

appetizers

ARTISAN CHARCUTERIE & CHEESE BOARD...MKT
chef's choice of hand-crafted meats and cheeses

PAN-SEARED SCALLOPS.....16
corn relish, pancetta, old bay butter sauce

POINT JUDITH CALAMARI.....14
lemon aioli, cocktail sauce

ROASTED BEET SALAD.....14
arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto

NEW ENGLAND CRAB CAKE.....18
satsuma orange, avocado-lime relish, old bay aioli

CRISPY ARTICHOKE HEARTS.....13
smoked paprika-cilantro aioli, tomato jam

CHIMICHURRI FILET SKEWERS.....18
red and green pepper, artichoke hearts, tomato

BRUSCHETTA.....12
marinated tomatoes, buffalo mozzarella, basil, baguette crostini

soup & salads

DAILY MARKET SOUP.....MKT

N'AWLINS SEAFOOD GUMBO OR FRENCH ONION.....5 CUP 8 BOWL

CLASSIC CAESAR.....8 HALF 11 FULL
parmesan breadsticks, anchovies, oven-dried tomatoes

THE GRILLROOM SALAD.....9
mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette

WEDGE.....8
apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg

WALDORF.....12
red and green apple, spring mix, celery, raisins, walnuts, orange, lemon-poppysseed dressing

HEIRLOOM TOMATO & BUFFALO MOZZARELLA...16
roasted red pepper, pesto, balsamic glaze, extra virgin olive oil

NIÇOISE.....21
seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies

MARINATED STEAK COBB.....22
mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette

GRILLED PEAR & GOAT CHEESE.....12
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppysseed vinaigrette

SOUTHWEST.....14
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

THE GRILLROOM

CHOPHOUSE & WINEBAR

raw & chilled seafood

SIGNATURE SEAFOOD SELECTION.....MKT
half lobster tail, chilled jumbo shrimp, seafood ceviche, crab leg, east and west coast oysters, miso aioli, horseradish cocktail sauce, champagne vinaigrette

HALF SHELL OYSTERS EAST & WEST COAST.....3 EA 16 SIX
champagne vinaigrette, house-made hot sauce

CHILLED JUMBO SHRIMP COCKTAIL.....16
horseradish cocktail, mustard sauce

TUNA TARTARE.....17
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli

meat & chops

We proudly serve USDA Prime steaks, broiled at 1200 degrees and served with a roasted garlic head and natural au jus.

8 oz. SINGLE-CUT FILET MIGNON.....34	
18 oz. PRIME T-BONE.....48	
16 oz. PRIME NEW YORK STRIP.....49	
12 oz. DOUBLE-CUT FILET MIGNON.....44	
14 oz. PRIME BONE-IN KANSAS CITY STRIP.....49	
10 oz. MARINATED FLAT IRON.....28	
18 oz. BUTCHER BLOCK PORK CHOP.....32	
22 oz. PRIME RIBEYE.....48	
THE GRILLROOM SIGNATURE STEAK...MKT Allen Brothers award-winning Prime steak	

<i>additions</i>	
6 oz. COLD WATER LOBSTER TAIL.....MKT	
CRAB LEG.....MKT	
BROWN BUTTER-BASTED JUMBO SHRIMP.....16	
OSCAR STYLE.....15	
HICKORY-SMOKED MUSHROOMS.....4	
GORGONZOLA CRUST.....4	

steak temperatures

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

steak sauces \$2 EACH

HORSERADISH	BÉARNAISE
ALMOND PESTO	ROQUEFORT
CHIMICHURRI	PEPPERCORN
RED WINE DEMI	

entrées

LEMON-ROSEMARY HALF CHICKEN.....19
baby marble potatoes, capers, garlic, lemon-rosemary sauce

SEARED ORGANIC SALMON.....26
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze

HERB-CRUSTED WHITEFISH.....21
artichoke hearts, broccolini, marble potatoes, garlic, pomodoro broth

CARBONARA.....18
spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns

SPICY RIGATONI & SAUSAGE.....22
smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce

SESAME SEED AHI TUNA.....32
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice

GRILLED PORK CHOP.....28
sangria-poached pear, honey-roasted baby carrots, pear demi-glaze

mac & cheese

our signature macaroni and cheese recipe served 5 ways

TRADITIONAL FOUR-CHEESE BLEND.....10

BBQ PULLED PORK.....12

GARDEN VEGETABLE.....11

SPICY CRAB.....16

LOBSTER-TRUFFLE.....24

sides & vegetables

STEAMED OR GRILLED ASPARAGUS.....8
lemon wedge

STEAMED OR SAUTÉED GREEN BEANS.....8

CRISPY BRUSSEL SPROUTS.....8
pancetta, parmesan

HICKORY-SMOKED MUSHROOMS & ONIONS.....8
veal demi sauce

BROCCOLINI-SPINACH DUO.....8
olive oil, roasted garlic

CRISPY BABY MARBLE POTATOES.....8
parmesan, herbs

BUTTERY YUKON MASHED POTATOES.....8

GIANT BAKED POTATO.....8
sour cream, cream cheese butter

"LOADED" 11

SWEET POTATO FRIES.....8

FRENCH FRIES.....7

ask about sweets!

