

## 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, herb salad

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

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

## soup & salads

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

**DAILY MARKET SOUP.....MKT**

**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, 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

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

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

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

## meat & chops

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

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

### steak 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

### steak sauces 2 EA

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

## additions

**OSCAR STYLE.....15**

**6 oz. COLD WATER LOBSTER TAIL.....MKT**

**BROWN BUTTER-BASTED**

**JUMBO SHRIMP.....16**

**HICKORY-SMOKED MUSHROOMS.....4**

**GORGONZOLA CRUST.....4**

## 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**

**SAUTÉED 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. © February 2018 www.Grillroom-Chicago.com

## 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**  
witbier, 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**

## cocktails

### 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**

### 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**

### CHILLED UP

**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**

**“GENTLEMAN’S AGREEMENT”**  
gentleman jack, amaretto, fresh lemon, grapefruit juice, orange bitters **14**

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## 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,**  
toscan, italy **15**