

Chicago, Illinois
July Local Selects

Wine

BY YOUR WINE MANAGER, JAIME OCAMPO

SPARKLING

GRUET | 13 / 52
Sparkling Rosé New Mexico,
NV

LA MARCA | 12 / 48
Prosecco Veneto Italy, NV

MAS FI | 9 / 36
Brut Cava Spain, NV

SCHRAMSBURG | 24 / 96
Brut Blanc De Blancs North
Coast, 2014/15

WHITE

BENVOLIO | 9 / 36
Pinot Grigio Friuli Italy,
2016/17

COLOMÉ | 9 / 36
Torrónés Calchaquí Valley
Argentina, 2016/17

KENDALL-JACKSON | 13 / 52
Chardonnay Vintner's
Reserve California, 2015/16

KIM CRAWFORD | 15 / 60
Sauvignon Blanc
Marlborough New Zealand,
2016/17

LOOSEN BROS. | 10 / 40
Riesling Dr. L Mosel
Germany, 2016/17

MASO CANALI | 13 / 52
Pinot Grigio Trentino Italy,
2016/17

MIRAVAL | 17 / 68
Rosé by Jolie-Pitt and Perrin
Cotes du Provence France,
2016/17

ROMBAUER | 24 / 96
Chardonnay Carneros Napa
Valley, 2015/16

SONOMA-CUTRER | 17 / 68
Chardonnay Sonoma Coast
Russian River Ranches,
2015/16

RED

14 HANDS | 9 / 36
Cabernet Sauvignon
Washington, 2014/15

BELLE GLOS | 18 / 72
Pinot Noir Las Alturas Santa
Lucia Highlands, 2015/16

**CHATEAU STE.
MICHELLE | 15 / 60**
Cabernet Sauvignon Indian
Wells Columbia Valley, 2014/15

DUCKHORN | 23 / 92
Merlot Napa Valley, 2014/15

ELOUAN | 13 / 52
Pinot Noir Oregon, 2015/16

FRANCIS COPPOLA | 14 / 56
Claret Black Label California,
2015/16

GOLDENEYE | 25 / 100
Pinot Noir Anderson Valley,
2012/13

HALL | 24 / 96
Cabernet Sauvignon Napa
Valley, 2013/14

HONIG | 27 / 108
Cabernet Sauvignon Napa
Valley, 2014/15

INNOCENT BYSTANDER | 14 / 56
Pinot Noir Yarra Valley
Australia, 2016/17

LES CADRANS de LASSÈGUE | 15 / 60
Merlot Blend Saint-Émilien
Grand Cru France, 2013/14

MEIOMI | 17 / 68
Pinot Noir Santa Barbara-
Sonoma-Monterey Counties,
2015/16

OBERON | 16 / 64
Cabernet Sauvignon Napa
Valley, 2016/17

PESSIMIST by DAOU | 13 / 52
Red Blend Paso Robles, 2016/17

RODNEY STRONG | 25 / 99
Cabernet Blend Symmetry
Alexander Valley, 2013/14

SEVEN FALLS | 10 / 40
Merlot Wahluke Slope
Washington, 2015

TAKEN | 22 / 88
Red Blend Napa Valley, 2014

TIAMO | 10 / 40
Chianti Italy, 2015/16

YALUMBA | 13 / 52
Shiraz Patchwork Barossa
Australia, 2014/15

Chef Jose's Table

APPETIZERS

LOLLIPOP LAMB CHOPS* | 24
spicy herb marinate and raspberry glaze

CRAB STUFFED COLOSSAL SHRIMP | 22
roasted red pepper sauce

ENTRÉES

PRIME BONE-IN NEW YORK STRIP* | 66
house butter and onion ring

GEORGE'S BANK SEA SCALLOPS | 38
shiitake risotto and tomato mint jam

SKIRT STEAK* | 34
chimichurri marinate and poblano mashed potatoes

SIDES

SAUTEED CORN | 12

SEAFOOD MACARONI & CHEESE | 21

Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 13
Tito's vodka, fresh blueberries, lush candied lemon,
balanced with fragrant ripe blueberry

THE MANHATTAN | 15
Knob Creek Rye, Carpano Antica vermouth, rich black
cherry, highlighted with vanilla and lush caramel

