



APPETIZERS

BEET SALAD

ROASTED GOLD AND RED BEETS, FRISEE, ARUGULA,
GOAT CHEESE, PISTACHIO VINAIGRETTE 15

TWO CONES

AHI TUNA TARTARA, MARINATED LOBSTER 14

CALAMARI

FRIED, LEMONS, HOT PEPPERS,
TABASCO AIOLI 11

ROCK SHRIMP

CRISPY CAROLINA ROCK SHRIMP,
TWO DIPPING SAUCES 13

AHI TUNA TARTARE

AVOCADO, EDAMAME, CHILE, LIME,
CRISPY CHICKPEA CHIPS 14

SOUPS

LOBSTER BISQUE

MAINE LOBSTER,
COGNAC, CHIVE, CREME FRAICHE 10

SOUP OF THE DAY

CHEF'S LOVING CREATION 8

SALADS

SPINACH SALAD

CRISPY PANCETTA, SHAVED RED ONION,
HARD BOILED EGG, WARM BALSAMIC VINAIGRETTE 10

ICEBERG WEDGE

UPPER RANCH DRESSING,
CRISP BACON, EGG 8

LETTUCE

BOSTON BIBB, GOAT CHEESE, PISTACHIOS,
RED WINE VINAIGRETTE 8

CAESAR

AS IT SHOULD BE 8

CHICAGO

IN THE LOOP

SANDWICHES

TURKEY

SMOKED, MULTI GRAIN BREAD, AVOCADO, SPROUTS,
WHITE CHEDDAR, AIOLI 10

CRISPY CHICKEN

BACON, CHEDDAR, LETTUCE, TOMATO, SHAVED RED ONION,
CHIPOTLE AIOLI, KAISER ROLL 12

CAJUN WHITEFISH FILET

FRISSE, BABY ARUGULA, TOMATO, SHAVED RED ONION,
TARTAR SAUCE, FRENCH ROLL 13

TALLGRASS BURGER

APPLEWOOD SMOKED BACON, HERKIMER CHEDDAR,
FRIED EGG, GARLIC AIOLI 12

VEGGIE BURGER

FRESH MOZZARELLA, BIBB LETTUCE, TOMATO,
BASIL PESTO, WHOLE WHEAT BUN 12

SLIDERS

A DUO OF GRILLED BEEF TENDERLOIN,
MAINE LOBSTER SANDWICHES, DIJON AIOLI 15

STEAK

A TRIO OF GRILLED BEEF TENDERLOIN, BABY ARUGULA,
GRILLED RED ONION, DIJON AIOLI 16

ENTREES

JUMBO SEA SCALLOPS

PAN SEARED, LOBSTER, LOBSTER RISOTTO,
TRUFFLE LOBSTER BUTTER 22

ORGANIC IRISH SALMON

GRILLED, SHIITAKE MUSHROOMS, BOK CHOY,
CHINESE MUSTARD GLAZE, GINGER VINAIGRETTE 23

SWORDFISH

GRILLED, CANNELLINI BEANS, BRAISED PORK SHOULDER,
SPINACH, ONION STRINGS, RED WINE SYRUP 28

SURF AND TURF

8OZ. FILET MIGNON, 1/2 MAINE LOBSTER,
BEARNAISE, RED WINE SAUCE 42

ORGANIC CHICKEN

ROASTED, SPINACH, FINGERLING POTATOES, WILD MUSHROOMS,
BRAISED SHALLOTS, NATURAL JUS 24

BEEF SHORT RIBS

BRAISED, PARSNIP PUREE, ROASTED BABY VEGETABLES 28

HANGER STEAK

GRILLED, SAUCE BORDELAISE,
ROQUEFORT SHALLOT BUTTER, GARLIC FRIES 22

1200°F

WE PROUDLY SERVE PRIME AGED STEAKS AND CHOPS

8oz. FILET MIGNON, BEARNAISE 38

16oz. NEW YORK SIRLOIN 41

14oz. KOBE FLATIRON 46

24oz. BONE IN RIB-EYE 46

PRIVATE DINING AND SPECIAL EVENTS
FOR A GOOD TIME CALL JULIE 312.575.9900

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ENTREE SALADS

TUNA NICOISE

SEARED RARE, GREEN BEANS, FENNEL,
EGG, NEW POTATO, OLIVES 16

SMOKED CHICKEN

ROMAINE, GREEN APPLES, BLUE CHEESE,
PECANS, CURRANTS, MAPLE VINAIGRETTE 13

STEAK SALAD

GRILLED FLANK STEAK, ARUGULA, ENDIVE,
ROQUEFORT CHEESE, TOASTED PISTACHIOS,
RED WINE VINAIGRETTE 19

N9NE CHOPPED

CHOPPED VEGETABLES, ROMAINE,
GRILLED CHICKEN BREAST, BACON,
BLUE CHEESE 12

GARBAGE

ROMAINE, SHRIMP, MAYTAG BLUE CHEESE,
CUCUMBER, HEARTS OF PALM, SALAMI,
OLIVES, DIJON VINAIGRETTE 13

CHICKEN CAESAR

AS IT SHOULD BE 12

CRUSTACEA

THE FRESHEST SEAFOOD

BY THE PIECE

OYSTERS 3

LITTLENECK CLAMS 2

JUMBO SHRIMP 4

1/2 POUND KING CRAB 30

1/2 MAINE LOBSTER 23

SIDES

YOUR CHOICE, SERVES TWO 9

HERKIMER CHEDDAR MAC-N-CHEESE

GARLIC STEAK FRIES

SAUTEED SPINACH

BRUSSELS SPROUTS

STEAMED BROCCOLI

YUKON GOLD MASHED POTATOES

LOBSTER MASHED POTATOES 10

LAS VEGAS

AT THE PALMS