

Appetizers

DUCK WONTON TOWER	24	CLASSIC SHRIMP COCKTAIL	25
Grilled juicy duck breast with aromatic vegetables and spicy mustard sauce		Imported poached prawns, served with cocktail sauce	
SEARED SEA SCALLOPS	25	CRAB CAKES	27
Seared sea scallops with a roasted red pepper coulis		Lump crab meat, with a creamy dijon mustard sauce, micro greens	
LOBSTER TEMPURA	36	CHARBROILED OYSTERS	28
Soy-ginger dipping sauce		Asiago, lemon, parsley, butter, garlic, charbroiled in the shell	
BACON STEAKS	21		
Candied thick cut bacon, served over field greens with a white french dressing			

Soup & Salad

FRENCH ONION GRATINEE	10	LOBSTER BISQUE	13
Caramelized onions, gruyere cheese		Chive oil, Maine lobster	
WEDGE SALAD	13	ROASTED BEET & BERRY SUMMER SALAD	13
Baby iceberg head, blue cheese, crispy bacon, heirloom tomato		Roasted red and golden beets, strawberries, black berries, walnuts, feta cheese, citrus vinaigrette	
HEIRLOOM TOMATO SALAD	13	TRADITIONAL CAESAR SALAD	13
Pickled red onion, goat cheese, micro-arugula and basil mint dressing		Romaine lettuce hearts, Caesar dressing, focaccia croutons, anchovy, parmesan tuile	

Chicago Specialties

CHICAGO SEAFOOD PASTA	42	BONE-IN CHICKEN BREAST	41
A combination of crabmeat, crawfish, shrimp and andouille sausage sauteed then blended into a blackened cream sauce served atop bucatini pasta		Bone-in chicken breast, with a four cheese tort, and herb lie sauce	

Steaks & Chops

FILET MIGNON 6 oz. / 10 oz.	50/62	DOUBLE BONE DOMESTIC LAMB CHOPS Mushroom risotto, sauteed spinach, rosemary demi-glaze	48
NEW YORK STRIP 14 oz.	59	LONG BONE VEAL CHOP SALTIMBOCA STYLE 14 oz. Topped with fresh sage, prosciutto ham, and provolone cheese	78
BONE-IN RIBEYE 20 oz.	70	BERKSHIRE TOMAHAWK PORK CHOP Served with an apple brandy sauce and fresh granny smith apples	36
PORTERHOUSE 24 oz.	62		
PRIME RIB 14 oz. Friday & Saturday only Limited availability	44		

Steaks

Enhancers

OSCAR	15	SHRIMP SCAMPI	16
BEARNAISE	5	MUSHROOM BORDELAISE	5
BLUE CHEESE	5	TRUFFLE BUTTER	10
LOBSTER TAIL	MP		

Seafood

CHILEAN SEA BASS Seared sea bass, citrus beurre blanc sauce, blistered tomatoes, risotto milanese	48
TWIN LOBSTER TAILS Steamed, or broiled, 12 oz. cold water lobster tails	MP
ATLANTIC SALMON Atlantic salmon, moscato d'asti shallot reduction, spinach and tomato risotto	41
SEARED BLACK PEPPER CRUSTED TUNA STEAK Served with a cilantro lime essence and julienne of fresh garden vegetables	47

Side Items

LOBSTER MAC & CHEESE	18
TWICE BAKED POTATO	15
HOUSE CUT FRIES	12
SAUTEED SPRING VEGETABLES	11
BROCCOLINI	10
BRUSSEL SPROUTS	10
ASPARAGUS	10
CREAMED SPINACH	10
CABERNET MUSHROOMS	10
BOURSIN MASHED POTATOES	9
BAKED POTATO	9
PARMESAN TRUFFLE FINGERLINGS	9