

## STARTERS

**Truffle-Parm Fries | 11**  
GARLIC AIOLI

**Double-Cut Bacon | 14**  
MAPLE, GINGER, FRESNO, LIME

**Crispy Lobster & Shishitos | 26**  
LIGHTLY BREADED, LEMON AIOLI

**Jumbo Lump Crab Cake | 22**  
APPLE-CELERY SALAD, REMOULADE

**Meatballs Pomodoro | 16**  
BEEF + VEAL, BASIL, GRANA PADANO

**Shrimp Scampi | 18**  
MELTED TOMATOES, GARLIC BUTTER, WHIPPED POTATO



**BREAD AVAILABLE UPON REQUEST**

## SALADS

**House Greens | 10**  
CARROTS, RADISH, SUNGOLD TOMATOES, CUCUMBER, ORANGE VINAIGRETTE

**Bill's Classic Caesar | 11**  
BUTTERED BREADCRUMBS, PARMESAN  
ANCHOVIES AVAILABLE UPON REQUEST

**Super Green Vegetable | 12**  
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, PARMESAN

**Baby Iceberg Wedge | 14**  
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO, BUTTERMILK RANCH, SHAVED BLUE CHEESE

**Tomato Watermelon | 16**  
HEIRLOOM BEEFSTEAK TOMATO, FRESH WATERMELON, BUFFALO MOZZARELLA, SHERRY GASTRIQUE

**ADD A PROTEIN TO ANY SALAD**

CHICKEN 7 | STEAK 12 | SALMON 14 | SHRIMP 12

## STEAK SOPHIA

CHOICE OF:  
**10OZ PRIME FLAT IRON OR 8OZ FILET**

PEPPERCORN-CRUSTED,  
ROASTED MUSHROOMS,  
COGNAC CREAM  
**29/43**

## STEAK FOR 2

CHOICE OF:  
**32OZ DRY-AGED PORTERHOUSE OR  
34OZ TOMAHAWK RIBEYE**

CHOOSE 2 SALADS: HOUSE, CAESAR, WEDGE  
CHOOSE 2 SIDES | CHOOSE 1 DESSERT

SERVED WITH BÉARNAISE  
+ SIGNATURE STEAK SAUCE  
**132 | 143**

# STEAK

ALL STEAKS SEASONED WITH HOUSE BLEND  
+ SERVED WITH **SIGNATURE STEAK SAUCE**

## ALL-NATURAL WET-AGED STEAK

Black Angus Filet	8oz	39
Black Angus Filet	12oz	56
Prime New York Strip	14oz	59
Prime Delmonico Ribeye	16oz	58

## 28-DAY DRY-AGED HERITAGE ANGUS

Porterhouse	32oz	97
Tomahawk Ribeye	34oz	108

### ENHANCEMENTS +4

SOPHIA STYLE	MAITRE D' BUTTER	FOIE GRAS BUTTER	BLUE CHEESE BUTTER	BÉARNAISE SAUCE
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## SANDWICHES

SANDWICHES ARE SERVED WITH FRIES

**\*Grilled Forza Burger | 18**  
100% ALL-NATURAL BEEF,  
SWEET ONION, AGED WHITE CHEDDAR,  
HORSERADISH AIOLI, SESAME BUN

**Spicy Chicken Sandwich | 15**  
FRIED ORGANIC CHICKEN BREAST,  
COLE SLAW, SPICY AIOLI, PICKLES,  
SESAME BUN

## SIDES

**Pommes Anna | 10**

**Steamed Broccoli | 9**

**Sauteed Garlic Spinach | 7**

**Grilled Asparagus | 11**

**Sauteed Mushrooms | 9**

**Whipped Potatoes | 9**

**Crispy Potato Hash | 8**

**Seasoned Fries | 7**

## MAINS

**Pancetta-Wrapped Chicken | 23**  
CORNBREAD STUFFING, SAUTEED GARLIC  
SPINACH, HERB JUS

**Miso-Glazed Salmon | 28**  
GINGER-JASMINE RICE, SESAME SEEDS

**Alaskan Halibut | 38**  
SUMMER CORN, SWEET TOMATOES,  
TARRAGON

**Ginger-Jasmine Rice | 17**  
PAN-ROASTED SUMMER VEGETABLES

## WEEKEND SPECIALS

### FRIDAY

**Fresh Dover Sole**  
BROWN BUTTER,  
LEMON, CAPERS  
62

### SATURDAY

**16oz Prime Rib**  
HORSERADISH CREAM,  
AU JUS  
52

### SUNDAY

**Fried Chicken**  
SLAW, CORNBREAD,  
GERMAN POTATO SALAD  
26

\*THE POPULAR HAMBURGER HOP EXPANDS BEYOND MILLENNIUM PARK IN 2020 WITH CAN'T STOP THE HOP! THIS YEAR, NEARLY 100 COMPETITORS WILL OFFER TASTY BURGERS IN-HOUSE OR FOR CARRY OUT. FROM SEPTEMBER 1 - SEPTEMBER 13. \$1 OF EVERY BURGER SOLD WILL BENEFIT THE ILLINOIS RESTAURANT ASSOCIATION EDUCATIONAL FOUNDATION RESTAURANT EMPLOYEE RELIEF FUND.

