

SUSHI

Maki

Spicy Tuna 18
chili sauce, cucumber, scallions

Salmon Avocado-Wasabi Aioli 18
shiso, cucumber, avocado

California King Crab 19
avocado, cucumber

Sashimi / Nigiri

Hamachi - Yellow Tail 6

Maguro - Tuna 6

Sake - Salmon 5

SHARED

Creamy Burrata Cheese 16
roasted beets, prosciutto, balsamic reduction

Classic Shrimp Cocktail 21
citrus poached, horseradish tomato sauce

Char-grilled Octopus 20
shaved seasonal apples, fresh herbs, extra virgin olive oil

Seasonal Oysters 3.65 ea.
champagne mignonette

SOUP & SALADS

add to any salad

prime rib - 13

brick roast 1/2 chicken - 12

grilled jumbo shrimp - 16

grilled octopus - 12

Mushroom Bisque Soup - 10

Caesar Salad - 14

romaine lettuce, parmesan cheese, garlic croutons,
anchovies, caesar dressing

Wedge Salad- 13

Wisconsin mindoro blue cheese, roasted tomatoes,
fried onions, caramelized pecans, basil ranch

Baby Kale & Tuscan Kale Salad - 15

roasted asparagus, mushrooms, cauliflower, maple
roasted butternut squash, chestnuts, marcona almonds,
Meyer lemon vinaigrette

ENTREES

Salt & Pepper Crusted Buckhead Prime Rib 14 oz | 39
au jus, horseradish cream

Filet Mignon 8oz | 44

Cap Steak 12oz | 44

Rib Eye Filet 12oz | 39

Rib Eye Steak 16oz | 49

New York Strip 14oz | 49

Colorado Lamb Chops 14oz | 38 or 28oz | 69

CHEF'S CORNER

Seared Alaskan Salmon | 34

fennel & watercress salad, lemon, extra virgin olive oil

Brick Roast 1/2 Chicken | 22

fresh herbs, lemon

Angel Hair Pasta with Seafood | 26

clams, mussels, shrimp in white wine,
tomato sauce, fresh herbs

SIDES - 5 ea.

mashed potatoes • sauteed mushrooms

sauteed spinach • baked potato

DESSERTS

Raspberry Creme Brulee Cheesecake - 8

raspberry coulis

Chocolate Layered Cake - 8

whipped cream, chocolate curl



Chicago city tax will be added to your order.

Consuming raw or under-cooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.