



## STARTERS

**AHI TUNA TARTARE**  
AVOCADO, EDAMAME, CHILE, LIME,  
CRISPY CHICKPEA CHIPS 20

**CALAMARI**  
FRIED, LEMONS, HOT PEPPERS,  
TABASCO AIOLI 12

**ROCK SHRIMP**  
CRISPY CAROLINA ROCK SHRIMP,  
TWO DIPPING SAUCES 15

**TWO CONES**  
AHI TUNA TARTARE, MARINATED LOBSTER 16

**PORTOBELLO MUSHROOM FRIES**  
ROASTED GARLIC & TOMATO AIOLI 11

**MARYLAND CRAB CAKES**  
SRIRACHA AIOLI, HERICOT VERTS,  
PIQUILLO PEPPER, CELERY, FENNEL,  
CITRUS VINAIGRETTE 19

**PARMESAN ZUCCHINI FRITO**  
TWO DIPPING SAUCES - TOMATO & LEMON 10

**CAVIAR TO THE NINES**  
POTATO PANCAKES, AMERICAN CAVIAR,  
CREME FRAICHE, CHIVES 22

**PORTOBELLO CARPACCIO**  
BABY ARUGULA, SHERRY BALSAMIC,  
CRISPY PARMESAN CHEESE 11

## SOUP & SALAD

**LOBSTER BISQUE**  
MAINE LOBSTER, COGNAC, CHIVE,  
CREME FRAICHE 12

**CAESAR**  
AS IT SHOULD BE 10

**ICEBERG WEDGE**  
UPPER RANCH DRESSING, CRISP BACON,  
TOMATO, EGG 10  
BLUE CHEESE ADD 2

**BEEF**  
ROASTED GOLD AND RED BEETS, FRISEE, ARUGULA,  
GOAT CHEESE, RED WINE VINAIGRETTE 16

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

**SPINACH**  
CRISPY PANCETTA, HARD BOILED EGG,  
SHAVED RED ONION, BALSAMIC VINAIGRETTE 11

**APPLE**  
MIXED GREENS, MICHIGAN APPLE,  
CANDIED PECAN, MAYTAG BLUE CHEESE,  
CHAMPAGNE VINAIGRETTE 12

## CRUSTACEA

**GRAND SHELLFISH PLATTERS**  
SERVED ON SHAVED ICE  
PER PERSON 25

**KING CRAB**

**MAINE LOBSTER**

**JUMBO SHRIMP**

**LITTLENECK CLAMS**

**OYSTERS**

**MUSSELS**

## ENTREES

**BLACK COD MISO**  
MISO MARINATED, SCALLIONS,  
SHIITAKE MUSHROOMS 29

**ORGANIC IRISH SALMON**  
GRILLED, SHIITAKE MUSHROOMS,  
BOK CHOY, CHINESE MUSTARD GLAZE,  
GINGER VINAIGRETTE 28

**DAY BOAT SEA SCALLOPS**  
PAN SEARED, LOBSTER RISOTTO,  
TRUFFLE LOBSTER BUTTER 41

**HANGER STEAK**  
MARINATED, GRILLED, SAUCE BORDELAISE,  
ROQUEFORT SHALLOT BUTTER, GARLIC FRIES 28

**BEEF SHORT RIBS**  
BRAISED, PARSNIP PUREE,  
ROASTED BABY VEGETABLES 30

**SWORDFISH**  
GRILLED, CANNELLINI BEANS,  
BRAISED PORK SHOULDER, SPINACH,  
ONION STRINGS, RED WINE REDUCTION 36

**ORGANIC CHICKEN**  
ROASTED, SPINACH, FINGERLING POTATOES,  
WILD MUSHROOMS, BRAISED SHALLOTS,  
NATURAL JUS 26

**KOBE BURGER**  
GRILLED, APPLEWOOD SMOKED BACON,  
HERKIMER CHEDDAR, SAUTEED RED ONION,  
GARLIC FRIES 26

## 1200°F

**WE PROUDLY SERVE PRIME AGED STEAKS**

16OZ. NEW YORK SIRLOIN 48

24OZ. BONE-IN RIBEYE 59

16OZ. BONE-IN FILET 58

14OZ. KOBE FLATIRON 46

8OZ. FILET MIGNON 40

3 DOUBLE-CUT LAMB CHOPS 40

**SURF AND TURF**  
8 OZ. FILET MIGNON, 1/2 MAINE LOBSTER,  
BEARNAISE, RED WINE SAUCE 56

**ALL STEAKS AVAILABLE WITH**

**LOBSTER TAIL 23**

**KING CRAB 30**

**ACCESSORIES FOR YOUR STEAK**  
ADD 2 EACH

CLASSIC BEARNAISE  
HORSERADISH CREAM  
WHISKEY SAUCE  
TRUFFLE HOLLANDAISE  
BAROLO REDUCTION  
BLUE CHEESE  
GRILLED ONIONS  
SAUTEED MUSHROOMS  
REGGIANO PARMESAN

## SIDES

GARLIC STEAK FRIES 9

SAUTEED SPINACH 9

HERKIMER MAC-N-CHEESE 9

STEAMED BROCCOLI 9

TWICE BAKED POTATO 9  
ALL THE FIXINGS

DUCK FAT FRITES 9  
TRUFFLE AIOLI, SEA SALT

BRUSSELS SPROUTS 9  
CRISPY PANCETTA, HONEY, CURRANTS

GRILLED VEGGIES 9  
PESTO SAUCE

LOBSTER MASHED POTATOES 11

*20% GRATUITY ADDED TO PARTIES 6 AND LARGER*

PRIVATE DINING/SPECIAL EVENTS  
FOR A GOOD TIME CALL  
JULIE ZEREGA 312.575.9900

**CHICAGO**  
IN THE LOOP

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**LAS VEGAS**  
AT THE PALMS