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

847 728 8220 | WWW.SOPHIASTEAK.COM | 1146 WILMETTE AVENUE, WILMETTE, IL | VISIT MORE  RESTAURANTS!



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**SPARKLING**

**Gruet Blanc de Noirs | 14**  
NV | NEW MEXICO, USA | RASPBERRY, TART, TOASTED

**WHITES + ROSES**

**La Jara Pinot Grigio | 12**  
2018 | VENETO, ITALY | RIPE STONEFRUIT, SOFT LEMON

**Hunt & Harvest Sauvignon Blanc | 13**  
2018 | NAPA, CA | GUAVA, KIWI, FRESH LIME

**Terradora di Paolo CODA DI VOLPE | 13**  
2018 | CAMPANIA, ITALY | MINERALITY, CITRUS

**Vinum Chardonnay | 15**  
2017 | MONTERAY, CA | VANILLA, CARAMEL, TOAST

**Le Charmel Rosé | 12**  
2018 | LOIRE VALLEY, FRANCE | WARM FRUITINESS, FRESH

**REDS**

**Ken Wright Cellars Pinot Noir | 16**  
2017 | WILLAMETTE VALLEY, OR | RASPBERRY, SOFT SPICES

**Virna Barbera d'Alba | 14**  
2016 | PIEDMONT, ITALY | VANILLA AND BLACKBERRY

**Zuccardi Serie "A" Malbec | 13**  
2018 | MENDOZA, ARGENTINA | DARK BERRYS, SPICE

**BonAnno Cabernet Sauvignon | 18**  
2016 | NAPA, CA | COCOA, RIPE BERRIES, SMOOTH

**Turnbull Cabernet Sauvignon | 25**  
2018 | NAPA, CA | DUSTED BLACKBERRIES, PLUMS, DARK FRUIT

**Juan Gil Silver Monastrell | 13**  
2017 | JUMILLA, SPAIN | RIPE CURRANTS, LIGHTLY TOASTED



**COCKTAILS**

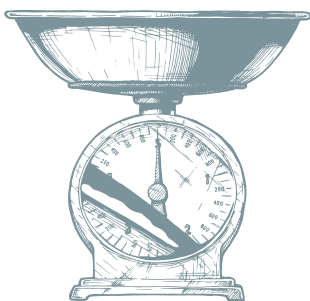
**Kick Starter | 13**  
TEQUILA, MEZCAL, JALEPEÑO, CUCUMBER, LIME

**Commuter Train | 13**  
VODKA, STRAWBERRY, BASIL, LEMON, SPARKLING WINE

**Sandía Sunset | 13**  
TEQUILA, WATERMELON, LIME

**Ouilmette Old Fashioned | 14**  
BOURBON, DEMERARA, ORANGE, CHERRY

**ASK ABOUT OUR  
READY-TO-GRILL  
STEAKS TO GO!**



**DESSERT**

**Hot Fudge Sundae**  
VANILLA ICE CREAM,  
CANDIED WALNUTS,  
WHIPPED CREAM,  
AMARENA CHERRIES  
**14**

**Chocolate Cake**  
MILK CHOCOLATE MOUSSE,  
COOKIE CRUMBLE,  
CRÈME ANGLAISE  
**12**

**Key Lime Custard**  
WHIPPED COCONUT CREAM,  
OAT STREUSEL  
**9**

**Homer's Ice Cream**  
OREO, CHOCOLATE,  
FRESH PEACH,  
ORANGE SHERBET  
**3/scoop or 9/pint**

**DRAFT BEERS**

**Coors Light (AMERICAN LIGHT LAGER) 4.2%**  
GRASSY TASTE WITH A SWEET FINISH & LOW BITTERNESS  
COORS BREWING COMPANY | COLORADO | 5

**Haymarket Speakerswagon (PILSNER) 5.0%**  
FRUITY AROMA, DRY MALT MIDDLE, AND LONG HOP FINISH  
HAYMARKET BEER CO. | CHICAGO, IL | 6

**BOTTLED BEERS**

**Right Bee (SEMI-DRY CIDER) 6.0%**  
FERMENTED APPLES, A DROP OF HONEY  
RIGHT BEE | CHICAGO, IL | 6

**Three Floyd's Gumballhead (PALE WHEAT ALE) 5.6%**  
SESSION BEER WITH A REFRESHING CITRUS FINISH  
3 FLOYD'S BREWING CO. | INDIANA | 7

**Lagunitas IPA (AMERICAN IPA) 5.5%**  
RAGING HOP CHARACTER, MALT FOUNDATION  
LAGUNITAS BREWING COMPANY | CALIFORNIA | 6

**Heineken 0.0 (NON-ALCOHOLIC) 0.0%**  
LIGHT-BODIED, GOES DOWN SMOOTH  
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

**CANNED BEERS**

**City Water (MIXED BERRY SELTZER) 5.0%**  
DRY, RIPE BERRIES  
SOLEMN OATH BREWERY | NAPERVILLE, IL | 6

**Smylie Farmhouse Ale (SAISON) 5.5%**  
LIGHT & REFRESHING, SPICY BELGIAN FLAVORS  
SMYLIE BROTHERS BREWING | EVANSTON, ILLINOIS | 9

**Eugene (PORTER) 6.8%**  
ROBUST WARM CHOCOLATE MALT  
REVOLUTION BREWING | CHICAGO, IL | 8