel Bourbon, Sfumato Amaro, Black Tea Demerara

CHAMPAGNE ROOM SELECTIONS

<i>Cristalino Reposado Espresso Martini</i> — 30 Mijenta Cristalino Reposado Tequila, St. George Nola Coffee Liqueur, Crème de Cacao
<i>Remy 1738 Sidecar</i> — 26 Remy 1738 Cognac, Gran Gala, Lemon
<i>BonLeVaDier</i> — 26 BLVD Old Forester Single Barrel, Campari, Carpano Antica

SPIRIT-FREE COCKTAILS

<i>Golden Glow</i> — 14 Wölffer Estate White Verjus, Salted Grapefruit, Vanilla
<i>Cucumber No-jito</i> — 14 Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Pellegrino
<i>Plum Shrub</i> — 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