

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

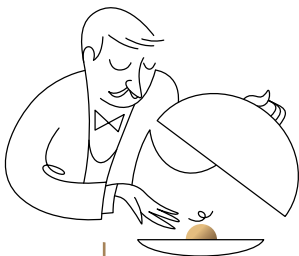
Snow Crab Claws

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
WinterFrost, Omaha, NE

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
Black Bass*, haricots verts, verjus, white grapes, caviar	49
Salmon*, pickled shallot beurre blanc, spring peas, pea shoots	33

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	38

ON THE SIDE

GLAZED ROASTED CARROTS — 19 whipped goat cheese, candied pistachio, pickled carrot
ROASTED MUSHROOMS — 19 mortar aioli, fine herbs

CREAMED SPINACH — 19 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

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

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

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

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