

SOPHIA STEAK EASTER DINNER 2025



SPECIALTY WINE

Albert Bichot Brut Rose | 14
NV | BURGUNDY, FRANCE
BRIGHT STRAWBERRY & CHALKY MINERALITY



STARTER

Roasted King Crab | 85
3/4 LB, SHERRY BUTTER, CHARRED LEMON

SOPHIA SAYS ADD IT TO A STEAK

MAINS

Braised Lamb Shank | 52
POTATO GNOCCHI, BRAISED KALE,
ROSEMARY JUS

Sunday Fried Chicken | 35
1/2 CHICKEN, HOUSE HOT SAUCE, CORNBREAD,
CHOOSE 1 SIDE

DESSERT

Carrot Cake | 14
CANDIED WALNUTS, CREAM CHEESE FROSTING

CHILLED

Colossal Black Tiger Shrimp (4) | 29
FLORIDA MUSTARD, COCKTAIL SAUCE

Yellowfin Tuna Tartare | 22 *
AVOCADO, CRISPY SHALLOT, MACADAMIA NUT, WASABI PONZU

Hamachi Crudo | 23 *
CARA CARA ORANGE, CUCUMBER, SESAME SOY

STARTERS

Crispy Lobster & Shishitos | 30
LIGHTLY BREADED, LEMON AIOLI

Double-Cut Bacon | 15
MAPLE, GINGER, FRESNO, LIME

Jumbo Lump Crab Cake | 32
APPLE SLAW, REMOULADE

Meatballs Pomodoro | 17
BEEF + VEAL, BASIL, GRANA PADANO

SALADS

ADD CHICKEN 9 | STEAK 19 | SALMON 17 | SHRIMP 17

Bill's Classic Caesar | 15
BUTTERED BREADCRUMBS, PARMESAN *ANCHOVIES UPON REQUEST*

Super Green Vegetable | 16
KALE, AVOCADO, BROCCOLI, ASPARAGUS, PEPPERONCINI, OLIVE, PISTACHIO, LEMON VINAIGRETTE, PARMESAN

Beets & Burrata | 17
CARA CARA ORANGE, PISTACHIO+SESAME CRUNCH, GREEN GODDESS

SANDWICHES & MAINS

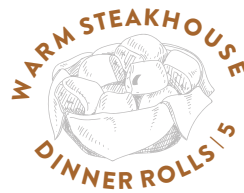
Grilled Forza Burger | 23
100% ALL-NATURAL BEEF, SWEET ONION, AGED WHITE CHEDDAR, HORSERADISH AIOLI, SESAME BUN

Spicy Chicken Sandwich | 19
FRIED ORGANIC CHICKEN BREAST, COLE SLAW, SPICY AIOLI, PICKLES, SESAME BUN

French Dip | 27
SLOW-COOKED EYE OF ROUND, MONTEREY JACK, HORSERADISH CREAM, AU JUS

Miso-Glazed Salmon | 36 *
GINGER-JASMINE RICE, CILANTRO, SESAME SEED

Ginger-Jasmine Rice | 18
PAN-ROASTED VEGETABLES, CILANTRO



STEAK SOPHIA

10oz FLAT IRON | 45 *
PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM
- MAKE IT AN 8OZ BLACK ANGUS FILET *\$16 -

USDA PRIME WET-AGED STEAKS

ALL STEAKS FINISHED WITH HOUSE PORCINI SEA SALT
+ SERVED WITH HOUSE STEAK SAUCE

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Prime Flat Iron*	10oz	40
Black Angus Filet*	8oz	56
Prime Skirt Steak*	10oz	55
SERVED WITH CHIMICHURRI		
Prime Delmonico Ribeye*	16oz	71
Prime New York Strip*	14oz	75

STEAK ENHANCEMENTS

MÂITRE D'BUTTER | 5 FOIE GRAS BUTTER | 7 CHIMICHURRI | 5
BLUE CHEESE BUTTER | 5 SOPHIA STYLE | 5 BÉARNAISE | 5 *

OSCAR STYLE *
JUMBO LUMP CRAB,
ASPARAGUS, BÉARNAISE | 25

SOPHIA'S SAUCE PLATE *
SOPHIA STYLE, BÉARNAISE,
CHIMICHURRI | 12

Sunday Fried Chicken | 35
½ CHICKEN, HOUSE HOT SAUCE, CORNBREAD, CHOOSE A SIDE

BRUNCH

Bananas Foster French Toast | 18
TOASTED BRIOCHE, BRULÉED BANANA,
VANILLA MASCARPONE WHIP

