

THE GRILLROOM

CHOPHOUSE & WINEBAR

appetizers

ARTISAN CHARCUTERIE & CHEESE BOARD*MKT	
chef's choice of hand-crafted meats and cheeses	
ROASTED BEET SALAD14	
arugula, spinach, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto	
POINT JUDITH CALAMARI14	
homemade marinara, cocktail sauce	
PAN-SEARED SCALLOPS16	
corn relish, pancetta, lemon butter sauce	
NEW ENGLAND CRAB CAKE18	
satsuma orange, avocado-lime relish, tartar sauce	
CHIMICHURRI FILET SKEWERS18	
red and green peppers, mushrooms, tomato	
CARPACCIO*15	
thinly sliced filet, arugula, fennel, shaved parmesan, fried capers, lemon crème drizzle	
BRUSCHETTA12	
marinated tomatoes, buffalo mozzarella, basil, baguette crostini	
CRISPY ARTICHOKE HEARTS13	
smoked paprika-cilantro aioli, tomato jam	

sandwiches

SMOKED CHICKEN CLUB14	
bacon, smoked gouda, lettuce, tomato, onion, honey mustard aioli, multi-grain bread, fries	
CHICKEN PARMESAN SANDWICH16	
breaded chicken breast, homemade marinara, mozzarella cheese, texas toast, fries	
AHI TUNA BLT*18	
bacon, lettuce, tomato, five-spice aioli, multi-grain bread, sweet potato fries	
CRAB CAKE SANDWICH18	
bacon, tartar sauce, guacamole, brioche, fries	
BLACKENED TILAPIA SANDWICH16	
avocado, tomato, romaine, cilantro-lime aioli, texas toast, fries	
SHRIMP PO' BOY18	
tempura-fried shrimp, tomato, coleslaw, dill-mustard aioli, baguette, fries	
FRENCH DIP18	
shaved ribeye, smoked mozzarella, horseradish sauce, toasted baguette, au jus, fries	
BBQ PULLED PORK14	
BBQ sauce, cheddar fondue, fried onions, pickles, pretzel bun, fries	
PRIME BURGER13	
lettuce, tomato, onion, pretzel bun, fries	
	W/ CHEESE 15
COWBOY BURGER16	
BBQ sauce, bacon, blue cheese, lettuce, tomato, fried onions, brioche bun, fries	
BLACK BEAN BURGER14	
roasted poblano peppers, avocado, lettuce, tomato, chipotle aioli, wheat kaiser, sweet potato fries	

sides & vegetables

MAC & CHEESE10	
traditional four cheese	
<i>add:</i> veggies 2, pulled pork 4, truffle 6	
STEAMED OR SAUTÉED GREEN BEANS8	
STEAMED OR GRILLED ASPARAGUS8	
lemon wedge	
BROCCOLINI-SPINACH DUO8	
olive oil, roasted garlic	
CRISPY BRUSSEL SPROUTS8	
pancetta, parmesan	
HICKORY-SMOKED MUSHROOMS & ONIONS8	
veal demi sauce	
SWEET POTATO FRIES8	
BUTTERY YUKON MASHED POTATOES8	
CRISPY BABY MARBLE POTATOES8	
parmesan, herbs	
GIANT BAKED POTATO8	
sour cream, cream cheese butter	
"LOADED" GIANT BAKED POTATO11	
bacon, cheddar cheese, chives, sour cream, cream cheese butter	

meat & chops

8 OZ. SINGLE-CUT FILET MIGNON35	
10 OZ. FLAT IRON28	
14 OZ. BONE-IN KANSAS CITY STRIP49	
16 OZ. NEW YORK STRIP49	
18 OZ. T-BONE49	
14 OZ. BONE-IN RIBEYE44	
22 OZ. RIBEYE49	
THE GRILLROOM SIGNATURE STEAKMKT	
Allen Brothers award-winning Prime steak	

raw & chilled seafood

HALF SHELL OYSTERS EAST & WEST COAST*EACH 3 SIX 16	
fresh horseradish, cocktail sauce	
SIGNATURE SEAFOOD SELECTION*MKT	
half lobster tail, chilled jumbo shrimp, seafood ceviche, east and west coast oysters, miso aioli, fresh horseradish, cocktail sauce	
CHILLED JUMBO SHRIMP COCKTAIL*16	
horseradish cocktail, mustard sauce	
TUNA TARTARE*18	
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli	

soup & salads

DAILY MARKET SOUPMKT	
N'AWLINS SEAFOOD GUMBO OR FRENCH ONIONCUP 5 BOWL 8	
CLASSIC CAESAR*HALF 9 FULL 12	
parmesan breadsticks, anchovies, oven-dried tomatoes	
THE GRILLROOM SALAD10	
mixed greens, cucumbers, tomatoes, carrots, onions, radishes, croutons, herb vinaigrette	
WEDGE8	
applewood-smoked bacon, maytag blue cheese, tomatoes, cucumbers, hard-boiled egg	
GRILLED PEAR & GOAT CHEESE13	
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppyseed vinaigrette	
SOUTHWEST15	
grilled chicken, mixed greens, grape tomatoes, avocado, roasted poblano peppers, black bean-corn relish, queso fresco, crispy tortilla strips, chipotle ranch	
ASIAN CHICKEN16	
pulled chicken, red and green bell peppers, red onions, carrots, bean sprouts, green onions, ginger soy dressing, fried wontons <i>(no substitutions or modifications)</i>	
TOMATO & BUFFALO MOZZARELLA16	
roasted red peppers, pesto, balsamic glaze, extra virgin olive oil	
NIÇOISE*21	
seared ahi tuna, mixed greens, haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies	
MARINATED STEAK COBB22	
mixed greens, tomatoes, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette	

