

THE GRILLROOM

CHOPHOUSE & WINEBAR

appetizers

ARTISAN CHARCUTERIE & CHEESE BOARDMKT	
chef's choice of hand-crafted meats and cheeses	
PAN-SEARED SCALLOPS16	
corn relish, pancetta, old bay butter sauce	
POINT JUDITH CALAMARI13	
lemon aioli, cocktail sauce	
CRISPY ARTICHOKE HEARTS13	
smoked paprika-cilantro aioli, tomato jam, herb salad	
ROASTED BEET SALAD14	
arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto	
NEW ENGLAND CRAB CAKE18	
satsuma orange, avocado-lime relish, old bay aioli	
CHIMICHURRI FILET SKEWERS18	
red and green pepper, artichoke hearts, tomato	
BRUSCHETTA12	
marinated tomatoes, buffalo mozzarella, basil, baguette crostini	

sandwiches

SMOKED CHICKEN CLUB14	
bacon, honey mustard aioli, smoked gouda, lettuce, tomato, onion, multi-grain bread, fries	
AHI TUNA BLT18	
five-spice mayo, bacon, lettuce, tomato, multi-grain bread, sweet potato fries	
FRENCH DIP18	
prime rib, smoked mozzarella, horseradish sauce, au jus, toasted baguette, fries	
CRAB CAKE SANDWICH18	
bacon, old bay aioli, guacamole, brioche, fries	
CAPRESE SANDWICH14	
heirloom tomato, buffalo mozzarella, roasted red pepper, pesto, arugula, balsamic glaze, brioche, sweet potato fries	
ATLANTIC COD REUBEN18	
lightly breaded and seared atlantic cod, spicy tartar slaw, tomato, pickles, rye bread, fries	
BBQ PULLED PORK14	
bbq sauce, cheddar fondue, fried onions, pickles, pretzel bun, fries	
THE GRILLROOM BURGER15	
double-cut pork belly, blue cheese, lettuce, tomato, pretzel bun, fries	
PRIME BURGER13	
lettuce, tomato, pretzel bun, fries	
BLACK BEAN BURGER14	W/ CHEESE 15
chipotle mayo, roasted poblano pepper, avocado, lettuce, tomato, wheat kaiser, sweet potato fries	

mac & cheese

our signature macaroni and cheese recipe served 5 ways

TRADITIONAL FOUR-CHEESE BLEND10	
BBQ PULLED PORK12	
GARDEN VEGETABLE11	
SPICY CRAB16	
LOBSTER-TRUFFLE24	

sides & vegetables

STEAMED OR GRILLED ASPARAGUS8	
lemon wedge	
STEAMED OR SAUTÉED GREEN BEANS8	
SAUTÉED BRUSSEL SPROUTS8	
pancetta, parmesan	
HICKORY-SMOKED MUSHROOMS & ONIONS8	
veal demi sauce	
BROCCOLINI-SPINACH DUO8	
olive oil, roasted garlic	
CRISPY BABY MARBLE POTATOES8	
parmesan, herbs	
BUTTERY YUKON MASHED POTATOES8	
GIANT BAKED POTATO8	
sour cream, cream cheese butter	
SWEET POTATO FRIES8	"LOADED" 11
FRENCH FRIES7	

meat & chops

8 OZ. SINGLE-CUT FILET MIGNON34	
18 OZ. PRIME T-BONE48	
16 OZ. PRIME NEW YORK STRIP49	
14 OZ. PRIME BONE-IN KANSAS CITY STRIP49	
10 OZ. MARINATED FLAT IRON28	
22 OZ. PRIME RIBEYE48	
THE GRILLROOM SIGNATURE STEAKMKT	
Allen Brothers award-winning Prime steak	

raw & chilled seafood

HALF SHELL OYSTERS EAST & WEST COAST3 EA 16 SIX	
champagne mignonette, house-made hot sauce	
SIGNATURE SEAFOOD SELECTIONMKT	
half lobster tail, 2 chilled jumbo shrimp, 2 oz. shrimp and scallop ceviche, 2 oz. jumbo lump crab cocktail, 1 west coast and 1 east coast oyster, horseradish cocktail, chilled mignonette	
CHILLED JUMBO SHRIMP COCKTAIL16	
horseradish cocktail, mustard sauce	
TUNA TARTARE17	
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli	

