



FOR THE TABLE

HOUSEMADE MILK BREAD Whipped Quark, Hot Honey, Olive Oil, Sea Salt, Pepper, Thyme (Vegetarian) 12

WARM MARINATED SPANISH OLIVES Sheep's Milk Feta Cheese, Housemade Baguette (Vegetarian) 13

HALF DOZEN EAST COAST OYSTER ON THE HALFSHELL*

Rosé Mignonette, Zesty Cocktail Sauce, Horseradish, Housemade Butter Cracker 24

PAN SEARED SCALLOPS Cashew Brittle, Granny Smith Apple, Saba, Bread Crumb 24

FOIE GRAS TORCHON* Brown Butter Aged Balsamic, Grape, Hazelnut, Yogurt, Watercress, Grilled Bread 24

CHARCUTERIE PLATE Elk Salami, Guanciale, Bresaola, Pickled Peppers and Cauliflower, Capers, Mustard, Housemade Baguette 28

STARTERS

BLACK TRUFFLE CROQUETTE L'Amuse Gouda, Sherry-Whipped Crème Fraîche, Dill, Black Truffle 8/ea

CROCK OF FRENCH ONION SOUP Roasted Beef Broth, Crostini, Gruyere, Parmesan 13

CHERRY CIRCLE ROOM SHRIMP COCKTAIL

Colossal Shrimp, Zesty Cocktail Sauce, Horseradish, Lemon, Housemade Butter Cracker 32

ATLANTIC SEA SCALLOP ON THE HALFSHELL* Lightly Cured and Served Raw, Grapefruit, Tarragon, Lemon Oil 20

BEEF TARTARE* Chile, Salsa Verde, Gouda, Quail Egg 21

SIMPLE GREENS SALAD Radish, Cucumber, Roasted Cucumber Vinaigrette (Vegan) 12

GRILLED SPICED CARROTS Roasted Eggplant, Chickpea, Black Olive, Dill (Vegan) 16

HANDMADE BURRATA* Kabocha Squash, Aged Country Ham, Pumpkin Seed, Spiced Honey Vinaigrette, Basil 28

MARINATED BEETS Farro, Arugula, Toasted Sunflower Seed, Sunflower Herb Mojo (Vegan) 16

ROMAINE AND TUSCAN RED KALE CAESAR SALAD* Aged Parmesan, Radish, Red Onion, White Anchovy, Croutons 18

ENTREES

WHOLE ROASTED MEDITERRANEAN SEA BASS*

Olive and Smoked Tomato, Fileted Tableside, Finished with Lemon and Olive Oil 46

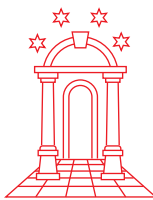
HALF-POUND DRY-AGED CHEESEBURGER*

Grand Cru Gruyere, Black Truffle Aioli, Housemade Pickle, Caramelized Onion, Homestyle Bun 26

HANDMADE PASTA Herbed Pappardelle, Black Truffle Ricotta, Wild Mushrooms, Chestnut Marsala, Crispy Sage (Vegetarian) 29

HERITAGE PORK CHOP Brown Butter Praline Glaze, Apple and Kohlrabi Remoulade 32

DUCK À L'ORANGE Half Slagel Duck Served Tableside With Roasted Orange, Herbs and Spices, Rich Bone Jus 75



BUTCHER'S BLOCK

All served w/ hollandaise, steak salt, and grilled green onion

TENDERLOIN* 8 oz Filet 65

THE OG* 30 Day Dry-aged 22 oz, Bone-in Ribeye 95

STRIPLOIN* 14 oz 60

STEAK FRITES* 8 oz Butcher's Cut, Hotel Butter, Watercress, Fries 32

ACCOMPANIMENTS

HOMESTYLE MASHED POTATOES Chicken Jus, Roasted Garlic 12

GRILLED BROCCOLINI White Anchovy, Raisin, Almond 10

GOLDEN FRENCH FRIES with Ketchup (Vegan) 8

FRIED BRUSSELS SPROUTS Sweet Mustard, Sesame, Lime (Vegan) 10

Alisha Elenz—Chef de Cuisine • Fred Noinaj—Executive Chef • Rosie Estrada—Executive Pastry Chef • Jacob Sloan—Culinary Operations Director

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SPIRIT-FREE

All Cocktails \$13

SALTY

Add Tequila Mezcal +3
Grapefruit, Honey, Habanero,
Mineral Water

SOUR

Add Rye Whiskey +3
Seedlip Grove, Lemon, Spiced
Clementine, Mineral Water,
Egg White

