

## CHILLED

**Wagyu Beef Carpaccio | 24 \***  
JUMBO LUMP CRAB, HORSERADISH CRÈME FRAÎCHE,  
PICKLED SHALLOT

**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

## 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

**Baby Iceberg Wedge | 15**  
MAPLE BACON, PICKLED RED ONION, MARINATED TOMATO,  
BUTTERMILK RANCH, SHAVED BLUE CHEESE

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

## SANDWICHES

SERVED WITH FRIES

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

**Gold Coast Turkey Club | 21**  
BACON, TOMATO, BIBB LETTUCE, GARLIC AIOLI

**Meatball Sliders (2) | 17**  
HOT GIARDINIERA, PARMESAN

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

**Lobster Roll | 39**  
LEMON-BUTTER POACHED MAINE LOBSTER

**French Dip | 27**  
SLOW-COOKED EYE OF ROUND, MONTEREY JACK,

## MOTHER'S DAY 2025



## MAINS

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

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

**Ahi Tuna Tataki | 37**  
SESAME SEED-TOGORASHI, PAPAYA, AVOCADO, PONZU AIOLI

**Jumbo Lump Crab Cake | 32**  
APPLE SLAW, REMOULADE

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

## USDA PRIME WET-AGED STEAKS

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

<b>Skirt Steak*</b> SERVED W/ CHIMICHURRI	<b>10oz</b>	<b>55</b>
<b>Prime Flat Iron*</b>	<b>10oz</b>	<b>40</b>
<b>Black Angus Filet*</b>	<b>8oz</b>	<b>56</b>

*Try It Sophia Style | +5*

PEPPERCORN-CRUSTED, ROASTED MUSHROOMS, COGNAC CREAM

## VEGGIES & POTATOES

Sautéed Broccoli | 12

Crispy Onion Rings | 12

Grilled Asparagus &  
Truffled Béarnaise | 14

Seasoned Steak Fries | 10

Truffle-Parm Fries | 15

Firecracker Hash | 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

**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

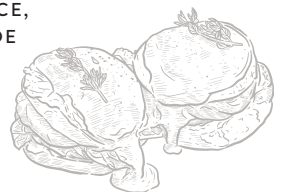
**Colossal Shrimp Cobb Salad | 32**  
AVOCADO, BOILED EGG, BACON, SCALLION,  
TOMATOES, BLUE CHEESE, BUTTERMILK RANCH

**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

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



## DESSERT

**Atlantic Beach Pie | 14**  
LEMON-LIME CURD FLUFFY WHIP,  
SALTED CRACKER CRUST

# 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  
2021 | CÔTES DE PROVENCE, FRANCE

## 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  
2022 | ALEXANDER VALLEY, CALIFORNIA

Turnbull Cabernet Sauvignon | 28  
2022 | NAPA VALLEY, CALIFORNIA

# 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      JADE CLOUD GREEN  
EARL GREY      BLUEBERRY-HIBISCUS

### Juice | 5

ORANGE      PINEAPPLE  
CRANBERRY      GRAPEFRUIT

# COCKTAILS

## BRUNCH CLASSICS

**Bloody Mary**  
VODKA, TOMATO JUICE,  
SOPHIA'S HOUSE BLEND  
14

**Mimosa**  
SPARKLING WINE,  
ORANGE JUICE  
12

**Espresso Martini**  
VODKA, COFFEE LIQUEUR,  
ESPRESSO  
14

## MOM'S SPECIAL

**I'm a Cool Mom | 14**  
PISCO, CRÈME DE MURE, POMEGRANATE, CITRUS, EGG WHITE

## HOUSE SPECIALTIES

**Easy Breezy Beautiful Erratic | 12**  
CUCUMBER VODKA, GENEPEY, 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

**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

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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