soup & salads

N'AWLINS SEAFOOD GUMBO OR FRENCH ONION5 CUP 8 BOWL	
DAILY MARKET SOUPMKT	
CLASSIC CAESAR8 HALF 11 FULL	
parmesan breadsticks, anchovies, oven-dried tomatoes	
THE GRILLROOM SALAD9	
mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette	
WEDGE8	
apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg	
WALDORF12	
red and green apple, spring mix, celery, raisins, walnuts, orange, lemon-poppysseed dressing	
HEIRLOOM TOMATO & BUFFALO MOZZARELLA16	
roasted red pepper, pesto, balsamic glaze, extra virgin olive oil	
NIÇOISE21	
seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies	
MARINATED STEAK COBB22	
mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette	
GRILLED PEAR & GOAT CHEESE12	
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppysseed vinaigrette	
SOUTHWEST14	
grilled chicken, mixed greens, grape tomatoes, avocado, roasted poblano pepper, black bean-corn relish, queso fresco, crispy tortilla strips, chipotle ranch	

ADD TO ANY SALAD:
CHICKEN 5, ORGANIC SALMON 9,
STEAK 9, SHRIMP 9, SEARED TUNA 9

entrées

LEMON-ROSEMARY HALF CHICKEN19	
baby marble potatoes, capers, garlic, lemon-rosemary sauce	
SEARED ORGANIC SALMON26	
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze	
HERB-CRUSTED WHITEFISH21	
artichoke hearts, broccolini, marble potatoes, garlic, pomodoro broth	
CARBONARA18	
spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns	
SPICY RIGATONI & SAUSAGE22	
smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce	
SESAME SEED AHI TUNA32	
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice	
GRILLED PORK CHOP28	
sangria-poached pear, honey-roasted baby carrots, pear demi-glace	

steak additions

OSCAR STYLE15	
6 oz. COLD WATER	
LOBSTER TAILMKT	
BROWN BUTTER-BASTED	
JUMBO SHRIMP16	
HICKORY-SMOKED MUSHROOMS4	
GORGONZOLA CRUST4	

steak sauces 2 EA

BÉARNAISE	HORSERADISH
ROQUEFORT	ALMOND PESTO
PEPPERCORN	CHIMICHURRI
RED WINE DEMI	

temperatures

RARE	red, cool center
MEDIUM RARE	red, warm center
MEDIUM	pink, hot center
MEDIUM WELL	hot, slightly pink center
WELL DONE	cooked throughout

🌿 Ask about our gluten-free options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please alert your server to any food allergy you may have. © February 2018 www.Grillroom-Chicago.com

cocktails

“A PERFECT UNION SANGRIA”

rotating selection of seasonal fruits, wine and spirits **12**

“THE ISLANDER”

3 sheets barrel aged rum, giffard banana, falernum, fresh lemon, pineapple **12**

“THE KING’S MULE”

house-infused cucumber and ginger vodka, fresh lime, ginger beer **11**

“THE WIDOW”

milagro silver tequila, basil, muddled blackberries, fresh lime, simple syrup **12**

“HAMILTON’S HURRICANE”

passionfruit rum, silver rum, campari, fresh lemon, pineapple, simple syrup **12**

local talent

“CHICAGO STAR”

ch distillery bourbon, malbec float, fresh lemon, simple syrup, cherry bitters **11**

“DRINK THE REVOLUTION”

rhine hall apple brandy, benedictine, green chartreuse, fresh lemon, rosemary-demarara syrup **12**

“OLDIE BUT A GOODIE”

ch distillery bourbon, luxardo cherry syrup, muddled cherry and orange, bitters **11**

“GENTLEMAN’S AGREEMENT”

gentleman jack, amaretto, fresh lemon, grapefruit juice, orange bitters **14**

HAMIL-“TEENY”

tito’s vodka, olive brine, bleu cheese-stuffed olive **14**

“REDCOAT RICKEY”

new amsterdam gin, fresh lime, ginger syrup, lavender bitters **13**

“THE SOUTHERNER”

jack daniels rye, fernet-branca, orange swath, angostura bitters **13**

“THE LOYALIST”