SWEET

Add Rum +3
Pineapple, Coconut, Orgeat,
Falernum, Lime

BITTER

Add Gin +3
Zero Proof Gin, Ginger, Lemon,
Sparkling Chinato

UMAMI

Add Pisco +3
Seedlip Garden, Yuzu, Wild Kombu,
Ginger, Mineral Water

BEER

Draft Beer

LOCAL'S LIGHT LAGER 5
Short's Brewing Company,
Elk Rapids, MI

SEIPP'S EXTRA PALE PILSNER 7
The Conrad Seipp Brewing
Company, Chicago, IL

SOLEMN OATH PUNK ROCK
FOR RICH KIDS 8
Solemn Oath Brewery, Naperville, IL

LAGUNITAS IPA 7
Lagunitas Brewing Company,
Chicago, IL

DOVETAIL VIENNA LAGER 8
Dovetail Brewery, Chicago, IL

ROTATING SEASONAL 9

Cans and Bottles

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

ISASTEGI SIDRA CIDER 11
Tolosa, Spain



NON-ALCOHOLIC

ACQUA PANNA 7

SAN PELLEGRINO 7

SPARKLING LEMON 5

SPARKLING GRAPEFRUIT 5

TOPO CHICO 4

SPRITE/COKE/DIET COKE 4

HISTORIC

The Old Waldorf Astoria Bar Book

WITH AMENDMENTS DUE TO REPEAL
OF THE XVIII TH

By Albert Stevens Crockett

All Cocktails \$15

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SOOTHER (Hot)

Cognac, Jamaican Rum, Orange
Liqueur, Spiced Cider, Bitters

SUISSESSE

Absinthe, Herbsaint, Creme De
Cacao, Orgeat

WALDORF GLOOM-LIFTER

Brandy, Irish Whiskey, Raspberry,
Pomegranate, Lemon, Egg White

ROYAL SMILE

Gin, Apple Brandy, Pomegranate,
Lime, Bitters

PRESBREY

Bonded Bourbon, Blackstrap Rum,
Mint

CUBAN MILK

Brandy, Over Proof Rum, Vanilla,
Whole Egg



COLT .59...\$28

Westward Whiskey Single Barrel
#59, Coffee Liqueur, Sherry,
Absinthe, Bitters

A Cindy's and Land & Sea
Collaboration

HOUSE

All Cocktails \$15

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CHICAGO FIZZ

Overproof Rum, Jamaican Rum,
Sherry, Lemon, Egg White, Soda,
Bitters

CHICAGO COCKTAIL

Calvados, Dry Curacao,
Maraschino, Orange Bitters, Blanc
De Blanc

COHASSET PUNCH

Scotch, Sweet Vermouth, Lemon,
Peach, Orange Bitters

CCR MARTINI

London Dry Gin, Dry Vermouth,
House Pickled Onion

CCR COBBLER

Blanco Tequila, Port, Kina,
Blackberry, Lime, Mint

CCR MANHATTAN

Rye, Sweet Vermouth, Amaro, Bitters

WINE

Sparkling

NV CANARD-DUCHÊNE "CUVÉE
LÉONIE" BRUT CHAMPAGNE Montagne
De Reims, Champagne, France. 26/104

2018 DOMAINE DE LA LUOLLE
"CLASSIQUE" CRÉMANT DE
BOURGOGNE Burgundy, France 16/64

2020 BORGOLUCE "GAIANTE"
PROSECCO ROSÉ
Treviso, Valdobbiadene, Italy . . . 15/60

2020 ALPAMANTA "BREVA" CRIOLLA
PET NAT Mendoza, Argentina . . 16/64



White

ROTATING BROOKS RIESLING
Willamette Valley, Oregon, USA 15/60

2020 PARELLADA BLEND HUGUET DE
CAN FEIXES "BLANC SELECCIO",
Penedès, Catalonia, Spain 13/52

2020 VILLA SPARINA CORTESE DI GAVI
Piedmont, Italy 12/48

2019 LIEU DIT SAUVIGNON BLANC
Santa Ynez Valley, California,
USA 15/60

2019 VINCENT RAIMBAULT "BEL AIR"
VOUVRAY SEC Loire Valley,
France 12/48

2018 RHYS VINEYARDS "ALESIA"
CHARDONNAY Anderson Valley,
California, USA 20/80

Rosé

2020 DOMAINE DE FIGUEIRASSE
"GRIS DE GRIS" ROSÉ OF GRENACHE
Provence, France 13/52

Red

2017 CANTINA GIBA "GIBA ROSSO"
CARIGNANO DEL SULCIS
Sardegna, Italy 15/60

2015 VARNER "LOS ALAMOS
VINEYARD" PINOT NOIR
Santa Barbara County, California,
USA 16/64

2017 BODEGAS MUGA RIOJA RESERVA
Rioja, Spain 21/84

2018 YORKVILLE CELLARS RENNIE
VINEYARD CABERNET SAUVIGNON
Mendocino County,
California, USA 18/72

2020 ARMAND HEITZ BEAUJOLAIS
VILLAGES
Burgundy, France 14/56

2020 A LOS VIÑATEROS BRAVOS
"GRANITICO" CINSULT
Itata Valley, Chile 15/60

OLD FASHIONEDS

Build Your Own Wisconsin-Style Old Fashioned — Choose a Spirit, Sidecar, and Garnish

Spirit

RUSSELL'S RESERVE BOURBON CCR SINGLE BARREL 19

PIERRE FERRAND AMBRE COGNAC 17

WHISTLEPIG CCR SINGLE BARREL RYE 25

Sidecar

Sweet

Sour

Traditional

Garnish

Cherry

Olive

Candied Orange Peel