



# THOMPSON

CHICAGO *Dinner*

## STARTERS

- GRILLED CAJUN SHRIMP**.....27  
honey mustard sauce, cocktail sauce
- WAGYU MEATBALL**.....26  
pomodoro sauce, basil, grated parmesan, grana padano
- CRAB & AVOCADO**.....30  
avocados topped with crab, shrimp, honey mustard, sliced cucumber
- BEEF CARPACCIO**.....20  
fried capers, citrus chive aioli, peppadew peppers, crostini

## SALADS

{ add: chicken: +9 | salmon (4 oz): +12 | shrimp (2 pcs): +10 | steak (4 oz): +12 }

- PEAR**.....21  
red bartlett pears, beets, baby arugula, montamore cheddar, toasted garlic bread crumbs, red wine gastrique, white balsamic vinaigrette, candied walnuts
- CAESAR**.....17  
garlic croutons, parmesan crisps
- GREEN GODDESS WEDGE**.....21  
iceberg lettuce, maytag blue cheese, heirloom tomatoes, bacon jam, pickled red onions, toasted garlic bread crumbs, green goddess buttermilk dressing, chives

## MAINS

**TAGLIATELLE  
ALLA BOLOGNESE**  
traditional homemade tagliatelle pasta,  
signature Stefani bolognese sauce  
29

**CAULIFLOWER  
STEAK**  
coconut turmeric sauce, quinoa,  
sautéed spinach  
33

**TAVERN PRIME BURGER \* 26**  
(10oz), pickle, lettuce, tomato, red onion,  
choice of american, white cheddar or  
blue cheese, golden split top bun, fries

**LEMON JALAPEÑO  
ROASTED CHICKEN 35**  
cajun rub, garlic, white wine,  
jalapeños, chicken jus

**FAROE ISLAND SALMON \* 46**  
quinoa tabbouleh, sweet pea purée, castelvetro  
olive and pepper relish, lemon beurre blanc

## SIDES

- RED SKIN MASHED POTATOES**.....14  
cream, butter
- PORK BELLY FRIED RICE**.....18  
garlic, ginger, scallion, egg,  
carrot, peas, sesame
- TRUFFLE FRIES**.....17  
truffle aioli, ketchup
- GRILLED CORN**.....15  
lime crema, grana padano, chili dust

- PETITE FILET\***.....59  
8 oz
- NEW YORK STRIP PRIME\***.....85  
16 oz
- PRIME SKIRT STEAK\***.....55  
16 oz

## DESSERT

**APPLE CROSTATA**  
open-faced apple pie, pastry crust,  
cinnamon sugar, salted caramel sauce,  
vanilla bean ice cream  
15

**KEY LIME PIE**  
whipped cream, candied lime zest,  
fresh mint sprig  
16

**CHOCOLATE CAKE**  
four layers, rich chocolate  
buttercream, cocoa cookie crumbles,  
chocolate dipped strawberry,  
vanilla bean whipped cream  
17

Prices do not include taxes, \$5 delivery fee, \$8 hotel fee and 20% service fee

\* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions