ESTD | 1998

TAVERN ON RUSH

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

DINNER | FALL/WINTER | 2026

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19
extra-chilled pineapple-infused sneaky fox vodka

LIPSTICK & LIME 18
maestro dobel diamante cristalino tequila, cointreau, lime, white cranberry juice, basil, blanc de blancs

ESPRESSO MARTINI 18
grey goose vodka, bellissimo liquore al caffè, fresh espresso

PEACH PLEASE 18
patron reposado tequila, yuzu curaçao, peach, lemon, chareau aloe liqueur, blanc de blancs
energize it { ADD: red bull white peach +4 }

MANHATTAN 20
jefferson's rye, sweet vermouth

SPICY MANGO MARGARITA 18
mijenta blanco tequila, mango purée, lime juice, agave syrup, orange liqueur

TITO'S COSMO 19
tito's vodka, orange liqueur, cranberry juice, lime juice

VELVET EMBER 18
planterey cut & dry coconut rum, aperol, allspice bitters, demerara, lemon juice

PLANE & PETAL 19
high west bourbon, aperol, lemon, méxico místico 'licor de ven a mi', hibiscus liqueur, elderflower liqueur

THE AÑEJO AFFAIR 35
reserva da la familia private barrel añejo, agave nectar, angostura bitters

APEROL SPRITZ 17
aperol, prosecco, orange

PINK SLIP 20
hendrick's gin, lime, demerara, matchbook 'day trip' strawberry amaro, strawberry liqueur

OLD FASHIONED 19
knob creek bourbon, seiers orange bitters, seiers aromatic bitters

SLOW STEEP 22
whistlepig piggyback 6yr bourbon, cold-brewed black tea, soho lychee liqueur, lemon, seiers orange bitters, soda water, spritz of absinthe

THE ALTIUS MARTINI 50
grey goose altius vodka, caviar-stuffed olives, spritz of alpine botanicals

STARTERS

FETA HUMMUS 19
house-made hummus, basil marinated feta, roasted piquillo peppers, evoo, grilled pita

SHORT RIB CROQUETTES 26
crispy short rib croquettes, aji amarillo aïoli, grana padano, chives

SHORT RIB BAO BUNS 28
braised short rib, hoisin glaze, pickled cucumber, aji aïoli, cilantro, salsa criolla

GRILLED OCTOPUS 30
peruvian adobo, crispy potatoes, pepper relish, olive foam, fennel, micro cilantro

LUMP CRAB CAKE 34
rémoulade sauce, petite greens, chive oil

TUNA TARTARE* 28
chipotle aïoli, scallion, quinoa furikake, avocado, ponzu glaze, sesame oil, harvest crackers

HOKKAIDO SCALLOPS* 34
braised pork belly, cauliflower purée, edamame, miso glaze

CRISPY CALAMARI 24
cocktail sauce, lemon, garlic aïoli

RAW BAR

CHILLED LOBSTER
cocktail sauce, dijonnaise, lemon
38

SHRIMP COCKTAIL
cocktail sauce, lemon
28

Seafood TOWER*
seared tuna, king crab, lump crab, lobster tail, shrimp, oysters,
mignonette, cocktail sauce, dijonnaise, ginger ponzu, lime jalapeño sorbet, lemon, tabasco, ginger, wasabi
GRAND 165 | COLOSSAL 295

FRESH SHUCKED OYSTERS*
east & west coast oyster selection, lime jalapeño sorbet, herb mignonette, cocktail sauce, hot sauce, lemon
HALF DOZEN 29
DOZEN 58

[WE KINDLY ASK THAT YOU LIMIT YOUR DINING VISIT TO A MAXIMUM OF 2 HOURS SO THAT WE CAN ACCOMMODATE ALL GUESTS AND OFFER THE BEST POSSIBLE DINING EXPERIENCE | A 3% OPERATIONS FEE WILL BE ADDED TO ALL GUEST CHECKS TO HELP OFFSET RISING OPERATING COSTS. THIS FEE ALLOWS US TO LIMIT MENU PRICE INCREASES, IS NOT A GRATUITY OR TIP, AND MAY BE REMOVED UPON REQUEST | SPLIT PLATE FEE: $10 | A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE]

** please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SOUP & SALAD

{ *add:* chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (3 pcs): +15 }

SOUP OF THE DAY.....16
chef's selection

CAESAR SALAD.....18
garlic croutons, parmesan crisp, caesar dressing

BABY KALE & POACHED PEAR.....20
golden raisins, goat cheese, pickled onions, candied walnuts, pear-maple vinaigrette

GREEN GODDESS WEDGE SALAD.....22
iceberg lettuce, maytag blue cheese, heirloom tomatoes, red onions, maple pepper bacon, toasted garlic breadcrumbs, green goddess buttermilk dressing, chives

BURRATA SALAD.....28
roasted piloncillo-shoyu delicata squash, maple-chile pepitas, crispy sage, brown butter vinaigrette, balsamic, grilled sourdough

STEAKS*

USDA PRIME | GRILLED TO ORDER

PETITE FILET.....68
8 oz

FILET MIGNON.....78
10 oz

BONE-IN FILET.....90
14 oz

NEW YORK STRIP.....85
16 oz

RIBEYE CHOP.....98
22 oz

DRY-AGED NEW YORK STRIP.....92
16 oz

DRY-AGED RIBEYE.....99
18 oz

TOMAHAWK CHOP
– 40 oz –
195

LARGE FORMAT
serves TWO

CHATEAUBRIAND
– 32 oz –
200

FINAL TOUCHES:

lump crab 24 | lobster 38 | shrimp (3 pcs) 15

béarnaise 6 | chimichurri 6 | horseradish cream 6 | blue cheese 8 | au poivre 8

MAINS

CHAR-GRILLED LAMB CHOPS* — 79
16 oz

CORNISH HEN — 46
yukon potato purée, glazed baby carrots, king trumpet mushrooms

MEZZI RIGATONI — 48
braised short ribs, wild mushrooms, cipriani sauce, pecorino romano, fresh black truffles grated tableside

LINGUINE LOBSTER DIAVOLA — 58
cold water lobster, spicy tomato sauce, roasted garlic, basil

DOVER SOLE — 82
white wine, lemon, parsley, toasted almonds

MISO-GLAZED SALMON* — 49
parsnip purée, apple-ginger mostarda, brussels sprout petals

CHILEAN SEA BASS* — 65
kabayaki-glazed, grilled broccolini, lemon butter, crispy leeks, shiso

SIDES

MASCARPONE YUKON POTATO PURÉE.....16

CRISPY HEIRLOOM POTATOES.....16
salsa macha aïoli *(contains peanuts)*

GRILLED ASPARAGUS.....16
lemon

WILD MUSHROOMS.....18
balsamic, parsley

HONEY-GLAZED BABY HEIRLOOM CARROTS.....18
pistachios, whipped feta

BRUSSELS SPROUT PETALS.....18
crispy brussels sprout petals, dried cherries, toasted almonds, balsamic glaze

TRUFFLE FRIES.....20
pickled cauliflower florets, aji verde, pecorino romano

Lobster
MAC & CHEESE
lobster, aged cheddar cheese sauce
28

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11.18.26