

STARTERS

Meatballs Pomodoro | 15
BEEF + VEAL, BASIL, GRANA PADANO

Shrimp Scampi | 18
MELTED TOMATOES, GARLIC BUTTER, WHIPPED POTATOES

Jumbo Lump Crab Cake | 21
APPLE-CELERY SALAD, REMOULADE

SALADS

ADD A PROTEIN TO ANY SALAD
CHICKEN 7 | STEAK 12 | SALMON 14 | SHRIMP 12

Bill's Classic Caesar | 10
BUTTERED BREADCRUMBS, PARMESAN
ANCHOVIES AVAILABLE UPON REQUEST

Super Green Vegetable | 12
KALE, AVOCADO, BROCCOLI, ASPARAGUS,
PEPPERONCINI, OLIVE, PISTACHIO, PARMESAN

Chopped Sesame Chicken | 17
SOY-LIME VINAIGRETTE, WONTONS, CILANTRO

SANDWICHES

SERVED WITH FRENCH FRIES

Grilled Forza Burger | 17
100% ALL-NATURAL BEEF, AGED WHITE CHEDDAR,
SWEET ONION, HORSERADISH AIOLI, SESAME BUN

Fried Chicken Sandwich | 15
ORGANIC CHICKEN BREAST, COLE SLAW,
SPICY AIOLI, BRIOCHE BUN

SIDES

Steamed Broccoli | 9
GARLIC CONFIT, CHILI FLAKE

Grilled Asparagus | 11
LEMON VINAIGRETTE

Crispy Potato Hash | 6

Whipped Potatoes | 9
MAITRE D BUTTER

Seasoned Fries | 6
GARLIC AIOLI

CALL (847) 728-8220 FOR PICKUP!

MAINS

Miso-Glazed Salmon | 28
GINGER-JASMINE RICE, SESAME SEEDS

Roasted Half Chicken | 25
CRISPY POTATO HASH, CITRUS-CHICKEN JUS

Ginger-Jasmine Rice | 17
PAN-ROASTED ASPARAGUS + BROCCOLI

STEAK

Steak Sophia | 29
10OZ PEPPERCORN-CRUSTED PRIME FLAT IRON
ROASTED MUSHROOMS, COGNAC CREAM

Steak Anna | 48
8OZ FILET MIGNON, MINI POMMES ANNA, BEARNAISE

Steak Dinner (2 ppl) | 120
CHOICE OF: CAESAR OR SUPERGREEN SALAD,
32OZ DRY-AGED PRIME PORTERHOUSE
W/ BEARNAISE & SOPHIA STEAK SAUCE
CHOICE OF: 2 SIDES
CHOICE OF HOMER'S PINT

DESSERTS

Chocolate Cake | 12
COOKIE CRUMBLE, VANILLA
ICE CREAM, WHIPPED CREAM

Key Lime Custard | 9
OAT STREUSEL, WHIPPED
COCONUT CREAM

Homer's Ice Cream
3/scoop or 9/pint
OREO, CHOCOLATE, HEATH
BAR CRUNCH,
ORANGE SHERBET

TAKE-AWAY BUTCHER BLOCK STEAKS

HAND-CARVED STEAKS PRE-SEASONED + VACUUM-SEALED, READY TO GRILL AT HOME
ALL STEAKS SERVED WITH A SIDE OF SOPHIA STEAK SAUCE

Aurora Black Angus Filet	8oz	29
Prime Flat Iron	10oz	24
Demkota Ranch Prime Ribeye	16oz	46
28 Day Dry-Aged Bone In Prime Porterhouse	32oz	72



BUTTER ENHANCEMENTS +6
2 PER ORDER

BLUE CHEESE
MAITRE D'HOTEL
FOIE GRAS

WHITE + ROSE

Alois Lageder "Riff" Pinot Grigo
2018 | TRENTO ALTO-ADIGE, ITALY | RIPE TROPICAL FRUIT

Terredora Di Paolo CODA DI VOLPE
2018 | IRPINA, ITALY | CITRUS FRUITS AND QUINCE

Böen Chardonnay
2018 | SONOMA COAST, CA | CREAMY AND RICH

Laroche Mas la Chevalière Rosé
2017 | CÔTES DE PROVENCE, FRANCE | FRUITY AND FRESH

