

# Dare TO Brunch



## Table Share Starter

### STK DOUGHNUTS

maple glaze - candied peanuts 10

## Main Squeeze

### CRAB & AVOCADO OMELET

alaskan king crab - jack cheese - avocado - herb salad 25 - add caviar 30

**MARKET VEGETABLE & TRUFFLE OMELET** 20 - add caviar 30

### BOUGIE FRENCH TOAST

gold flakes - housemade whipped mascarpone - blueberry jam 20 - add foie gras 20

### AVO TOAST

grilled sourdough - avocado - english pea - fava beans - herb salad 16

### STK N' L'EGGS\*

5oz NY strip - smashed breakfast potatoes - eggs your way - red wine sauce 25

### SHRIMP & GRITS

jalapeño cheddar grits 22

### CRÊPE OF THE DAY

chef's seasonal selection *mp*

### STK SMASHED

2 eggs - bacon - breakfast potatoes 18

### BRAISED SHORT RIB

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

## Side Piece

CREAMY YUKON POTATOES 11

BRUSSELS SPROUTS 12

CREAMED SPINACH 10

SWEET CORN PUDDING 9

CHARRED LOCAL MUSTARD GREENS 10

TATER TOTS 12

MAC & CHEESE 12

ASPARAGUS 11

FORAGED MUSHROOMS 18

PARMESAN TRUFFLE FRIES 11

JALAPEÑO CHEDDAR GRITS 10

SLICED BACON 6

**Executive Chef: Andrew Shedden**

*\*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.*

# MARKET SALADS

**BABY GEM CAESAR** / herb crouton - parmesan reggiano 11

**BLUE ICEBERG** / nueske's applewood smoked bacon - point Reyes blue cheese - 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\*** / capers - whole grain dijon - poached quail egg - truffled croutons 19

**SEA SCALLOPS\*** / white asparagus purée - black garlic 18

**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 PLATTER** / oysters - shrimp - alaskan red king crab - ceviche - mussels - clams  
*served with: cocktail sauce - mignonette - lemon dijonnaise served family style - small 65 / medium 85 / large 125*

# RAW BAR

**OYSTERS ON A HALF SHELL\***

mignonette - cocktail sauce - lemon

18 - half dozen / 36 - dozen

**SHRIMP COCKTAIL** / cocktail sauce - lemon 19

**CEVICHE\*** / lime - red onion - cilantro 18

**HALF CHILLED LOBSTER** *mp*

**ALASKAN RED KING CRAB** 26

**CAVIAR** 30 per 10g

## 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 (for two)

**DRY-AGED TOMAHAWK 34oz** 128

**DRY-AGED PORTERHOUSE 28oz** 98

### TOPPINGS

**ALASKAN KING CRAB "OSCAR"** 19

**ALASKAN KING CRAB** 15

**LOBSTER** *mp*

**SHRIMP** 6 each

**FOIE GRAS** 20

**TRUFFLE BUTTER** 10

**SLAGEL FARM EGG** 6

**PEPPERCORN CRUSTED** 4

### SAUCES

**STK**

**STK BOLD**

**AU POIVRE**

**HORSERADISH**

**CHIMICHURRI**

**BLUE BUTTER**

**BÉARNAISE**

**RED WINE**