

TAVERN ON RUSH *Dinner*

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS

extra-chilled pineapple-infused
sneaky fox vodka 19

BLOOM SERVICE

tito's vodka, kumquat, rose ginger apéritif,
koyal ginger liqueur, dry vermouth, seiars
orange bitters, q elderflower tonic 19

PEACH PLEASE

patron reposado tequila, yuzu curaçao, peach,
lemon, chateau aloe liqueur, charles de fère
jean-louis cuvée blanc de blancs 18

PALM PILOT

planteray cut & dry coconut rum, kota
pandan liqueur, lime, coconut cream 18

MANHATTAN

jefferson's rye, sweet vermouth 20

LIPSTICK & LIME

maestro dobel diamante cristalino tequila,
cointreau, lime, white cranberry juice,
basil, charles de fère jean-louis cuvée
blanc de blancs 18

PINK SLIP

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

PLANE & PETAL

high west bourbon, aperol, lemon,
maxico mistico 'licor de ven a mi',
hibiscus liqueur, elderflower liqueur 19

OLD FASHIONED

knob creek bourbon, seiars orange bitters,
seiars aromatic bitters 19

1871

mijenta blanco tequila, matchbook
'flamingo riviera' mango chili liqueur, lime,
mango purée, house-made chili tincture,
hellfire bitters 20

ESPRESSO MARTINI

grey goose vodka, bellissimo liqueur
al caffè, demerara 18

SLOW STEEP

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

THE MACALLAN FOG

the macallan rare cask 2021, valdespino
pedro ximénez 'el candado' sherry,
pure maple syrup, orange bitters,
wood-finished smoke bubble 50

Caviar Service*

chopped egg yolk, chopped egg white, capers,
chives, crème fraîche, butter crackers

ask server for today's caviar selection

[30g] MARKET

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 130 | COLOSSAL 250

STARTERS

ITALIAN CEVICHE*.....25

shrimp, basil pesto, sun-dried tomatoes,
pickled onions, balsamic pearls, lavosh

CAJUN SHRIMP.....26

honey mustard, cocktail sauce

SWEET CHILI ROCK SHRIMP.....21

lightly fried rock shrimp tossed in thai
sweet chili sauce

CRAB & AVOCADO.....29

avocados topped with crab, shrimp,
honey mustard, sliced cucumber

WHIPPED RICOTTA.....19

brown sugar squash infused ricotta, toasted
pepitas, pomegranate seeds, oven roasted
tomatoes, crispy brussels sprout petals,
balsamic, evoo, naan

BURRATA & PROSCIUTTO.....24

24 month aged prosciutto di parma and
imported burrata on crostini with peach
compote, fresh mint, basil, balsamic
reduction, olive oil

CHICKEN POTSTICKERS.....19

pan-seared chicken dumplings, ponzu glaze,
crispy egg, fresh greens, crispy brussels petals,
cilantro, green onion, sriracha aioli, furikake

CRISPY CALAMARI.....23

cocktail sauce, garlic aioli

TUNA TARTARE*.....24

sriracha aioli, scallion, sesame seeds,
avocado, sweet thai chili sauce, sesame oil,
wonton chips

WAGYU MEATBALL.....25

pomodoro sauce, grated parmesan,
grana padano

BEEF CARPACCIO*.....19

fried capers, citrus chive aioli, peppadew
peppers, crostini

CHILLED LOBSTER TAIL

cocktail sauce, dijonnaise, lemon 45

SHRIMP COCKTAIL

cocktail sauce, lemon 25

Seafood Bar

FRESH SHUCKED OYSTERS*

east & west coast oyster selection,
lime jalapeño sorbet, herb mignonette,
cocktail sauce, hot sauce, lemon

HALF DOZEN 27 | DOZEN 54

SOUP & SALAD

{ add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

SOUP OF THE DAY.....MP

TOMATO BISQUE.....13

GREEN GODDESS WEDGE...20

iceberg lettuce, maytag blue cheese,
heirloom tomatoes, bacon jam, pickled
red onions, toasted garlic breadcrumbs,
green goddess buttermilk dressing, chives

KALE & APPLE.....16

golden raisins, pecorino, pickled
onions, buttermilk dressing

CAESAR.....16

garlic croutons, parmesan crisps

HOUSE-MADE PASTA

TAGLIATELLE ALLA BOLOGNESE

traditional homemade
tagliatelle pasta, signature
Stefani bolognese sauce
34

SHRIMP PAPPARDELLE CIPRIANI

creamy brandy tomato basil
sauce, jumbo shrimp
42

LINGUINE LOBSTER DIAVOLA

cold water lobster, spicy
marinara, roasted garlic
52

USDA PRIME

STEAKS*

GRILLED TO ORDER

PETITE FILET.....58
8 oz

FILET MIGNON.....68
10 oz

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

NEW YORK STRIP PRIME.....84
16 oz

RIBEYE CHOP PRIME.....84
22 oz

PRIME SKIRT STEAK.....54
16 oz

PORTERHOUSE.....80
22 oz

40 OZ
BONE-IN

Tomahawk CHOP

SERVES
TWO

175

FINAL TOUCHES:

lump crab 24 | king crab legs (½ lb) 80 | king crab legs (1 lb) 160 | lobster 22 | shrimp (2 pcs) 12
béarnaise 7 | chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7

LAND

CHAR-GRILLED LAMB CHOPS* 72
16 oz

BRAISED PORK SHANK 48
18 oz | creamy garlic polenta, demi-glace

LEMON JALAPEÑO
ROASTED CHICKEN 34
cajun rub, garlic, white wine, jalapeños,
chicken jus

CAULIFLOWER STEAK 32
coconut turmeric sauce, quinoa,
sautéed spinach

DOVER SOLE 78
white wine, lemon, parsley, toasted almonds

FAROE ISLAND SALMON* 45
quinoa tabbouleh, sweet pea purée, castelvetro
olive and pepper relish, lemon beurre blanc

SEARED TUNA* 44
sesame crusted, ginger soy, scallion, white rice

BRANZINO 54
capers, olives, fingerling potatoes, oven roasted
vine ripe cherry tomatoes, lemon herb sauce

SEAFOOD Cataplana

shrimp, lobster, mussels, clams, calamari, tomato sauce,
garlic, crushed red pepper, white wine, toasted bread

120

[SERVES TWO]

SIDES

RED SKIN MASHED POTATOES.....13
cream, butter, sea salt

BAKED POTATO.....12

DOUBLE BAKED POTATO.....14

ROASTED ASPARAGUS.....13
extra virgin olive oil

CHARRED BROCCOLINI.....14
sweet pepper relish, grana padano

PORK BELLY FRIED RICE.....17
garlic, ginger, scallion, egg,
carrot, peas, sesame

BRUSSELS SPROUT PETALS.....15
crispy brussels sprout petals, dried
cherries, toasted almonds,
balsamic glaze

CREAMED SPINACH.....14

ROASTED MUSHROOMS.....14
garlic confit butter, thyme

GRILLED CORN.....15
lime crema, grana padano, chili dust

TRUFFLE FRIES.....16
parmesan cheese, sea salt

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