

APPETIZERS & SOUPS

SMOKED CAMEMBERT (D, N, G) (TO SHARE - 240GM) Apricot Compote, Pecans, Cranberries	195
WEDGE SALAD (D, E, S, 🌱) Veal Bacon, Pickled Shallots, Tarragon Dressing	60
SHRIMP COCKTAIL (CT, D) Whipped Horseradish Cream, Lemon, House Ketchup	85
TABLESIDE CAESAR SALAD (G, D, E, F, S, C, 🌱) Baby Gem, Brioche Croutons, Cured Egg Yolk, Anchovies, Grana Padano, Ceasar Dressing 40 + Chicken Breast 50 + Grilled Shrimps 95 + Flank Steak	90
VEAL BONE MARROW (G, D, 🌱) Chicago Style Giardiniera Pickles, Brioche Toast	85
OYSTERS (SF, 🌱) Half Dozen, Lemon, Horseradish, Red Wine Vinegar Mignonette Add On Oyster - Each 25	120
LUMP CRAB CAKE (G, D, CT, E, S, M, C) Remoulade, Lemon Gel, Herb Oil	95
SMOKED LOBSTER THERMIDOR (CT, D, G, M, C) Half 250 Full 450 Smoked In The Cloche, Bechamel, Gruyere, Truffle Panko, Charred Lime	
KING CRAB LEGS (300G) (D, CT, 🌱) Chimichurri, House Ketchup Horseradish Cream, Lemon Can be served hot with melted herb butter	360
IOWA CORN SOUP (🌱) Popcorn, Herb Oil, Smoked Corn	40
BAKED ONION SOUP (G, D, 🌱, C) Thyme, Gruyere, Parmesan, Croutons	65
USDA PRIME STEAK TARTARE (G, E, M) Striploin, Classic Condiments	110
TORCHED MARINATED WAGYU (S, 🌱) Piquillo Peppers, Avocado, Ponzu, Spring Onions	130
PASTA TAGLIATELLE (🌱, G, D, E) Peas, Mushroom Ragout, Truffle, Grana Padano	90
GNOCCCHI (G, D, E) Spinach, Asparagus, Grilled Chicken, Cherry Tomatoes, Parmesan Cream Sauce	120

FROM THE JOSPER

USDA PRIME Black Angus Braised Short Rib (C) 600G/ 295 Striploin 300G/ 310 Fillet Mignon 200G/ 295 280G/ 390 Black Angus Porterhouse 700G/ 395 Black Angus Tomahawk 1.2KG/ 1100 Truffle Duck Fat Fries, Grilled Asparagus (D, E) Peppercorn Sauce (D, C) STEAK AU POIVRE (D, A, C, 🌱) USDA Prime Striploin 300G/ 335 Pepper Crusted Steak & Peppercorn Sauce	
WAGYU Australian Wagyu Delmonico (Grade MB 6-7) 400G/ 395	
BONE IN VEAL CHOP (D) Grain Fed Veal 400G/ 250	
BRAISED AUSTRALIAN LAMB SHANK (D, M, C) Minted Peas, Mashed Potatoes, Haricot Verts 195 Mustard Sauce	
ADD TO THE CUTS	
Oscar Style (G, D, CT, E, S, M, C) - 90 Lobster Tail (D, CT) -130 Grilled Prawns (D, CT) - 70	
SAUCES	
Demi-glace (D, C) - 25 / Bearnaise (D, E) - 25 / Chimichurri (🌱, 🌱) - 25 Peppercorn (D, C) - 25 / Truffle Jus (G, D, C) - 25 Herb Beurre Blanc (D, 🌱) - 25	
CHI-TOWN PLATTER - 995 400g Australian Wagyu Ribeye 200g Beef Tenderloin 600g Braised Bone-in Short Rib Mashed Potato (D), Smoked Corn (D, 🌱), Creamed Spinach (G, D), Truffle Mac & Cheese (G, D, E)	
BURGERS	
THE WILLIS (G, D, E, 🌱, M, C) - 160 170gm Wagyu Beef Patty, American Cheddar Cheese, Lettuce, Tomato, Red Onion, House Pickles, Ketchup, Mustard, Truffle Duck Fat Fries	
THE CHICAGO CRUSHER (G, D, E, 🌱, M, C) - 150 Double-Smashed Wagyu Beef Patties (160gm), American Cheddar Cheese, Fried Egg, Sweet Pickle Relish, Caramelized Onions, Truffle Duck Fat Fries + Cheese Curds & Demi-glace, Fries - 35 + Veal Bacon - 35	
(G) Gluten (SF) Shellfish (N) Nuts (D) Dairy 🌱 Vegetarian (F) Fish (C) Celery (SM) Sesame (E) Egg (S) Soy (M) Mustard (CT) Crustaceans 🌱 Sulphur dioxide All Prices are in Qatari Riyals. If you have any dietary restrictions or food allergies, kindly let us know.	

SIDES

HOMEMADE ONION RINGS (G, D, E, S, 🌱) Panko, Sea Salt, Garlic Mayonnaise	50
GRILLED SMOKED CORN (D, V, 🌱) Parmesan, Chives, Caramelized Onions	50
CREAMED SPINACH (G, D) Chili Flakes, Nutmeg, Parmesan	50
SAUTÉED WILD MUSHROOM (D, 🌱) Chimichurri	50
BRUSSELS SPROUTS (D, 🌱) Beef Bacon, Apple Cider Vinegar, Maple Syrup, Green Apple	50
TRUFFLE MAC & CHEESE (G, D, E) Gruyere, Cheddar, Truffle Breadcrumbs	50
JOSPER GRILLED JUMBO ASPARAGUS (D, E) Shallots, Tarragon, Bearnaise	50
MIXED GREENS (🌱, 🌱, M, C) Apples, Fennel, Red Grapes, House Dijon Dressing	50
SPUDS	
TRUFFLE DUCK FAT FRIES (D, 🌱) Truffle Oil, Parmesan, Chives + Cheese Curds & Demi	45
SCALLOPED POTATOES (D) Parmesan, Nutmeg, Gruyere	45
MASHED POTATOES (D) Labneh, Chives, Butter	45
BAKED IDAHO (D) Sour Cream, Spring Onions, Veal Bacon	45
PLATES	
PAN SEARED SALMON (F, D, 🌱, C) Smoked Corn Succotash, Chimichurri, Potato Skins	155
WHOLE ROASTED BABY CHICKEN (D, C) Truffle Butter, Mashed Potato, Wild Mushrooms, Herb Jus	165

At Four Seasons, we embrace sustainability by thoughtfully selecting locally sourced ingredients to respect and preserve the environment. We are committed to sustainability by sourcing our selection of tea and coffee