



## LAND

- FLAT IRON STEAK** sun-dried tomato relish, blue cheese. 14
- ROASTED BONE MARROW** oxtail marmalade, fried parsley, grilled bread. 14
- ONION SOUP** crouton, gruyere cheese, parmesan, chives. 10
- CAESAR SALAD** romaine, parmigiano reggiano, croutons, white anchovies. 9
- WALDORF SALAD** arugula, frisee, celery, apple, balsamic grapes, candied pecans, honey vinaigrette, yogurt gelee. 9
- HARVEST SALAD** local mixed greens, shaved seasonal vegetables, croutons, peppercorn ranch. 9

## SEA

- CALAMARI** marinara, lemon-herb tartar. 9
- CRAB CAKES** tartar sauce, lemon. 14
- CHILLED JUMBO SHRIMP** cocktail sauce. 15
- FRIED DELAWARE OYSTERS** house-made kimchi slaw, peanuts, cilantro. 16
- LOBSTER BISQUE** butter poached lobster. 9

## ARTISAN BOARD served with local honeycomb, seasonal pickles, preserves and toast. 18

**CHEESE and MEAT** chef's choice

## FROM THE HOOK

**JET FRESH SEAFOOD** seasonal vegetables and accompaniments

## ENTREES & CHOPS

- BERKSHIRE PORK CHOP** seasonal vegetables and accompaniments
- BRAISED WAGYU SHORT RIBS** seasonal vegetables and accompaniments
- BELL & EVANS CHICKEN** seasonal vegetables and accompaniments

## STEAKS

- FILET MIGNON** – 8 oz. béarnaise sauce. 34
- NEW YORK STRIP** – 14 oz. PRIME. 38
- DELMONICO** – 22 oz. PRIME bone-in rib eye. 48
- RIB EYE** CDK RANCH, LENA IL. – 16 oz. locally raised, 22 day dry aged. 38
- TOP SIRLOIN** – 12 oz. all natural, Niman Ranch. 25
- FLAT IRON STEAK** – 12 oz. all natural, Niman Ranch. 22

## STEAK ACCOMPANIMENTS

- |                                   |   |
|-----------------------------------|---|
| <b>BLUE CHEESE CRUSTED</b> 6      | <b>HORSERADISH CRUSTED</b> 5              |
| <b>4 oz CRAB CAKE</b> 14          | <b>JUMBO LUMP CRAB &amp; BÉARNAISE</b> 14 |
| <b>4 oz MAINE LOBSTER TAIL</b> 22 | <b>8 oz MAINE LOBSTER TAIL</b> 38         |

## SIDES

- ANSON MILLS WHITE GRITS** hotel butter. 8
- BRUSSEL SPROUTS** golden raisins, Burton's maple syrup, cider aioli, ginger snaps. 8
- ROASTED BEETS** pickled charred cipollinis, smoked walnuts, fine herbs. 8
- YUKON GOLD MASH** chives. 8
- MAC N' CHEESE** sharp cheddar, sharp provolone, parmesan, chives. 9
- SWEET POTATO STEAK FRIES** maple crème fraîche, scallions. 6
- BRAISED KALE** smoked bacon, red onion, hot sauce. 8

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness. For future information, contact your physician or public health department.*