

TAVERN ON RUSH *Dinner*

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused
sneaky fox vodka

BLOOM SERVICE 19

tito's vodka, kumquat, rose ginger apéritif,
koval ginger liqueur, dry vermouth, seiers
orange bitters, q elderflower tonic

PEACH PLEASE 18

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

PALM PILOT 18

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

MANHATTAN 20

jefferson's rye, sweet vermouth

LIPSTICK & LIME 18

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

PINK SLIP 20

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

PLANE & PETAL 19

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

OLD FASHIONED 19

knob creek bourbon, seiers orange bitters,
seiers aromatic bitters

1871 20

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

ESPRESSO MARTINI 18

grey goose vodka, bellissimo liqueur
al caffè, demerara

SLOW STEEP 22

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

✦ **THE MACALLAN COBBLER 50** ✦
the macallan harmony collection:
phoenix honey orchard tea, valdespino
contrabandista amontillado sherry,
verjus blanc, seiers orange bitters

STARTERS

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

SHORT RIB CROQUETTES.....26

crispy short rib croquettes, aji amarillo aioli, grana padano, chives

CHICKEN POTSTICKERS.....19

pan-seared chicken dumplings, ponzu glaze, cilantro, green onion,
chipotle aioli, furikake

SHORT RIB BAO BUNS.....28

braised short rib, hoisin glaze, pickled cucumber, aji aioli,
cilantro, salsa criolla

HAMACHI CRUDO*.....28

yellowtail, yuzu vinaigrette, avocado, radish, serrano chili,
black tobiko, red onion, cilantro

TUNA TARTARE*.....24

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

SHRIMP AGUACHILE*.....26

chilled shrimp, guajillo-lime broth, avocado, cucumber, red onion,
serrano, fresno peppers

ITALIAN CEVICHE*.....25

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

CRISPY CALAMARI.....23

cocktail sauce, garlic aioli

RAW BAR

SHRIMP COCKTAIL

cocktail sauce, lemon

25

CHILLED LOBSTER TAIL

cocktail sauce, dijonnaise, lemon

45

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

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.....16

GREEN GODDESS WEDGE SALAD.....20

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

KALE & APPLE SALAD.....16

golden raisins, pecorino, pickled onions, buttermilk dressing

CAESAR SALAD.....16

garlic croutons, parmesan crisps

[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.]

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 | lobster 22 | shrimp (2pcs) 12
béarnaise 7 | chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7

LAND

CHAR-GRILLED LAMB CHOPS* 72
16 oz
**LEMON JALAPEÑO
ROASTED CHICKEN** 34
cajun rub, garlic, white wine, jalapeños, chicken jus
BRAISED PORK SHANK 48
18 oz | creamy garlic polenta, demi-glace
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, castelvetroano
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

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