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. © October 2018 www.Grillroom-Chicago.com

beer list

DRAFTS

ROTATING

seasonal, ask your server 7

BLUE MOON BELGIAN WHITE

witbier, colorado, abv 5.4% 7

GOOSE ISLAND GREEN LINE

american pale ale, chicago, abv 5.4% 7

HALF ACRE DAISY CUTTER

pale ale, chicago, abv 5.2% 7

LAGUNITAS SUMPIN SUMPIN

pale wheat ale, chicago, abv 7.5% 7

KROMBACHER

pilsener, germany, abv 4.8% 7

REVOLUTION ANTI-HERO

american ipa, chicago, abv 6.5% 7

STELLA ARTOIS

euro pale lager, belgium, abv 5.0% 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

MODELO ESPECIAL

pilsner lager, mexico, abv 4.6% 6

DARK

GUINNESS

irish dry stout, ireland, abv 5.6% 8

HOFBRAU DUNKEL

dark amber lager, germany, abv 5.5% 7

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

HALF ACRE TUNA (TALLBOY)

session ale, chicago, abv 6.2% 8

MAPLEWOOD PULASKI PILS (TALLBOY)

german pilsner, chicago, abv 5.1% 8

REVOLUTION EUGENE

porter, chicago, abv 6.8% 7

RIGHT BEE CIDER

dry cider, chicago, abv 6.5% 7

WHINER MIAOU

belgian wheat, chicago, abv 6.5% 7

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

CIDERS

CRISPIN CIDER

hard cider, minnesota, abv 5.0% 6

ORIGINAL SIN ROSÉ CIDER

dry rosé cider, new york, abv 6.5% 8

VICTORY SOUR MONKEY

wild ale, pennsylvania, abv 9.5% 9

cocktails

LOCAL TALENT

AARON 'BURRRR'

ch distillery bourbon, apple cider, sherry,
giffard orgeat (contains almonds), fresh lemon 12

DRINK THE REVOLUTION

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

THE MATINEE

two brothers gin, italicus liqueur, blueberry puree,
fresh lime, cardamom bitters 12

ROCKS

A PERFECT UNION SANGRIA

rotating selection of seasonal
fruits, wine and spirits 11

THE PLAYWRIGHT

zubrowka bisongrass vodka,
giffard apricot, passionfruit
puree, fresh lemon 12

HAMILTON'S HURRICANE

passionfruit rum, silver
rum, campari, fresh
lemon, pineapple 12

THE CASTAWAY

flor de cana 4 year rum,
cherry liqueur, coconut, fresh
lime, aromatic bitters 12

KING'S MULE

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

NO ROCKS

STANDING OVATION

bacardi dragonberry, st.
germain, fresh lemon,
grapefruit, prosecco 12

THE LOYALIST

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

ELIZA'S SONG

xicarú mezcal, milagro silver
tequila, priqly liqueur, raspberry
puree, fresh lime, orange
bitters, firewater bitters 13

HAMIL-"TEENY"

tito's vodka, olive brine,
bleu cheese-stuffed olive 14

THE TREASURY

gentleman jack, sweet vermouth,
campari, orange bitters 13

wines by the glass

BUBBLES

LA MARCA PROSECCO,

veneto, italy 187 ML SPLIT 11

CHANDON BRUT,

california 187 ML SPLIT 11

MIONETTO ROSÉ,

d.o.c., italy 187 ML SPLIT 11

MOËT & CHANDON CHAMPAGNE,

champagne, france 187 ML SPLIT 19

CHARDONNAY

OYSTER BAY UNOAKED,

new zealand 10

TALBOT,

kali hart monterey 12

MER SOLEIL,

santa barbara 14

PINOT GRIGIO

PLACIDO,

primavera, italy 10

TIAMO ORGANIC,

veneto, italy 12

SANTA MARGHERITA,

friuli, italy 16

CHARLES KRUG,

napa 10

WHITEHAVEN,

new zealand 13

FROG'S LEAP,

rutherford 375 ML 1/2 BOTTLE 27

INTERESTING WHITES

LEONARD KREUSCH RIESLING,

mosel, germany 10

MIONETTO MOSCATO,

italy 187 ML SPLIT 11

THE PRISONER 'BLINDFOLD',

california 15

LOVE DRUNK,

willamette valley 12

FLEUR DE MER,

côtes de provenance, france 14

PINOT NOIR

SEA GLASS,

santa barbara 10

MEIOMI,

tri-appellation: santa barbara,
sonoma, monterey 13

ELK COVE,

willamette valley
375 ML 1/2 BOTTLE 29

PASO CREEK,

paso robles 12

CABERNET SAUVIGNON

SOVERAIN,

alexander valley 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,

tuscany, italy 11

HORSESHOES AND HAND GRENADES RED BLEND,

willamette valley 12

MICHAEL DAVID 'PETITE PETIT' PETITE SYRAH,

lodi 13

FERRARI CARANO ZINFANDEL,

dry creek 14

BRANCAIA TRE SUPER TUSCAN,

toscana, italy 15

planning an event?

let our professionals plan your next special event
events@grillroom-chicago.com