

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, panko breadcrumbs, 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

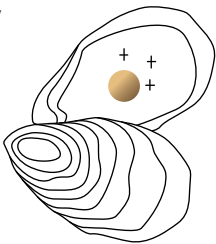
lobster, snow crab claws, jumbo shrimp, oysters*
Half Tower — 125 | Full Tower — 225

Snow Crab Claws

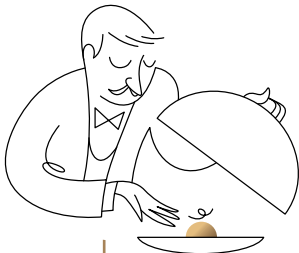
calabrian chili butter, herbed bread crumb,
lemon — 46

Caviar Service

Proudly serving Rare Tea Cellar Caviar
Golden Kaluga* — 140



Butcher's Block



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

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

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’ Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France, NV.	25
Pierre Sparr ‘Cremant d’Alsace Brut Reserve’ Pinot Blanc, Alsace, France, NV	18
Vietti Moscato d’Asti Muscat, Piedmont, Italy, 2024.	15
Cleto Chiarlo Lambrusco Lambrusco Grasparossa, Emilia-Romagna, Italy, NV.	15

WHITE

Saint Clair Sauvignon Blanc, Marlborough, New Zealand, 2025	18
Domaine Lucien Crochet Sauvignon Blanc, Sancerre, France, 2024.	34
Benton-Lane Chardonnay, Willamette Valley, Oregon, 2022.	20
Ceretto Arneis, Piedmont, Italy, 2024	16

ROSÉ

Chateau Minuty ‘Prestige’ Rosé Grenache, Syrah, Cinsault, Côtes de Provence, France, 2025.	17
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RED

Benton-Lane Pinot Noir, Willamette Valley, Oregon, 2023.	20
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
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 Planterary 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>Berry Rhubarb Shrub</i> — 14 Klug Farm Black Raspberries, Rhubarb, 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