



SALADS & STARTERS

HOUSEMADE MILK BREAD

Whipped Ricotta, Fig Mostarda, Port Wine Syrup, Onion Marmalade 21
Add Seared Foie Gras +18

In honor of Asian American & Pacific Islander Heritage Month, a portion of proceeds during the month of May will benefit Asian Americans Advancing Justice | Chicago. Advancing Justice builds power through collective advocacy and organizing to achieve racial equity.

SWEETBREAD KARAAGE House Giardiniera, Yuzu Aioli, Togarashi, Lime 19

BAKED BRIE Spring Pesto, Confit Leeks, Fresh Asparagus Salad, Macadamia, Buttercrumb Baguette 32

WARM MARINATED SPANISH OLIVES Orange, Garlic, Hearty Herbs (Vegan) 10

LOBSTER BISQUE CAPPUCCINO Tarragon Foam, Corn Bread 22

BEEF CARPACCIO Rose Syrup, Frisée, Horseradish Cream, Dill (Vegetarian) 18

ENDIVE AND RADICCHIO CAESAR SALAD* Grilled Broccoli, Parmesan, Red Onion, Anchovy, Sourdough Breadcrumbs 15

WEDGE SALAD Tomato Jam, Lardons, Cambozola Blue Cheese, Green Goddess Dressing 18

BEEF TARTARE* Chile, Salsa Verde, Gouda, Quail Egg 30

THAI STYLE MUSSELS Creamy Green Curry, Shallots, Lemongrass, Lime Leaves, Sourdough Bread 19

THE CCR SEAFOOD TOWER*

2 Tier Seafood Tower with Fresh Catch Of Day Tartare, Half Dozen Oysters, Five Piece Shrimp Cocktail
Served with Mignonette, Zesty Cocktail Sauce, Dijonnaise and Crackers 85
Add Wasabi Tobiko +10 Add Smoked Trout Roe +15 Add Osetra Caviar +30

LARGER PLATES

SAFFRON RAVIOLI Carrot Cream, Red Yuzu Kosho, Miso Sesame Tuile (Vegetarian) 36

CHAR SIU PORK BELLY House Hoisin, Umeboshi, Sakura Blossom, Steamed Buns 42

BRAISED LAMB SHANK Herbed Breadcrumbs, Dijon, Sweet Pea Medley, Mint, Jus 70

WHOLE FRIED SEA BASS Garlic Fried Rice, Grilled Bok Choy, Dashi Beurre Blanc 48

JUICY LISETTE* Half Pound Wild Game Burger, Chèvre Cheese, Blackberry Jam, Arugula, Caramelized Beef Fat Onions, Served with Fries and Bordelaise Sauce 32
Add Bacon +6

GOCHUJANG GLAZED BEEF RIBS Miso Caramel, Kimchi Turnips, Charred Kale 68

BUTCHER'S BLOCK

*All served with Grilled Onion and a choice of Sauce
House Made Sauces: Béarnaise, Bordelaise or Au Poivre
Trio of Sauces \$15*

FILET MIGNON* 8 oz Filet 69

NY STRIP* 14 oz 79

THE OG* 30 Day Dry-aged 22 oz, Bone-in Ribeye 105

SIDES

CHARRED SHISHITOS Ponzu, Preserved Lemon, Katsuobushi 14

HOMESTYLE MASHED POTATOES Roasted Garlic (Vegetarian) 12

Yoshi's Way with Fresh Wasabi +3 Blue Cheese, Fried Onion +3

GOLDEN FRENCH FRIES with Ketchup (Vegetarian) 12

Add Truffle Oil, Parmesan & Black Pepper +5

FRIED BRUSSELS SPROUTS Calabrian Chile Honey, Chives (Vegetarian) 13

Mari Katsumura—Executive Chef • Daniel Cha—Chef de Cuisine

*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
LATEX GLOVES MAY BE USED IN FOOD HANDLING. PLEASE LET YOUR SERVER KNOW IF YOU HAVE AN ALLERGY. REV. 05/08/24