OLD FASHIONED | 14

Basil Hayden bourbon, aromas of orange peel, layered
with sweet toasted vanilla

SOCAL V&T | 14
Absolut Elyx vodka, craft tonic, California seasonal
herbs, ripe fruit

CALIFORNIA JAM JAR | 14
Ketel One vodka, fresh basil, ripe strawberry and citrus
with savory hints on the nose

MOONLIGHT MULE | 15
Belvedere vodka and lemon with aromas of ginger and
rosemary

SOUR GRAPES | 14
Hendrick's gin, Alpine vermouth, local jam, fresh herbs

ROSÉ FIZZ | 15
Herradura Blanco tequila, lemon house made grenadine,
sage, topped with sparkling rosé

Before placing your order, please inform your Server if anyone in
your party has a food allergy
* Consuming raw or undercooked meats (such as rare/medium rare),
poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical
conditions; these items may contain raw or undercooked
ingredients

Starters

COLD

- HOUSEMADE BURRATA WITH PROSCIUTTO | **15**
890 cal
- BEEF CARPACCIO* | **19**
980 cal
- AHI TUNA POKE* | **19**
420 cal

HOT

- FRENCH ONION SOUP | **15**
540 cal
- LOBSTER BISQUE | **16**
530 cal
- MAPLE GLAZED SLAB-CUT BACON | **19**
750 cal
- CRAB CAKES | **21**
730 cal
- SWEET CHILE CALAMARI | **18**
760 cal

On Ice

SHRIMP COCKTAIL | **22**
300 cal

CHILLED SEAFOOD TOWER* | **70 / 140**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
1220/2010 cal

Salads

- SEASONAL SALAD | **13**
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette
410 cal
- WEDGE SALAD | **13**
seasoned bacon, red onion, tomatoes, danish blue cheese crumbles and dressing
530 cal
- CAESAR SALAD | **13**
hearts of romaine, parmesan, fried capers, crisp prosciutto chips
300 cal



Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

Classic Cuts

- PETITE FILET MIGNON*
8 OZ | **47**
400 cal
- MAIN FILET MIGNON*
12 OZ | **54**
560 cal
- BONE-IN FILET MIGNON*
14 OZ | **64**
480 cal
- CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **52**
1150 cal

Specialty Cuts

- PRIME BONE-IN RIBEYE*
20 OZ | **59**
1360 cal
- PRIME DRY-AGED RIBEYE*
16 OZ | **65**
1340 cal
- PRIME NEW YORK STRIP*
16 OZ | **58**
1180 cal
- PRIME TOMAHAWK*
35 OZ | **91**
1700 cal

Over the Top

- DIABLO SHRIMP | **14**
baked with a spicy barbeque butter sauce
640 cal
- JUMBO LUMP CRABMEAT | **13**
oscar style with béarnaise sauce
320 cal
- TRUFFLE-POACHED LOBSTER* | **18**
with béarnaise sauce and caviar
600 cal

Beyond Steak

- DOUBLE BREAST OF CHICKEN | **39**
all-natural, roasted, white wine, mushroom, leek and thyme sauce
580 cal
- DOUBLE-THICK PORK RIB CHOP* | **41**
julienne of apples and jicama, apple cider and creole-mustard glaze
770 cal
- BARBECUE SCOTTISH SALMON FILLET* | **45**
sautéed mushrooms, roasted garlic, barbecue glaze
760 cal
- MISO GLAZED CHILEAN SEA BASS* | **47**
sautéed with sesame-orange spinach and arugula, pickled red onion
860 cal
- COLOSSAL COLD WATER KING CRAB LEGS | **85**
with crab nectar
1000 cal
- SEASONAL FEATURED LOBSTER TAILS | **57**
with drawn butter
850 cal

Sides

- POTATOES
- FLEMING'S POTATOES | **13**
1060 cal
- BAKED POTATO PLAIN OR LOADED | **12**
380/750 cal
- YUKON GOLD MASHED POTATOES | **12**
570 cal
- VEGETABLES
- SAUTÉED MUSHROOMS | **13**
580 cal
- CREAMED SPINACH | **12**
440 cal
- SIGNATURE ONION RINGS | **11**
610 cal
- CRISPY BRUSSELS SPROUTS & BACON | **13**
410 cal
- GRILLED HIGH COUNTRY ASPARAGUS | **14**
220 cal
- PASTA
- CHIPOTLE CHEDDAR MACARONI & CHEESE | **12**
1210 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request
cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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