

Steaks & Chops

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| * Grilled Filet Mignon, Eight or Ten Ounces Certified Angus Beef | 38/44 |
| * New York Strip 14 Ounces Certified Prime | 45 |
| * Bone in Ribeye Steak 24 Ounces Certified Angus Beef | 44 |
| * Grilled Porterhouse 24 Ounces Certified Angus Beef | 42 |
| * Lamb Chops | 40 |
| Fig Crème Brulee, Mint Gremolata, Bleu Cheese | |
| * Veal Osso Bucco | 39 |
| Smoked Trumpet and Hen of Woods, Mushrooms | |
| Pork Roulade | 32 |
| Pork Sausage, Caramelized Onions, Spinach, Chipotle Maple Jus | |
| Any Turf can Surf with Crab Legs or Lobster | MP |

Chicago Specialties

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| * Chicago Kobe Style Burger | 22 |
| Maui Onions, Beef Steak Tomato, Applewood Smoked Bacon & Black Diamond Cheddar on a Brioche Bun | |
| Chicken Scaloppini | 28 |
| Pate stuffed Morels, Argula Salad with Sherry Gastrique, Marsala Cream | |
| Linguini Pasta & Little Neck Clams | 26 |
| With White Wine, Herbs, Lemon Butter tossed in Linguini | |

Seafood

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| Chilean Sea Bass | 39 |
| Pan Seared Chilean Seabass, Spaghetti Squash, Roasted Garlic & Fennel Puree | |
| King Crab Legs | MP |
| 1 1/2lbs Steamed or Broiled, Alaskan King Crab Legs | |
| Large Lobster Tail | MP |
| Steamed or Broiled w/ Drawn Butter | |
| * Tuna | 30 |
| Pepper Crust Tuna, Butter Poached Fingerling Potatoes, Sweet Peas, Tomatoes Jus Lie, Fried Soft Shell Crab | |
| Salmon | 32 |
| Seafood Fume, Frissee Salad, Ancho Chili Oil, Apple, Celery Root, Jicama Slaw | |
| Miso Marinated Black Cod | 32 |
| Soy Burre Blanc | |

| Additions | | Starch | | Vegetables | |
|-----------------------------------|----|---------------------|---|------------------|---|
| Chambord Demi & Kona Pepper Crust | 9 | Twice Baked Potato | 8 | Creamed Spinach | 8 |
| * Lobster Oscar | 16 | Yukon Mashed Potato | 8 | Wild Mushrooms | 8 |
| Sauteed Crab & Shrimp | 14 | Baked Sweet Potato | 8 | Asparagus | 8 |
| Sauteed Foie Gras | 15 | Baked Potato | 8 | Broccoli | 8 |
| | | Au Gratin Potato | 8 | Vegetable Medley | 8 |