

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

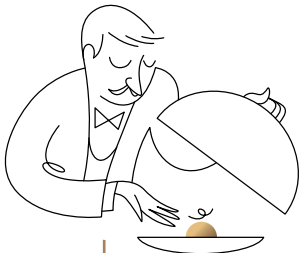
Snow Crab Cocktail

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

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	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

CHAMPAGNE & SPARKLING

Moët & Chandon Imperial Brut, Champagne, France, NV.	25
Pierre Sparr Cremant d’Alsace, Brut Reserve, NV.	18
Vietti “Cascinetta”, Moscato d’Asti, Piedmont, Italy, 2024.	15
Cleto Chiarlo “Centenario”, Lambrusco, Emilia-Romagna, Italy, NV.	15

SAUVIGNON BLANC

Saint Clair Sauvignon Blanc, Marlborough, New Zealand, 2025	18
Domaine Lucien Crochet Sancerre, France, 2024.	34

CHARDONNAY

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

Ceretto Arneis, Piedmont, Italy, 2024.	16
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ROSÉ

Chateau Minuty “Prestige”, Rosé, Côtes de Provence, France, 2025.	17
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PINOT NOIR

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

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>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