



SALADS & STARTERS

- HOUSEMADE MILK BREAD Whipped Ricotta, Fig Mostarda, Port Wine Syrup, Onion Marmalade 19
Add Seared Foie Gras +18
- 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
- BEET 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 Breadcrumb, 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 60

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. 03/20/24



SPIRIT-FREE

All Cocktails \$14

WINDMILL

Mallorca Melon, Spiced Clementine Shrub, Orange,

THE SECRET GARDEN

Earl Grey, Lemon, Blackberry, Mint, Maple

BARNES & BARNES

Rare Tea Cellar Umami Shrub, Ginger Shrub, Shio Koji, Lime, Bloody Mary Mix, Topo Chico, Bonito, Cornichon, Olive

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 IPNA (Non-alcoholic). 7
Lagunitas Brewing Company, Chicago, IL

ISASTEGI SIDRA CIDER 11
6.0% ABV, Tolosa, Spain

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

Hayman's Royal Dock Gin, Apricot, Lemon, Pomegranate, Angostura Bitter

ST. REGENT PUNCH

Sacred Bond Brandy, Kronan Swedish Punsch, Pierre Ferrand Dry Curacao, Smith & Cross Rum, Appleton Rum, Mallorca Melon, Lemon, Angostura Bitter

GREEN ROCKY DRAGON

Citadelle Gin, Pierre Ferrand 1840 Cognac, Green Chartreuse

POLYNESIAN PICK ME UP

Citadelle Gin, Plantation 3 Star Rum, Pineapple, Coconut, Madras Curry, Lime, Fire Tincture

HONEYMOON COCKTAIL

Laird's Apple Brandy, Benedictine, Pierre Ferrand Dry Curacao, Lemon

BYRRH COCKTAIL

House Barrel Rittenhouse Rye, Dolin Dry Vermouth, Byrrh Grand Quinquina

HOUSE

All Cocktails \$18

MORNING DOVE

Corazón Blanco Tequila, Lustau Fino Sherry, Cocchi Americano, Lime, Grapefruit Cordial, Absinthe

GOOD GRIEF

House Barrel Rittenhouse Rye, Claque Pepin Calvados, Tempus Fugit Creme de Menthe, Demerara, Angostura Bitter, Absinthe

MOUNT PELÉE

Neisson Eleve Sous Bois Rum, Plantation O.F.T.D. Rum, Spiced Pear, Lime, Angostura Bitter

ISLAY COLLINS

Bruichladdich Classic Laddie Scotch, Benedictine, Fig, Lemon, Topo Chico

APIUM

Hayman's Royal Dock Gin, Dolin Dry Vermouth, Genepy des Alps, Celery

SILVER STREAK

Corazon Reposado Tequila, Pelotón de la Muerte Mezcal, Dolin Blanc, Chamomile, Lavender, Orange

RHUM FLIP

Neisson Blanc Rum, Cruzan Blackstrap Rum, St. Elizabeth Allspice, Whole Egg, Nutmeg

GOLIGHTLY

Wheatly Vodka, Pierre Ferrand Yuzu Curacao, Spiced Orange Cranberry, Lime, Cremant d'Alsace Sparkling Wine

WINE

Sparkling

NV GUSTAVE LORENTZ CRÉMANT D'ALSACE BRUT, 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

2018 VIOGNIER, STEPHANE OGIER "VIOGNIER DE ROSINE"
Collines Rhodaniennes, Rhone Valley, France. 18/72

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 GRENACHE, 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" GRENACHE 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

LONGMAN & EAGLE
BRANCH POINT SMASH
Longman & Eagle Branch Point Single Barrel Whiskey, Lemon, Maple, Mint, Angostura Bitters
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