SPIRIT-FREE

All Cocktails \$14

WINDMILL

Mallorca Melon, Spiced Clementine Shrub, Orange,

THE SECRET GARDEN

Earl Grey, Lemon, Blackberry, Mint, Maple

SNAKE BERRY

Seedlip Grove 42, Strawberry Peppercorn Shrub, Lemon, Topo Chico

BEER

Draft Beer

LOCAL'S LIGHT LAGER 6

5.2% ABV, Short's Brewing, Elk Rapids, MI

BEER FOR LOUNGING AMERICAN

PALE ALE 8

5% ABV, Off Color Brewing, Chicago, IL

SHE'LL KNOW HAZY IPA 10

6.5% ABV, Hidden Hand Brewing, Darien, IL

APERITIF PILSNER 8

5.0% ABV, Moody Tongue, Chicago, IL

DUVEL 6.66 BLONDE ALE 11

6.66% ABV, Brouwerij Duvel Moortgat NV, Belgium

"COLD CALL" KOLSCH-STYLE ALE 9

4.2 % ABV Hopewell Brewing Co., Chicago, IL

Cans and Bottles

LAGUNITAS HOPPY REFRESHER

NON-ALCOHOLIC BEER 6

Lagunitas Brewing Company, Chicago, IL

RIGHT BEE DRY CIDER 10

6.0% ABV, Chicago, IL

NON-ALCOHOLIC

ACQUA PANNA 7

SAN PELLEGRINO 7

SPARKLING LEMON 5

SPARKLING GRAPEFRUIT 5

TOPO CHICO 4

DIET COKE 4

SPRITE/COKE 5

HISTORIC

"Jones' Complete Bar Guide", Stan Jones c. 1977

All Cocktails \$18

RED CLOUD

Dry Gin, Apricot, Pomegranate, Angostura, Lemon

ST. REGENT PUNCH

Navy Strength Rum, Brandy, Swedish Punsch, Curacao, Melon Tea, Angostura, Lemon

GREEN ROCKY DRAGON

Dry Gin, Cognac, Green Chartreuse

POLYNESIAN PICK ME UP

White Rum, Dry Gin, Pineapple, Coconut, Curry, Fire Tincture, Lime

HONEYMOON COCKTAIL

Apple Brandy, Benedictine, Curacao, Lemon

BYRRH COCKTAIL

Bonded Rye Whiskey, Dry Vermouth, Byrrh Grand Quinquina

HOUSE

All Cocktails \$18

MORNING DOVE

Blanco Tequila, Fino Sherry, Cocchi Americano, Grapefruit Cordial, Absinth, Lime

GOOD GRIEF

Bonded Rye Whiskey, Calvados, Menthol, Angostura, Absinth

MOUNT PELÉE

Rhum Agricole, Overproof Rum, Pear, Angostura, Lime

ISLAY COLLINS

Peated Single-malt Scotch, Benedictine, Fig, Lemon, Sparkling Water

APIUM

Dry Gin, Dry Vermouth, Genepy des Alps, Celery

SILVER STREAK

Reposado Tequila, Mezcal, Blanc Vermouth, Chamomile, Lavender, Orange

RHUM FLIP

Blanc Rhum, Blackstrap Rum, Allspice, Whole Egg, Nutmeg

GOLIGHTLY

Vodka, Yuzu Curacao, Orange, Cranberry, Lime, Sparkling Wine

WINE

Sparkling

NV DOPFF CUVÉE JULIEN CRÉMANT D

ALSACE Alsace, France 18/72

"HOUSES OF HEIDSIECK"

Reims, France

MV CHARLES HEIDSIECK BRUT
RESERVE . . . 29/116

RARE 2013 VINTAGE 70/350

White

2015 MAVERICK WINES "TRIAL HILL"

RIESLING, Eden Valley, Australia 18/72

2022 GRÜNER VELTLINER CHRISTINA,

Carnuntum, Austria 17/68

2022 VINARIJA KARIĆ "ADRIA" MALVASIA

ISTRIANA BLEND, Fruška Gora, Serbia . 17/68

2021 OSSIAN "QUINTALUNA" VERDEJO

Rueda, Spain 17/68

2020 J.C. SOMERS "CORRINE VINEYARD"

CHARDONNAY

Chehalem Mountains, Oregon, USA 18/72

2022 SMITH AND SHETH "CRU"

SAUVIGNON BLANC

Wairau, New Zealand 18/72

Skin Contact

2022 BUIL AND GINÉ "GINÉ ROSAT,"

Garnacha, Priorat, Spain 18/72

2022 BODEGA MONTE XANIC ROSÉ OF

GRENADE, Baja California, Mexico . . 17/68

Red

2018 SOLISTE "NARCISSE" PINOT NOIR

Sonoma Coast, California, USA 25/100

2018 EDEN "VELVET" CABERNET

SAUVIGNON BLEND Šumadija, Serbia . 18/72

2022 CIRELLI "VINO ROSSO"

MONTEPULCIANO, Abruzzo, Italy 18/72

2021 DOMAINE DE MONTVAC

"ARABESQUE" GRENADE BLEND,

VACQUEYRAS, Rhone Valley, France . . . 18/72

2021 ICON ROCK "SIGNATURE" MALBEC

BLEND Valle de Uco, Argentina 18/72

2019 TROUPIS AGIORGITIKO

Nemea, Greece 19/76

SOMMELIER SELECTION

MARKET PRICE 5 OZ

HOUSE BARREL CLASSICS

C.C.R. MAKER'S MARK
PRIVATE SELECTION SMASH

C.C.R. Maker's Mark Private
Selection Bourbon, Maple, Mint,
Angostura, Lemon

26

C.C.R. COPPERCRAFT
OLD FASHIONED

C.C.R. Coppercraft Single Barrel
Bourbon, Amaro Braulio,
Demerara, Orange Bitters

28

THE SLEEPY HOLLOW

C.C.R. Makers Mark Private
Selection Bourbon, Punt e Mes,
Fall Spices, Orange Bitters,
Absinthe

27

SUNNY SIDE OF THE STREET

CCR x Foxtrot Bourbon,
Gran Classico, Dolin Blanc,
Orange Bitters,
Absinthe

23