

Appetizers

DUCK WONTON TOWER	26	CLASSIC SHRIMP COCKTAIL	25
Marinated duck breast with aromatic vegetables and spicy mustard sauce		Wine-spiced poached prawns served with shishito peppers, cocktail sauce	
SEARED SEA SCALLOPS	30	JUMBO LUMP CRAB CAKES	29
Seared sea scallops, Ancho hot sauce, lemon thyme chutney		Colossal and lump crab meat, with yuzu aioli, micro greens	
LOBSTER TEMPURA	36	CHARBROILED BUFFALO OYSTERS	30
Soy-ginger dipping sauce		Charboiled in the shell with Maytag blue cheese, house hot sauce, panko bread crumbs	
BACON STEAKS	31	AHI TUNA	28
Candied thick cut bacon with honey Sriracha, sesame soy, KC pepper rub, southwest rub, tomato chutney, apple saffron gel		Ahi tuna with a sesame crust, served with cucumber salad, pickled ginger, wasabi sauce	

Soup & Salad

FRENCH ONION GRATINÉE	11	LOBSTER BISQUE	15
Caramelized onions, hearty broth, provolone cheese, herbs		Chive oil, lobster, chives, rich stock	
WEDGE SALAD	16	STEAKHOUSE SOUP	16
Baby iceberg head, Maytag blue cheese, crispy bacon, heirloom tomato, chive		Shaved prime rib, potatoes, veggies, crispy onions	
HEIRLOOM TOMATO SALAD	15	GRILLED CAESAR	15
Pickled red onion, creamy burrata, micro-arugula and basil mint dressing		Grilled romaine, caesar dressing, chile croutons, anchovy, parmesan crisp	
		GREEK SALAD	15
		Steakhouse mix, creamy basil mint dressing, black olives, feta cheese, roma tomatoes	

Chicago Specialties

BONE-IN CHICKEN BREAST	45	ROCKIES LAMB RACK	60
Garlic marinated chicken, creamy mashed potatoes, ratatouille, citrus butter sauce		Mushroom risotto, sauteed spinach, rosemary demi-glaze	
BERKSHIRE TOMAHAWK PORK CHOP	45	BRAISED SHORT RIBS	47
Long bone pork chop, sweet potato and apple hash, apple reduction sauce, cinnamon butter		Braised short rib, Korean mustard sauce, wasabi mashed potatoes, tempura onion ring	
		BRAISED VEAL OSSO BUCCO	45
		Marinated and slow braised veal, au jus, herb mashed potatoes, charred broccolini	

Prime Steaks & Chops

FILET MIGNON 6 oz. / 10 oz.	54/62	PORTERHOUSE 24 oz.	71
NEW YORK STRIP 14 oz.	60	PRIME TOMAHAWK RIBEYE 40 oz.	195
BONE-IN RIBEYE 20 oz.	79	PRIME RIB 14 oz. Friday and Saturday only Limited availability	49

Steaks Enhancers

BEARNAISE	5	MUSHROOM BORDELAISE	5
BLUE CHEESE	5	BLACK GARLIC CRUST	5
CRAB OSCAR	17	TRUFFLE PARM CRUST	10
LOBSTER OSCAR	20	SHRIMP SCAMPI	18
LOBSTER TAIL	MP		

Seafood

CHILEAN SEA BASS Seared sea bass, citrus beurre blanc sauce, blistered tomatoes, risotto milanese	65
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	47
SEARED BLACK PEPPER CRUSTED TUNA STEAK Served with a cilantro lime essence and julienne of fresh garden vegetables	48
CHICAGO SEAFOOD PASTA A combination of crabmeat, crawfish, shrimp and andouille sausage sauteed then blended into a blackened cream sauce served atop bucatini pasta	45

Side Items

LOBSTER MAC & CHEESE	27
TWICE BAKED POTATO	12
SAUTEED SPRING VEGETABLES	11
BROCCOLINI	11
BRUSSEL SPROUTS	11
ASPARAGUS	11
CREAMED SPINACH & ARTICHOKE	11
ROASTED MUSHROOMS	11
BOURSIN MASHED POTATOES	11
BAKED POTATO	11
PARMESAN TRUFFLE FINGERLINGS	11
BAKED SWEET POTATOES	11