add to any salad

CHICKEN 5 STEAK 9 SHRIMP 9
ORGANIC SALMON 9 SEARED TUNA* 9

entrées

DAILY QUINOA BOWLMKT	
<i>ask your server about today's market ingredients</i>	
ALFREDO FARFALLE PASTA16	
mushrooms, asparagus, sun-dried tomatoes, parmesan, alfredo sauce	
<i>add protein:</i> chicken 5, shrimp 9, salmon 9, tuna 9, steak 9	
CARBONARA19	
spaghetti, pancetta, cheese, garlic, peas, cracked peppercorns, fried egg	
LEMON-ROSEMARY HALF CHICKEN20	
baby marble potatoes, capers, garlic, lemon-rosemary sauce	
SEARED ORGANIC SALMON25	
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze	
HERB-CRUSTED WHITEFISH20	
artichoke hearts, broccolini, marble potatoes, garlic, pomodoro broth	
SESAME SEED AHI TUNA*32	
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice, soy glaze	
GRILLED PORK CHOP28	
truffle mashed potatoes, green beans, peppercorn sauce	

steak additions

GORGONZOLA CRUST5	
HICKORY-SMOKED MUSHROOMS5	
OSCAR STYLE*15	
asparagus, crab, béarnaise	
BROWN BUTTER-BASTED JUMBO SHRIMP16	
6 OZ. COLD WATER LOBSTER TAILMKT	

steak sauces \$2 EACH

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. © September 2019 www.Grillroom-Chicago.com

local talent

HAVE A FEW

FEW bourbon, fresh grapefruit, raspberry simple syrup **12**

THE AUDITION

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

MATINEE ALL DAY

2 brothers gin, italicus liqueur, blueberry purée, fresh lime, cardamom bitters **12**

STARLET

butterfly pea flower-infused tequila, orange liqueur, fresh lime, salted rim **13**

SANGRIA ENSEMBLE

rotating selection of seasonal fruits, wine, and spirits **11**

THE PLAYWRIGHT

zubrowka bisongrass vodka, giffard apricot, passionfruit purée, fresh lemon **12**

PUNCHLINE

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

GREEN ROOM

milagro silver tequila, pineapple, jalapeño, fresh lime, agave nectar **13**

LIMELIGHT

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

SMASH HIT

hendricks gin, tito's vodka, strawberries, basil, fresh lime **13**

THE DIRTY LYRIC

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

SUITE SEAT

gentleman jack, giffard banana, campari, sweet vermouth **13**

STANDING OVATION

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

beer list

DRAFTS

ROTATING

seasonal, ask your server **7**

BLUE MOON BELGIAN WHITE

witbier, colorado, abv 5.5% **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

pilsner, 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, colorado, abv 4.2% **5**

MILLER LITE

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

IMPORT LAGERS

CORONA

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

HEINEKEN

euro pale lager, netherlands, abv 5.0% **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

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

LOCAL

5 RABBIT

golden ale, illinois, abv 5.3% **7**

FINCH'S TACOCAT

kettle sour, chicago, abv 5.0% **7**

GOOSE ISLAND 312

pale wheat ale, chicago, abv 4.2% **7**

NOON WHISTLE

FUZZY SMACK
berliner weiss with peach, chicago, abv 5.9% **7**

MAPLEWOOD

SON OF JUICE (TALLBOY)
hazy ipa, chicago, abv 7.0% **8**

LAGROW ORGANIC

BEER CO.
citra blonde ale, chicago, abv 5.5% **7**

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)

CIGAR CITY MADURO

brown ale, florida, abv 5.5% **7**

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**

rocks

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**

MIONETTO MOSCATO

italy **187 ML SPLIT 11**

MOËT & CHANDON CHAMPAGNE

champagne, france **187 ML SPLIT 19**

CHARDONNAY

OYSTER BAY

new zealand **10**

MER SOLEIL

santa barbara **14**

PINOT GRIGIO

PLACIDO,

primavera, italy **10**

TIAMO ORGANIC,

veneto, italy **12**

SANTA MARGHERITA,

friuli, italy **16**

SAUVIGNON BLANC

HESS 'SHIRTTAIL'

north coast **10**

WHITEHAVEN

new zealand **13**

FROG'S LEAP

rutherford **375 ML 1/2 BOTTLE 29**

INTERESTING WHITES

LEONARD KREUSCH RIESLING

mosel, germany **10**

BODEGA COLOME TORRONTES

salta, argentina **10**

ROSÉ

LOVE DRUNK

willamette valley **12**

FLEUR DE MER

côtes de provence, 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 31**

MERLOT

PASO CREEK

paso robles **12**

CABERNET SAUVIGNON

SOVERAIN

alexander valley **10**

BONANZA, BY CAYMUS

california **12**

GHOST PINES

napa **14**

NEWTON 'SKYSIDE' RED LABEL

north coast **17**

MALBEC/MALBEC BLENDS

TERRAZAS 'ALTOS DEL PLATA'

mendoza, argentina **10**

FERRARI-CARANO SIENA SANGIOVESE-MALBEC

sonoma **14**

INTERESTING REDS

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 team plan your next special event
events@grillroom-chicago.com