

THE *Hand*
& THE
Eye

STARTERS

GREEN EGGS & HAM | 12  

deviled eggs, crispy prosciutto, herb mousse

BURRATA & CHERRIES | 24   

*buffalo milk burrata, sour cherry preserves,
add prosciutto 16*

SHRIMP COCKTAIL | 28   

poached jumbo shrimp, spicy cocktail sauce, lemon

BACON WRAPPED MEDJOO DATES | 16  

Nueske's bacon, goat cheese, hot honey

PRIME BEEF CARPACCIO* | 28  

*arugula, Urfa chili, Parmigiano Reggiano,
Laudemio Frescobaldi olive oil*



RELISH PLATE | 26  

*raw & pickled vegetables, Hook's 5 year cheddar spread,
salami, olives, sesame crackers*

YELLOWFIN TUNA CRUDO* | 27   

raw sliced tuna, citrus, fennel pollen, mint



SALADS

KALE | 17  

*Tuscan kale, baby spinach, mixed seeds, egg, Manchego,
lemon vinaigrette*

CAESAR | 18 

*romaine, chicories, Parmigiano Reggiano, garlic croutons,
classic caesar dressing*

BLTA | 22  

*baby gem, Nueske's bacon, avocado, tomatoes, soft boiled egg,
smoked bleu, dill ranch*

CHOPPED VEGETABLE | 12   

mixed lettuces, spring vegetables, herbs, red wine vinaigrette

REALLY GREAT BREAD

ROSEMARY FOCACCIA | 9   

Laudemio Frescobaldi olive oil, sea salt

BLACK TRUFFLE PARKER HOUSE ROLLS | 18  

black truffle butter, Parmigiano Reggiano, garlic



ENTREES

WILD ALASKAN HALIBUT | 56   

*pan seared halibut, cured cherry tomatoes, kalamata olives,
fregola, preserved lemon*

ORA KING SALMON* | 43  

crispy capers, brown butter, sherry, herb salad

CHICKEN VESUVIO | 32  

*marinated Amish chicken breast, crispy russet potatoes,
English peas, chicken jus*

TH&TE BURGER* | 28  

*7 oz Angus beef, charred onions, Cooper's sharp cheese,
magic sauce, pretzel bun, french fries*

CHICAGO TENDERLOIN* | 64   

8 oz center-cut filet, red watercress, bone marrow béarnaise

PRIME RIBEYE* | 82   

16 oz prime ribeye, housemade giardiniera, horseradish crème

BUCATINI | 29  

zucchini, provolone piccante, basil

EGGPLANT ROLLATINI | 27   

vegan ricotta, cherry tomato sauce, petite basil

SIDES

WHIPPED POTATOES | 14   

50/50, chives

FRENCH FRIES | 11   

magic sauce, sea salt

ONION BRICK | 16 

crispy onions, smoky ranch

HEN OF THE WOODS MUSHROOM | 16   

roasted garlic, crème fraiche, garlic breadcrumbs

GRILLED ASPARAGUS | 16   

Laudemio Frescobaldi olive oil, sea salt, lemon

DESSERT

SUNDAE | 15  

vanilla bean ice cream, magic shell, caramel popcorn

GRASSHOPPER BAKED ALASKA | 19  

*mint chocolate chip ice cream, chocolate cake,
toasted swiss meringue*

EADIE'S CARROT CAKE | 19 

cream cheese frosting, pecans, warm spices

DECADENT CHOCOLATE CAKE | 23 

three layer dark chocolate cake

WARM BROOKIE | 17 

*chocolate brownie & chocolate chip cookie,
vanilla bean ice cream, salted caramel, walnuts*

SORBET | 9   

raspberry lemonade

Add Ice Cream À La Mode +7

 vegetarian |  vegan |  gluten free |  nut free |  dairy free

Anything in yellow means it can be made free of that allergen with an alteration.

**Note: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.*

MANSION CLASSICS

THE SPADE | 22

maker's mark, cocchi torino, paesani liquirizia, ayiti fey anme forest bitter, aztec chocolate bitters

THE CLUB | 13

skeptic vodka, lemon, cucumber, mint, marolo milla chamomile grappa

THE HEART | 15

empress gin, tonic, lime

THE DIAMOND | 18

codigo blanco, raspberry & lime oleo saccharum, black sea salt

SPIRIT FREE

NATURAL DIAMOND | 15

raspberry & lime oleo saccharum, lime juice, soda

ACE (OF CLUBS) | 15

lemon, cucumber, mint, chamomile, tonic

SPIRIT FREE HEART | 13

empress O.O, tonic, lime

AMARO FALSO | 12

st. agrestis

PHONY MEZCAL NEGRONI | 12

st. agrestis

PHONY WHITE NEGRONI | 12

st. agrestis

COLISEUM & MONARCH SPECIALTY

GLOBAL HARMONY | 17

haku vodka, dimmi, cappelletti aperitivo, cremant

MANSION SECRETS | 18

famous grouse, drambuie, lemon & ginger shrub, angostura, blueberry

FRENCH WATCH | 22

martell vsop blue swift, rockwell dry, luxardo maraschino, bigallet china-china

SPIRIT FREE

SECRETS | 16

lemon & ginger shrub, blueberry puree, soda

HOURLASS SPECIALTY

FUTURE | 19

monkey 47 gin, lemon, soda, cucumber air

OLD FLAME | 24

bushmills 12yr, angostura, demerara, orange, lemon, hickory smoke

CONSTANCE | 22

ginepraio mediterranean gin, baldoria bitter, rockwell dry, italicus

MYSTIC | 19

goat cheese washed nosotros mezcal, peach, campari, sage & herb syrup

SPIRIT FREE

THE MYTH | 17

peach puree, sage & rosemary syrup, lyre's italian orange, lyre's classico

VAULT SPECIALTY

UP & UP | 14

arette reposado, licor 43, espresso, coffee cherry extract

AFTERGLOW | 27

knob creek bourbon, st. germain, bordiga aperitivo, green chartreuse, rhubarb bitters

SPIRIT FREE

ALL RISE | 13

espresso, vanilla, coffee cherry extract

RED HERRING SPECIALTY

CHICAGO FIZZ | 19

porto dos santos ruby port, appleton estate signature blend rum, lemon, egg white, soda

FROMAGE TO A GREAT | 16

parmesan washed makers mark, amaro nonino, casoni 1814 aperitivo, lemon

BEER

HAZY DIPA | 12

*bughouse, hop butcher for the world
LOCAL CHICAGO

LAGER | 10

*butcher gold, hop butcher for the world
LOCAL CHICAGO

FRUITED SOUR | 12

old irving, cushy

NON-ALCOHOLIC

STELLA ARTOIS | 6

O.O

WATERMELON HOP WATER | 10

*hop butcher for the world
LOCAL CHICAGO

WINE BY THE GLASS

WHITE

SAUVIGNON BLANC | 20/80

Cadre, Stone Blossom, Edna Valley, CALIFORNIA 2024

TURBIANA | 16/64

Ca' dei Frati, I Frati Lugana, Lombardia, ITALY 2024

CHARDONNAY | 22/88

Hartford Court, Russian River Valley, CALIFORNIA 2024

RED

PINOT NOIR | 20/80

Maison Noir, O.P.P., Willamette, OREGON 2023

CABERNET SAUVIGNON | 24/96

Thurston Wolfe, The Teacher, Horse Heaven Hills, WASHINGTON 2022

GRENAche | SYRAH | MOURVEDRE | 18/72

Mallea, Santa Barbara County, CALIFORNIA 2022

ROSE

GRENAche | CINSault | 18/72

Rose Gold, Côtes de Provence, FRANCE 2024

SPARKLING

CHENIN BLANC | CHARDONNAY | 16/64

Château Moncontour, Crémant de Loire, Loire Valley, FRANCE N.V.

BRUT CHAMPAGNE | 34/136

Inspiration 1818 by Billecart-Salmon, Champagne, FRANCE N.V.