hendricks gin, lillet blanc, fresh lemon, chamomile tea syrup **13**

beer list

DRAFTS

BLUE MOON BELGIAN WHITE

witbier, colorado, abv 5.4% **7**

GOOSE ISLAND GREEN LINE

american pale ale, chicago, abv 5.4% **7**

KROMBACHER

pilsener, germany, abv 4.8% **7**

LAGUNITAS IPA

american ipa, chicago, abv 6.2% **7**

REVOLUTION ANTI-HERO

american ipa, chicago, abv 6.5% **7**

STELLA ARTOIS

euro pale lager, belgium, abv 5.0% **7**

TOCAYO HOMINY

white ale, illinois, abv 5.5% **7**

DOMESTIC LAGERS

BROOKLYN LAGER

traditional lager style, new york, abv 5.2% **6**

BUDWEISER

american lager, missouri, abv 5.0% **5**

BUD LIGHT

light lager, missouri, abv 4.2% **5**

COORS LIGHT

light lager, wisconsin, abv 4.2% **5**

MILLER LITE

light lager, wisconsin, abv 4.17% **5**

IMPORT LAGERS

HEINEKEN

euro pale lager, netherlands, abv 5.0% **6**

CORONA

pale lager, mexico, abv 4.6% **6**

DARK

HOFBRAU DUNKEL

dark amber lager, germany, abv 5.5% **7**

GUINNESS

irish dry stout, ireland, abv 5.6% **8**

LEFT HAND MILK STOUT

sweet stout, colorado, abv 6.0% **7**

LOCAL

5 RABBIT GOLDEN ALE

american blonde ale, illinois, abv 5.5% **7**

AROUND THE BEND VILLAINOUS

american ipa, chicago, abv 6.2% **7**

GOOSE ISLAND 312

american pale wheat ale, chicago, abv 4.2% **6**

GOOSE ISLAND SOFIE

farmhouse ale, chicago, abv 6.5% **9**

HALF ACRE DAISY CUTTER

american pale ale, chicago, abv 5.2% **8**

MAPLEWOOD PULASKI PILS

german pilsner, chicago, abv 5.10% **8**

REVOLUTION BREWING

rotating seasonal selection, chicago **MKT**

WHINER LE TUB

wild saison, chicago, abv 6.4% **8**

ALES & IPAS

3 FLOYDS ALPHA KING

american pale ale, indiana, abv 6.6% **7**

3 FLOYDS GUMBALLHEAD

american pale wheat ale, indiana, abv 4.5% **7**

3 FLOYDS ZOMBIE DUST

american pale ale, indiana, abv 6.2% **8**
(limited availability)

DELIRIUM TREMENS

belgian pale ale, belgium, abv 8.5% **11**

FOUNDERS ALL DAY

ipa, michigan, abv 4.7% **6**

CIDERS

CRISPIN CIDER

hard cider, minnesota, abv 5.0% **6**

ORIGINAL SIN ROSÉ CIDER

dry rosé cider, new york, abv 6.5% **8**

PACIFIC COAST CIDER WITH PINOT GRIGIO

dry cider, california, abv 5.5% **9**

wines by the glass

BUBBLES

LA MARCA PROSECCO,

veneto, italy **SPLIT 10**

CHANDON BRUT,

california **SPLIT 11**

ROTARI ROSÉ,

trentodoc, italy **SPLIT 12**

MOËT & CHANDON

CHAMPAGNE, champagne, france **SPLIT 19**

CHARDONNAY

STORY POINT,

sonoma county **9**

BECKON,

sonoma county **11**

SONOMA CUTRER,

russian river **14**

PINOT GRIGIO

PLACIDO,

primavera, italy **10**

MACMURRAY RANCH

PINOT GRIS, central coast **13**

SANTA MARGHERITA,

friuli, italy **16**

SAUVIGNON BLANC

CHARLES KRUG,

napa **10**

WHITEHAVEN,

new zealand **13**

INTERESTING WHITES

LEONARD KREUSCH

RIESLING, mosel, germany **10**

ROSATELLO MOSCATO,

provincia di pavi, italy **10**

ROSÉ

LOVE DRUNK,

willamette valley **12**

FLEUR DE MER,

côtes de provenance, france **13**

PINOT NOIR

SEA GLASS,

santa barbara **9**

MACMURRAY RANCH,

central coast **12**

SONOMA CUTRER,

sonoma **14**

MERLOT

SOVERAIN,

alexander valley **11**

PASO CREEK,

paso robles **12**

CABERNET SAUVIGNON

LIBERATED,

sonoma county **10**

GHOST PINES,

napa **14**

NEWTON RED LABEL,

napa **16**

MT. VEEDER,

napa **19**

MALBEC

DISEÑO MALBEC,

mendoza, argentina **10**

FERRARI CARANO

SIENA SANGIOVESE-MALBEC, sonoma **14**

INTERESTING REDS

BANFI CHIANTI

CLASSICO, tuscan, italy **11**

RAVENSWOOD

ZINFANDEL, lodi **11**

DAVID MICHAEL “PETITE

PETIT” PETITE SYRAH, lodi **13**

RUTHERFORD RANCH 2

RANGE RED BLEND, napa **14**

BRANCAIA TRE

RED BLEND, toscana, italy **15**

planning an event?

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