

## Steaks & Chops

• <i>Grilled Filet Mignon, Eight or Twelve Ounces Certified Angus Beef</i>	36/44
• <i>New York Strip 14 Ounces Certified Prime</i>	37
• <i>Bone in Ribeye Steak 24 Ounces Certified Angus Beef</i>	44
• <i>Grilled Porterhouse 24 Ounces Certified Angus Beef</i>	42
• <i>32oz Tomahawk Ribeye</i>	55
• <i>Colorado Lamb Rack</i>	36
Pistachio Crusted, House-Made Butternut Squash Gnocchi, Champagne Mint Demi	
• <i>Veal Chop</i>	39
Panko Breaded Veal Scallopini, Pan-Fried, Sautéed Swiss Chard, Applewood Smoked Bacon, BBQ Jus	
• <i>Glazed Double Cut Kurobuta Pork Chop</i>	28
A Center Cut Pork Chop glazed with Brown Sugar and Bourbon over Granny Smith Apples	
<i>Any Turf can Surf with Crab Legs or Lobster</i>	MP

## Chicago Specialties

• <i>Duck two Ways</i>	28
Seared Duck Breast, House-Made Duck Meatballs, Parsnip & Leek Fondue, Ginger & Orange Demi, Duck Prosciutto	
<i>Roasted Chicken</i>	27
12oz Organic Chicken Breast in Pancetta, Sautéed Carrots, Spinach, Mushrooms, Goat Cheese & Rosemary Bordelaise	
• <i>Chicago Kobe Style Burger</i>	18
Maui Onions, Beef Steak Tomato, Applewood Smoked Bacon & Black Diamond Cheddar on a Brioche Bun	

## Seafood

<i>Seafood FraDiavolo</i>	32
Jumbo Shrimp, Scallops, Mussels in Mildly Spiced Tomato Sauce	
<i>Chilean Sea Bass</i>	39
Pan Seared Chilean Seabass, Spaghetti Squash, Roasted Garlic & Fennel Puree	
<i>Oven Roasted Salmon</i>	28
With a Herb Crust over Spinach Spaetzle, finished with Cabernet Butter Sauce	
<i>Poached Lobster Tail</i>	55
10-12oz Lobster Tail, Poached in Butter, Green Pea Risotto, Saffron & Tomato Jus Lie', Pea Shoots	
<i>King Crab Legs</i>	MP
1 1/2lbs Steamed or Broiled, Alaskan King Crab Legs	
<i>Large Lobster Tail</i>	MP
Steamed or Broiled w/ Drawn Butter	

### Starch

<i>Twice Baked Potato</i>	7
<i>Yukon Mashed Potato</i>	7
<i>Steak Fries/Truffle</i>	6/7
<i>Baked Sweet Potato</i>	7
<i>Baked Potato</i>	6
<i>Au Gratin Potato</i>	7
<i>Macaroni and Cheese</i>	7

### Vegetables

<i>Creamed Spinach</i>	7
<i>Wild Mushrooms</i>	7
<i>Asparagus</i>	7
<i>Broccoli</i>	7
<i>Sautéed Maui Onions</i>	7
<i>Cauliflower Au Gratin</i>	6
<i>Haircot Verts</i>	7

### Additions

• <i>Béarnaise</i>	2
<i>Chambord Demi &amp; Kona Pepper Crust</i>	9
• <i>Lobster Oscar</i>	16
<i>Sautéed Crab &amp; Shrimp</i>	14
<i>Sautéed Foie Gras</i>	15

### True Grits

<i>Roasted Corn &amp; Crab</i>	9
<i>Smoked Cheddar &amp; Bacon</i>	8
<i>White Cheddar</i>	7

\* Consuming raw or undercooked Meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness