

TAVERN ON RUSH *Dinner*

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS

extra-chilled pineapple infused
tito's vodka 19

PRESSED

maestro dobel diamante tequila,
passionfruit, sweet lemon 18

SPICY SIREN

mijenta blanco tequila, cucumber,
jalapeño, lime 18

ESPRESSO MARTINI

grey goose vodka, bellissimo liquore
al caffè, demerara 18

OLD FASHIONED

knob creek bourbon, angostura bitters,
orange bitters, quari ice 18

PERFECT MANHATTAN

woodford reserve rye, dry vermouth,
sweet vermouth 20

APEROL SPRITZ

aperol, champagne, orange 18

THE MACALLAN FOG

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

RED BOTTOM

patron silver, elderflower, lime, grenadine 17

HOG HEAVEN

whistle pig whiskey, lemon, orange,
red wine, quari ice 22

CORPSE REVIVER #2

hendrick's gin, lemon, lillet blanc apéritif,
cointreau orange liqueur 18

PAPER PLANE

high west bourbon, aperol, amaro nonino,
citrus, quari ice 20

WHITE FERRARI

400 conejos mezcal, lemon, mint 18

*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 18 | king crab 22 | lobster 22 | shrimp 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-glacé

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

CAULIFLOWER STEAK 32
coconut turmeric sauce, quinoa,
sautéed spinach

SEA

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