

MARKET SALADS

BABY GEM LETTUCE CAESAR

herb crouton - parmesan reggiano 11

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 14

SHAVED BRUSSELS SPROUTS

apple - cranberry - aged goat cheese
marcona almonds 15

SPRING PEA SALAD

burrata cheese - lemon - dill - mint - pea purée 16

STARTERS

CRISPY ROCK SHRIMP

chili remoulade 18

BEEF TARTARE*

italian capers - whole grain dijon - poached quail egg
truffled croutons 19

SEA SCALLOPS*

white asparagus purée - black garlic 18

NUESKE'S SMOKED BACON

balsamic BBQ - celery leaves - pickled onions 16

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 19
add truffles mp

GRILLED OCTOPUS

purple potatoes - capers - heirloom tomatoes 18

TUNA TARTARE*

hass avocado - soy honey emulsion - taro chips 18

JUMBO LUMP CRAB CAKE

grain mustard sauce - herb salad 22

SEAFOOD PLATTERS*

FOR THE TABLE

OYSTERS / SHRIMP / ALASKAN RED KING CRAB / CEVICHE / MUSSELS / CLAMS

cocktail sauce - mignonette - lemon dijonnaise

small 65 / medium 85 / large 125

RAW BAR

SHRIMP COCKTAIL

cocktail sauce - lemon 19

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon
18 - half dozen / 36 - dozen

CEVICHE*

lime - red onion - cilantro 18

HALF CHILLED LOBSTER mp

ALASKAN RED KING CRAB 26

**The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.*

STK*

We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.

SMALL

FILET MEDALLION 6oz 39

SKIRT STEAK 8oz 30

LOIN STRIP 10oz 33

MEDIUM

FILET 10oz 48

SIRLOIN 16oz 46

BONE-IN FILET 14oz 56

DRY-AGED DELMONICO 14oz 62

DRY-AGED BONE-IN STRIP 18oz 68

LARGE

DRY-AGED TOMAHAWK 34oz 128 (for two)

DRY-AGED PORTERHOUSE 28oz 98 (for two)

TOPPINGS

ALASKAN KING CRAB "OSCAR" 19

ALASKAN KING CRAB 15

LOBSTER *mp*

SHRIMP 6 each

TRUFFLE BUTTER 10

PEPPERCORN CRUSTED 4

SAUCES

STK

CHIMICHURRI

STK BOLD

BLUE BUTTER

AU POIVRE

BÉARNAISE

HORSERADISH

RED WINE

ENTRÉES

ROASTED SLAGEL FARMS CHICKEN

wild ramp purée - smoked bacon lardon - herb salad
chicken jus 30

SPICED RACK OF LAMB*

israeli couscous - heirloom carrots - black currents
chermoula 51

MARKET FISH* *mp*

PASSION FRUIT GLAZED SEA BASS

edamame - wild mushrooms - basil oil 42

BRAISED SHORT RIB

jalapeño cheddar grits - roasted pepper relish
crispy shallots - red wine glaze 33

GRILLED LOBSTER ROCKEFELLER

leeks - spinach - king crab *mp*

SIDES

CREAMY YUKON POTATOES 11

SWEET CORN PUDDING 9

MAC & CHEESE 12

PARMESAN TRUFFLE FRIES 11

BRUSSELS SPROUTS 12

CHARRED LOCAL MUSTARD GREENS 10

ASPARAGUS 11

JALAPEÑO CHEDDAR GRITS 10

CREAMED SPINACH 10

TATER TOTS 12

FORAGED MUSHROOMS 18

Executive Chef: Andrew Shedden