

# THE GRILLROOM

CHOPHOUSE & WINEBAR

## appetizers

<b>ARTISAN CHARCUTERIE &amp; CHEESE BOARD</b> .....MKT
chef's choice of hand-crafted meats and cheeses
<b>PAN-SEARED SCALLOPS</b> .....16
corn relish, pancetta, old bay butter sauce
<b>POINT JUDITH CALAMARI</b> .....13
lemon aioli, cocktail sauce
<b>CRISPY ARTICHOKE HEARTS</b> .....13
smoked paprika-cilantro aioli, tomato jam
<b>ROASTED BEET SALAD</b> .....14
arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto
<b>NEW ENGLAND CRAB CAKE</b> .....18
satsuma orange, avocado-lime relish, old bay aioli
<b>CHIMICHURRI FILET SKEWERS</b> .....18
red and green pepper, artichoke hearts, tomato
<b>BRUSCHETTA</b> .....12
marinated tomatoes, buffalo mozzarella, basil, baguette crostini

## sandwiches

<b>SMOKED CHICKEN CLUB</b> .....14
bacon, honey mustard aioli, smoked gouda, lettuce, tomato, onion, multi-grain bread, fries
<b>AHI TUNA BLT</b> .....18
five-spice mayo, bacon, lettuce, tomato, multi-grain bread, sweet potato fries
<b>FRENCH DIP</b> .....18
shaved ribeye, smoked mozzarella, horseradish sauce, au jus, toasted baguette, fries
<b>CRAB CAKE SANDWICH</b> .....18
bacon, old bay aioli, guacamole, brioche, fries
<b>CAPRESE SANDWICH</b> .....14
heirloom tomato, buffalo mozzarella, roasted red pepper, pesto, arugula, balsamic glaze, brioche, sweet potato fries
<b>ATLANTIC COD REUBEN</b> .....18
lightly breaded and seared atlantic cod, spicy tartar slaw, tomato, pickles, rye bread, fries
<b>BBQ PULLED PORK</b> .....14
bbq sauce, cheddar fondue, fried onions, pickles, pretzel bun, fries
<b>THE GRILLROOM BURGER</b> .....15
double-cut pork belly, blue cheese, lettuce, tomato, pretzel bun, fries
<b>PRIME BURGER</b> .....13
lettuce, tomato, pretzel bun, fries
<b>W/ CHEESE</b> 15
<b>BLACK BEAN BURGER</b> .....14
chipotle mayo, roasted poblano pepper, avocado, lettuce, tomato, wheat kaiser, sweet potato fries

## mac & cheese

our signature macaroni and cheese recipe served 5 ways

<b>TRADITIONAL FOUR-CHEESE BLEND</b> .....10
<b>BBQ PULLED PORK</b> .....12
<b>GARDEN VEGETABLE</b> .....11
<b>SPICY CRAB</b> .....16
<b>LOBSTER-TRUFFLE</b> .....24

## sides & vegetables

<b>STEAMED OR GRILLED ASPARAGUS</b> .....8
lemon wedge
<b>STEAMED OR SAUTÉED GREEN BEANS</b> .....8
<b>CRISPY BRUSSEL SPROUTS</b> .....8
pancetta, parmesan
<b>HICKORY-SMOKED MUSHROOMS &amp; ONIONS</b> .....8
veal demi sauce
<b>BROCCOLINI-SPINACH DUO</b> .....8
olive oil, roasted garlic
<b>CRISPY BABY MARBLE POTATOES</b> .....8
parmesan, herbs
<b>BUTTERY YUKON MASHED POTATOES</b> .....8
<b>GIANT BAKED POTATO</b> .....8
sour cream, cream cheese butter
<b>SWEET POTATO FRIES</b> .....8
"LOADED" 11

## meat & chops

<b>8 OZ. SINGLE-CUT FILET MIGNON</b> .....34
<b>18 OZ. PRIME T-BONE</b> .....48
<b>16 OZ. PRIME NEW YORK STRIP</b> .....49
<b>14 OZ. PRIME BONE-IN KANSAS CITY STRIP</b> .....49
<b>10 OZ. MARINATED FLAT IRON</b> .....28
<b>22 OZ. PRIME RIBEYE</b> .....48
<b>THE GRILLROOM SIGNATURE STEAK</b> .....MKT
Allen Brothers award-winning Prime steak

## raw & chilled seafood

<b>HALF SHELL OYSTERS EAST &amp; WEST COAST</b> .....3 EA 16 SIX
champagne vinaigrette, house-made hot sauce
<b>SIGNATURE SEAFOOD SELECTION</b> .....MKT
half lobster tail, chilled jumbo shrimp, seafood ceviche, crab leg, east and west coast oysters, miso aioli, horseradish cocktail sauce, champagne vinaigrette
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> .....16
horseradish cocktail, mustard sauce
<b>TUNA TARTARE</b> .....17
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli

## soup & salads

<b>DAILY MARKET SOUP</b> .....MKT
<b>N'AWLINS SEAFOOD GUMBO OR FRENCH ONION</b> .....5 CUP 8 BOWL
<b>CLASSIC CAESAR</b> .....8 HALF 11 FULL
parmesan breadsticks, anchovies, oven-dried tomatoes
<b>THE GRILLROOM SALAD</b> .....9
mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette
<b>WEDGE</b> .....8
apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg
<b>WALDORF</b> .....12
red and green apple, spring mix, celery, raisins, walnuts, orange, lemon-poppseed dressing
<b>HEIRLOOM TOMATO &amp; BUFFALO MOZZARELLA</b> .....16
roasted red pepper, pesto, balsamic glaze, extra virgin olive oil
<b>NIÇOISE</b> .....21
seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies
<b>MARINATED STEAK COBB</b> .....22
mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette
<b>GRILLED PEAR &amp; GOAT CHEESE</b> .....12
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppseed vinaigrette
<b>SOUTHWEST</b> .....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

## entrées

<b>LEMON-ROSEMARY HALF CHICKEN</b> .....19
baby marble potatoes, capers, garlic, lemon-rosemary sauce
<b>SEARED ORGANIC SALMON</b> .....24
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze
<b>HERB-CRUSTED WHITEFISH</b> .....19
artichoke hearts, broccolini, marble potatoes, garlic, pomodoro broth
<b>CARBONARA</b> .....18
spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns
<b>SPICY RIGATONI &amp; SAUSAGE</b> .....22
smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce
<b>SESAME SEED AHI TUNA</b> .....32
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice
<b>GRILLED PORK CHOP</b> .....24
sangria-poached pear, honey-roasted baby carrots, pear demi-glaze

### steak additions

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

### steak sauces \$2 EACH

<b>BÉARNAISE</b>	<b>HORSERADISH</b>
<b>ROQUEFORT</b>	<b>ALMOND PESTO</b>
<b>PEPPERCORN</b>	<b>CHIMICHURRI</b>
<b>RED WINE DEMI</b>	

### temperatures

<b>RARE</b>	red, cool center
<b>MEDIUM RARE</b>	red, warm center
<b>MEDIUM</b>	pink, hot center
<b>MEDIUM WELL</b>	hot, slightly pink center
<b>WELL DONE</b>	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. © October 2018 www.Grillroom-Chicago.com

## 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

## 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

## 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

xicaru mezcal, milagro silver tequila,  
prigly 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

## 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 &amp; 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

## 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

## SAUVIGNON BLANC

## 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

## ROSÉ

## 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

## MERLOT

## 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