Shared

Starters

Lemon & Pepper Calamari 18
kimchi aioli, lemon

Coastal Caviar Dip 22
cod roe emulsion, salmon caviar, green oil, micro greens, grilled baguette

Edamame 10
steamed, sea salt

Chef's Crispy Japanese Rice MP
rotating dish - ask your server for today's featured variation

Chilled Bar

Shrimp Cocktail 26
poached jumbo gulf shrimp, lemon, cocktail sauce

King Crab Legs (1/2lb) 75
chimichurri sauce, charred lemon

Selection of East & West Coast Oysters* 24/48
granite mini popsicle cocktail sauce, watermelon mignonette

Seafood Tower* 155
oysters, king crab, whole poached lobster, poached shrimp

Sides

Loaded Baked Potato 9
butter, sour cream, cheddar, bacon, chives

Sour Cream Potato Puree 7

Grilled Jumbo Asparagus 7

Creamed Spinach 8

Grilled Corn 8
lime crema, chipotle dust

from the SUSHI BAR

Maki Mono

Rainbow* 27
crab meat, masago, cucumber, tuna, salmon, yellow tail, red snapper

Salmon avocado* 22
salmon, avocado, cream cheese, cucumber

BBQ Eel 22
freshwater eel, cucumber, avocado, eel sauce

Shrimp Tempura 22
masago, cucumber, kabayaki sauce

Hamachi Jalapeño* 22
hamachi, cucumber, shiso, jalapeño, yuzu mayo

California 23
crab meat, avocado, cucumber, masago

Tuna Tuna* 24
tuna, spicy tuna, cucumber, spicy mayo •

Sunset* 22
spicy crab meat, cream cheese, cucumber, flame-torched salmon, jalapeño, spicy mayo

Shrimp & Scallop* 24
cucumber, crispy onion, cilantro, sweet chili sauce

Dragon Roll* 25
shrimp tempura, crab, masago, cucumber, avocado, dragon breath pepper mayo

Surf & Turf* 39
prime beef, spicy crab meat, asparagus, nigiri sauce, fresh & fried shallot

Crispy Crunch* 25
shrimp tempura, spicy tuna, cucumber, cilantro, crushed corn flakes, sweet soy

Vegetable 17
cucumber, asparagus, kanpyo, shitake, avocado, pickled radish

Sashimi/Nigiri

priced per piece

Maguro* - tuna 9
Sake* - fresh salmon 8
Hamachi* - yellow tail 9
Hotategai* - scallops 9
Madai* - red snapper 9
Ikura* - salmon roe 9
Tako - octopus 8
Ebi - shrimp 8
Unagi* - freshwater eel 8

Shared Platters

Chef's Selection* 6 pcs 45 / 9 pcs 68
sashimi or nigiri

Chef's Combo* 95 / 175 / 270
for two, four or six guests

Soups & Salads

Miso Soup 10
dashi broth, miso, soft tofu, seaweed, scallion

French Onion Soup 12
caramelized onions, rich beef broth, toasted baguette, melted gruyere

Kale & Frisée Salad 16
blue agave glazed apricots, black mission figs, watermelon radishes, lemon & mint vinaigrette

Classic Caesar 15
romaine, parmesan, white anchovies, house-made caesar dressing, ciabatta crouton

Stetsons Baby Iceberg Wedge 18
house dehydrated tomatoes, nueske lardons, medora blue cheese, crispy vidalia onions, house-made buttermilk dressing

Signature CUTS

Land

Skirt Steak* 12oz 62
Filet Mignon* 10oz 77
Cap Steak* 10oz 65
New York Strip* 12oz 78
Ribeye* 14oz 76
Colorado Lamb Chops* 14oz 65
Sakura Tomahawk Pork Chop* 14oz 55

Select Your Sauce

Mushroom Demi • Béarnaise
Chimichurri • Horseradish Cream
Madagascar Peppercorn

Sea

Salmon Steak 10oz 45

Miso Marinated Black Cod 48
braised baby leeks, shimeji mushrooms, yuzu broth

Jumbo Lump Crab Cake 45
spiced thai chili, caramelized onions, hydro cress, yuzu aioli, grilled lemon

Through the Chicago 250 Black Angus Beef Program, we source only sustainable, natural, and local beef from within 250 miles of where you are seated.

CHICAGO 250

Select Wines BY THE GLASS

Whites

Stags Leap Winery Chardonnay - Karia, CA 20
Gilles Noblet Pouilly-Fuisse - La Collonge, France 18
The Hess Collection Chardonnay - Panthera, CA 17

Reds

Quilt, Red Blend - CA 20
Turley, Zinfandel - Juvenile, CA 17
Ken Forrester Renegade GSM - South Africa 16

**ask your server for complete wine list*

Chef's Features

Berkel Slicer *limited-time only* 29
paper-thin sliced prosciutto with basil & compressed melons, garden rocket, local creamy gorgonzola cheese, house grilled sourdough

Pan Roasted Half Amish Chicken 35
slow baked plum tomatoes, chicken brown jus, shaved black summer truffles

Prime Rib* 14oz 56
horseradish cream, au jus

Pappardelle Ratatouille 34
summer vegetables, burrata stracciatella, castelvetrano olives, fried capers

Chicago City Tax will be added to your order. Service charge will be added for all parties of six or more. Service charge will be added for to-go orders and all parties of six or more.

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