RED

Virna Barbera d'Alba
2016 | PIEDMONT, ITALY | VANILLA AND BLACKBERRY

Zuccardi Serie "A" Malbec
2018 | MENDOZA, ARGENTINA | DARK BERRYS AND SPICE

Juan Gil Monastrell
2017 | JUMILLA, SPAIN | CURRANTS AND SMOKED NOTES

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WINES

\$25

BEER

INDIVIDUALLY OR BY THE 6 PACK

Three Floyd's Gumballhead | 3/14

Lagunitas IPA | 3/14

Smylie Farmhouse Ale Saison | 3.5/18

COCKTAIL KITS

Commuter Train | 20
VODKA, BLACKBERRY, BASIL, LEMON, SODA

Kick Starter | 20
TEQUILA, MEZCAL, HONEY, LIME

Martini | 40
CHOICE OF ORGANIC PRAIRIE VODKA OR GIN,
VERMOUTH, OLIVES, ONIONS, LEMON, OLIVE JUICE

Old Fashioned | 20/40
BOURBON, DEMERARA, ORANGE, CHERRY
UPGRADE TO PREMIUM SPIRIT | 65

CURATED WINE PACKS

ROSÉ PAIR

ROSÉ TWO WAYS! FRANCE OFFERS A LIGHTER ELEGANCE TO START YOUR MEAL - OR YOUR DAY- WHILE CALIFORNIA OFFERS A FULLER BODY AND FLAVOR THAT CAN STAND UP TO STEAKS AND LONG DAYS.

Laroche Mas la Chevaliere

2018 | PAYS D'OC, FRANCE | RED FRUIT, RIPE RASPBERRY, SUPPLE, LIVELY

Blackbird Vinyards "Arriviste"

2019 | NAPA, CA | CRUSHED STRAWBERRY, CITRUS, SUCCULENT

\$45

OREGON PAIR

FROM THE EARTHY AND FRUITY ELEGANCE OF PINOT NOIR TO AN UNRESTRAINED AND BOLD RED BLEND, EXPERIENCE A TASTE OF OREGON'S FINEST OFFERINGS.

Ken Wright Pinot Noir

2017 | WILLAMETTE VALLEY, OR | CEDAR, CHERRY

Masion Noir "Horseshoes and Hand Grenades" Red Blend

NV | OREGON, USA | RIPE, RICH

\$55

SAUVIGNON BLANC PAIR

EXPERIENCE A SIDE BY SIDE TASTING OF SAUVIGNON BLANC. ENJOY WITH OUR SUPER GREEN VEGETABLE SALAD AND THE ROASTED CHICKEN AND EXPERIENCE PAIRINGS ON BOTH SIDES OF THE EQUATOR.

Honig Sauvignon Blanc

2019 | NAPA, CA | HERBS, WHITE GRAPEFRUIT

Daybreak Sauvignon Blanc

2018 | MARLBOROUGH, NEW ZEALAND | TROPICAL, FLINTY, FOCUSED

\$48

NAPA PAIR

TWO NAPA CLASSICS, CHARDONNAY AND CABERNET SAUVIGNON ARE PERFECTLY REPRESENTED BY ONE OF OUR FAVORITE PRODUCERS, BONANNO!

BonAnno Chardonnay

2018 | NAPA, CA | SUBTLE TOFFEE, GREEN APPLE

BonAnno Cabernet Sauvignon

2016 | NAPA, CA | COCOA, RIPE BERRIES, SMOOTH

\$60

FULL SPECTRUM PRESTIGE

REPLENISH THOSE BOTTLES YOU HAVE ENJOYED RECENTLY.

Billecart-Salmon Brut Rosé

NV | CHAMPAGNE, FRANCE | PURE, REFRESHING, ICONIC

Kistler "Les Noisetiers" Chardonnay

2018 | SONOMA COAST, CA | BRIGHT, LAYERED, COMPELLING

Belle Glos "Ballade" Pinot Noir

2016 | SANTA MARIA VALLEY, CA | FRUITY, VIBRANT, SILKY

ZD Cabernet Sauvignon

2017 | NAPA, CA | DARK, DENSE, COMPLEX

\$285



TOUR OF ITALY

EXPERIENCE A TOUR OF NORTHERN ITALY WITH A CLASSIC PINOT GRIGIO, A CROWD PLEASING BARBERA D'ALBA AND AN UNCOMPROMISING BAROLO.

Alois Lageder "Riff" Pinot Grigio

2018 | TRENTO ALTO-ADIGE, ITALY | WHITE PEACH, SALINITY

Virna Barbera di Alba DOC

2016 | PIEDMONT, ITALY | RED FRUIT, JUCY

Ettore Germano Barolo DOC

2015 | PIEDMONT, ITALY | BOLD, CLASSIC

\$75

**CALL (847) 728-8220
FOR PICKUP !**

FULL SPECTRUM

EVERYTHING YOU NEED TO STOCK YOUR CELLAR. FROM RACING BUBBLES TO GRIPPING MALBEC.

Gruet Blanc de Noirs Sparkling

NV | NEW MEXICO, USA | RASPBERRY, TART, TOASTED

Raeburn Chardonnay

2018 | RUSSIAN RIVER VALLEY, CA | PEAR, CRÈME BRÛLÉE

Buil + Gine "Giné Giné"

2016 | PRIORAT, SPAIN | EXOTIC, VERSATILE

Zuccardi Serie "A" Malbec

2018 | MENDOZA, ARGENTINA | BLUEBERRY JAM, FIRM, FULL

\$95