

## Appetizers

<b>DUCK WONTON TOWER</b>	<b>26</b>	<b>CLASSIC SHRIMP COCKTAIL</b>	<b>25</b>
Marinated duck breast with aromatic vegetables and spicy mustard sauce		Wine-spiced poached prawns served with shishito peppers, cocktail sauce	
<b>SEARED SEA SCALLOPS</b>	<b>28</b>	<b>CRAB CAKES</b>	<b>27</b>
Seared sea scallops, Ancho hot sauce, lemon thyme chutney		Colossal and lump crab meat, with yuzu aioli, micro greens	
<b>LOBSTER TEMPURA</b>	<b>36</b>	<b>CHARBROILED BUFFALO OYSTERS</b>	<b>28</b>
Soy-ginger dipping sauce		Charboiled in the shell with Maytag blue cheese, house hot sauce, panko bread crumbs	
<b>BACON STEAKS</b>	<b>31</b>	<b>AHI TUNA</b>	<b>28</b>
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

<b>FRENCH ONION GRATINÉE</b>	<b>10</b>	<b>LOBSTER BISQUE</b>	<b>13</b>
Caramelized onions, hearty broth, provolone cheese, herbs		Chive oil, lobster, chives, rich stock	
<b>WEDGE SALAD</b>	<b>13</b>	<b>STEAKHOUSE SOUP</b>	<b>13</b>
Baby iceberg head, Maytag blue cheese, crispy bacon, heirloom tomato, chive		Shaved prime rib, potatoes, veggies, crispy onions	
<b>HEIRLOOM TOMATO SALAD</b>	<b>13</b>	<b>GRILLED CAESAR</b>	<b>13</b>
Pickled red onion, creamy burrata, micro-arugula and basil mint dressing		Grilled romaine, caesar dressing, chile croutons, anchovy, parmesan crisp	
		<b>GREEK SALAD</b>	<b>13</b>
		Steakhouse mix, creamy basil mint dressing, black olives, feta cheese, roma tomatoes	

## Chicago Specialties

<b>BONE-IN CHICKEN BREAST</b>	<b>45</b>	<b>ROCKIES LAMB RACK</b>	<b>60</b>
Garlic marinated chicken, creamy mashed potatoes, ratatouille, citrus butter sauce		Mushroom risotto, sauteed spinach, rosemary demi-glaze	
<b>BERKSHIRE TOMAHAWK PORK CHOP</b>	<b>45</b>	<b>BRAISED SHORT RIBS</b>	<b>45</b>
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	
		<b>ELK OSSO BUCCO</b>	<b>45</b>
		Marinated and slow braised elk, au jus, herb mashed potatoes, charred broccolini	

\*Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry, or shellfish) reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Steaks & Chops

FILET MIGNON	54/62	PORTERHOUSE	62
6 oz. / 10 oz.		24 oz.	
NEW YORK STRIP	59	PRIME TOMAHAWK RIBEYE	195
14 oz.		40 oz.	
BONE-IN RIBEYE	70	PRIME RIB	44
20 oz.		14 oz. Friday and Saturday only Limited availability	

Steaks  
Enhancers

BEARNAISE	5	MUSHROOM BORDELAISE	5
BLUE CHEESE	5	BLACK GARLIC CRUST	5
OSCAR	15	TRUFFLE PARM CRUST	10
LOBSTER TAIL	MP	SHRIMP SCAMPI	16

Seafood

CHILEAN SEA BASS	56
Seared sea bass, citrus beurre blanc sauce, blistered tomatoes, risotto milanese	
TWIN LOBSTER TAILS	MP
Steamed, or broiled, 12 oz. cold water lobster tails	
ATLANTIC SALMON	45
Atlantic salmon, moscato d’asti shallot reduction, spinach and tomato risotto	
SEARED BLACK PEPPER CRUSTED TUNA STEAK	47
Served with a cilantro lime essence and julienne of fresh garden vegetables	
CHICAGO SEAFOOD PASTA	45
A combination of crabmeat, crawfish, shrimp and andouille sausage sauteed then blended into a blackened cream sauce served atop bucatini pasta	

Side Items

LOBSTER MAC & CHEESE	24
TWICE BAKED POTATO	10
SAUTEED SPRING VEGETABLES	11
BROCCOLINI	10
BRUSSEL SPROUTS	10
ASPARAGUS	10
CREAMED SPINACH & ARTICHOKE	10
ROASTED MUSHROOMS	10
BOURSIN MASHED POTATOES	10
BAKED POTATO	10
PARMESAN TRUFFLE FINGERLINGS	10
BAKED SWEET POTATOES	10

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