Avocado Toast | 18
CHERRY TOMATOES, PISTACHIO + SESAME CRUNCH,
GREEN GODDESS, ARUGULA

Denver Omelette | 20
COUNTRY HAM, ROASTED BABY PEPPERS,
PEPPERONCINI, HASHBROWNS

Smoked Salmon Benedict | 24
ENGLISH MUFFIN, SALMON ROE HOLLANDAISE,
HASHBROWNS

Crab Cake Benedict | 34
BÉARNAISE, HASHBROWNS

Colossal Shrimp Cobb Salad | 32
AVOCADO, BOILED EGG, BACON, SCALLION,
TOMATOES, BLUE CHEESE, BUTTERMILK RANCH

Chilaquilles | 18
SALSA VERDE, SWEET ONION, AVOCADO, QUESO FRESCO
ADD SKIRT STEAK +12 | ADD CHICKEN +7

Skirt Steak & Eggs | 37
EGGS YOUR WAY, CHIMICHURRI, HASH BROWNS

Fresh Fruit | 14
PINEAPPLE, HONEYDEW, CANTALOUPE,
FRESH BERRIES



VEGGIES & POTATOES

Sautéed Broccoli 12	Seasoned Steak Fries 10
Crispy Onion Rings 12	Truffle-Parm Fries 15
Grilled Asparagus & Truffled Béarnaise 14	Firecracker Hash 12

* THESE ITEMS ARE SERVED RAW, UNDERCOOKED, COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
773.569.3522 | SOPHIASTEAK.COM | 748 N. STATE ST. CHICAGO, IL | VISIT MORE RESTAURANTS! A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK. THIS MAY BE REMOVED UPON REQUEST.

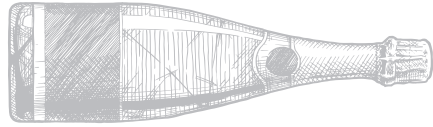
WINE CELLAR

SPARKLING

Cantine del Garda | 14
NV | PROSECCO, ITALY

Pierre Sparr Brut Rosé | 14
NV | ALSACE, FRANCE

Moët & Chandon Imperial Brut [187ml] | 26
NV | CHAMPAGNE, FRANCE



WHITE & ROSÉ

Wilhelm Walch 'Prendo' Pinot Grigio | 14
2023 | TRENTO-ALTO ADIGE, ITALY

SOM Riesling | 15
2022 | COLUMBIA VALLEY, WASHINGTON

Cherrier Freres 'Les Renarderies' Sancerre | 23
2023 | LOIRE VALLEY, FRANCE

Wairau River Sauvignon Blanc | 14
2023 | MARLBOROUGH, NEW ZEALAND

Diora 'La Splendeur du Soleil' Chardonnay | 16
2021 | MONTEREY, CALIFORNIA

Far Niente Chardonnay | 28
2023 | NAPA VALLEY, CALIFORNIA

Domaines de l'Île 'Porquerolles' Rosé | 17

RED

Ken Wright Cellars Pinot Noir | 19
2023 | WILLAMETTE VALLEY, OREGON

WALT Pinot Noir | 16
2022 | SONOMA COAST, CALIFORNIA

Flowers Pinot Noir | 28
2022 | SONOMA COAST, CALIFORNIA

Chateau Pegau Maclura Côtes-du-Rhône | 17
2020 | RHÔNE, FRANCE

Cantine Povero Barbera d'Asti | 14
2023 | ASTI, ITALY

Opolo Zinfandel | 16
2022 | PASO ROBLES, CALIFORNIA

Mas la Chevalerie Cabernet Sauvignon | 12
2023 | PAYS D'OC, FRANCE

BonAnno Cabernet Sauvignon | 22

BEER

BOTTLES & CANS

Coors Light | 12oz Bottle
(AMERICAN LIGHT LAGER) 4.2% ABV
GRASSY TASTE, SWEET FINISH, LOW BITTERNESS
COORS BREWING COMPANY | GOLDEN, COLORADO | 5

