

TAVERN ON RUSH *Dinner*

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

MANGO SOUR
aperol, tito's vodka,
mango purée, lemon, 17

ESPRESSO MARTINI
grey goose vodka, bellissimo liqueur
al caffè demerara 17

CORPSE REVIVER #2
hendrick's gin, lemon, lillet blanc apéritif,
cointreau orange liqueur 17

HANDSOME ROB
woodford reserve rye whiskey, yellow
chartreuse, heering cherry liqueur, fernet 18

PINEAPPLE EXPRESS
pineapple-infused tito's vodka,
club soda, pineapple juice 17

CHICAGO MARGARITA
mijenta blanco tequila, cucumber,
jalapeño, lime 18

ONLY FAN
400 conejos mezcal, aperol, yellow chartreuse,
lime, q mixers grapefruit, bubbles 18

VELVET ROPE
dobel diamante tequila, grapefruit,
lime juice, campari 18

WHAT HAPPENS ON RUSH
knob creek bourbon, maraschino, demerara 17

COUP D'ETAT
high west bourbon, apple spice, lemon 18

THE TEA
patron anejo tequila, rocky's botanical liqueur,
q mixers elderflower, honey, lemon,
iced tea, tamarindo 18


OAXACAN ON RUSH
maestro dobel 50 tequila, del maguey
ibérico mezcal, agave nectar
40

*Caviar Service**

chopped egg yolk, chopped egg white, capers,
chives, creme fraiche, butter crackers

IMPERIAL KALUGA [30g] 145
GOLDEN SIBERIAN SEVRUGA [30g] 130

*Seafood Tower**

seared tuna, king crab, lump crab,
lobster tail, shrimp, oysters,
*mignonette, cocktail sauce, honey mustard, ginger ponzu,
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi*

GRAND 130 | COLOSSAL 250

CHAMPAGNE 2013 DOM PERIGNON champagne, FRA 475

STARTERS

WHIPPED RICOTTA.....19
brown sugar squash infused ricotta, toasted
pepitas, pomegranate seeds, oven roasted
tomatoes, baby arugula, balsamic, evoo, lavosh

ITALIAN CEVICHE*.....25
shrimp, basil pesto, sun-dried tomatoes,
pickled onions, balsamic pearls, lavosh

CAJUN SHRIMP.....26
honey mustard, cocktail sauce

BURRATA & PROSCIUTTO.....24
24 month aged prosciutto di parma, imported
burrata, vine ripe cherry tomatoes, crostini,
pesto, balsamic

WAGYU MEATBALL.....25
pomodoro sauce, grated parmesan,
grana padano

THICK HOUSE BACON.....18
braised smoked pork belly, bourbon
mustard brown sugar glaze

CRISPY CALAMARI.....23
cocktail sauce, garlic aioli

TUNA TARTARE*.....24
sriracha soy aioli, scallion, sesame seeds,
sweet thai chili sauce, sesame oil,
wonton chips

CHICKEN POTSTICKERS.....19
pan-seared chicken dumplings, ponzu glaze,
crispy egg, fresh greens, crispy brussels petals,
cilantro, green onion, sriracha aioli, furikake

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

SALAD

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

LITTLE GEM.....20
smokehouse slab bacon,
tomato, gorgonzola, scallion,
gorgonzola buttermilk dressing

CAESAR.....16
garlic croutons, parmesan crisps,
white anchovies

KALE & APPLE.....16
golden raisins, pecorino, pickled
onions, buttermilk dressing

HOUSE-MADE PASTA

**TAGLIATELLE
ALLA BOLOGNESE**
traditional homemade
tagliatelle pasta, signature
Stefani bolognese sauce
28

**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
NEW YORK STRIP PRIME.....67
16 oz
RIBEYE CHOP PRIME.....84
22 oz
PRIME SKIRT STEAK.....54
16 oz

Reserve CUTS

TOMAHAWK CHOP.....175
40 oz, bone-in [SERVES TWO]
A5 WAGYU STRIP.....140
ponzu, bernaise, peppercorn
35 DAY DRY-AGED KANSAS CITY STRIP.....85
13 oz

FINAL TOUCHES:

lump crab 18 | king crab 22 | lobster 22 | shrimp 12
béarnaise 7 | chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7

LAND

COLORADO 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

SEA

DOVER SOLE 78
white wine, lemon, parsley, toasted almonds
FAROE ISLAND SALMON* 45
butternut squash purée, wilted baby kale,
brown butter cream sauce, crispy sage
SEARED TUNA* 44
sesame crusted, ginger soy, scallion, white rice
BRANZINO 54
capers, olives, oven roasted vine ripe cherry
tomato, lemon herb sauce, fingerling potatoes

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
CRISPY BRUSSELS SPROUTS...15
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