Stella Artois Lager | 12oz Bottle
(BELGIAN PILSNER) 5.2% ABV
FLORAL MALT SWEETNESS, DRY FINISH
STELLA ARTOIS | LEUVEN, BELGIUM | 7

Heineken 0.0 | 11.2oz Bottle
(NON-ALCOHOLIC LAGER) 0.0% ABV
HEINEKEN NEDERLAND B.V. | THE NETHERLANDS | 6

Haymarket Speakerwagon | 12oz Can
(GERMAN-STYLE PILSNER) 5.0% ABV
CRISP & CLEAN, HOPPY HIGHLIGHTS
HAYMARKETING BREWING. | CHICAGO, ILLINOIS | 6

Goose Island IPA | 12oz Bottle
(INDIA PALE ALE) 5.9% ABV
HOPPY, GRAPEFRUITY, REFRESHING
GOOSE ISLAND BREWERY | CHICAGO, ILLINOIS | 7

MORNING BUZZ

Big Shoulders Coffee

DOUBLE ESPRESSO | 6 LATTE OR CAPPUCINO | 6
AMERICANO | 6 CLASSIC DRIP | 4

[DECAF AVAILABLE FOR ALL]

Rishi Tea | 6

CHAMOMILE MEDLEY PEPPERMINT TURMERIC
EARL GREY GINGER

Juice

ORANGE | 0 PINEAPPLE | 0
CRANBERRY | 0 GRAPEFRUIT | 0

WINE SPECIAL

Albert Bichot Brut Rose | 14
NV | BURGUNDY, FRANCE
BRIGHT STRAWBERRY & CHALKY MINERALITY

COCKTAILS

BRUNCH CLASSICS

Bloody Mary
VODKA, TOMATO JUICE,
SOPHIA'S HOUSE BLEND
00
Mimosa

SPARKLING WINE,
ORANGE JUICE
00
Espresso Martini
VODKA, COFFEE LIQUEUR,

ESPRESSO
14

HOUSE SPECIALTIES

Easy Breezy Beautiful Erratic | 12
CUCUMBER VODKA, GENEPY, STRAWBERRY, SODA

Hot To Go | 14
TEQUILA, MEZCAL, HABANERO, LIME, BLACK SEA SALT

I Can Buy Myself Flowers | 14
GIN, HIBISCUS, LIME, EGG WHITE, SPARKLING WINE

You Had Me At Hello | 16
BOURBON, SWEET VERMOUTH, PUNT E MES, BITTERS

Gimme Gimme Gimme | 12
55 PROOF GIN, HONEY, LEMON, APPLE KOMBUCHA

My Job Is Just Beach | 19
BLUE ASH BOURBON, BROWN BUTTER, DEMERARA, BITTERS

New York's Hottest Club | 17
NOSOTROS MEZCAL, YELLOW CHARTREUSE, APEROL, LIME

What, Like It's Hard? | 28
VODKA, OLIVE BITTERS, STURGEON CAVIAR, HOUSEMADE POTATO CHIP

SPIRIT FREE

I'll Write Your Name | 9
NA LUCANO AMARO, GRAPEFRUIT, LIME, STRAWBERRY

Florals... In Spring? Groundbreaking | 9
HIBISCUS, LIME, GINGER BEER

Sophia Mini Brunch

S T E A K

MAINS

(ALL ITEMS SERVED WITH FRUIT)

Homemade Chicken Fingers | 13
SERVED WITH FRIES

Steak Plate | 19
SERVED WITH HASH BROWNS & 2 SCRAMBLED EGGS

Breakfast Plate | 13
POTATOES, EGGS, BACON

French Toast | 13
MAPLE SYRUP & WHIPPED CREAM

1/4 Pound Cheeseburger | 13
AGED WHITE CHEDDAR, SERVED WITH FRIES

DESSERT



Homemade Ice Cream | 4/scoop
FRENCH VANILLA | OLD FASHIONED MILK CHOCOLATE
STRAWBERRY SWIRL | COOKIES AND CREAM

Sorbet | 4/scoop
MANGO | RASPBERRY