

HAWKSMOOR



OYSTERS



Oysters on the half shell*
Island Creek, Duxbury, MA
12 / 24 / 48

Scotch bonnet oysters*
Scotch bonnet mignonette
13.50 / 27 / 54

Bone marrow oysters*
charcoal-roasted
18 / 36 / 72

STARTERS

Shrimp cocktail 24.00
chili crunch cocktail sauce

Lobster Louis 32.00
Maine lobster, Louis Stratta sauce

Steelhead tartare 18.00
citrus, ginger, chili

Charcoal-roasted scallops 26.00
white port & garlic

Fried shrimp 24.00
jalapeño tartare sauce

Carolina-spiced pork belly 21.00
vinegar slaw

Roasted bone marrow 22.00
slow-cooked onions

Potted beef & bacon 20.00
Yorkshire puddings, onion gravy

Steak tartare 24.00
dry-aged rump, filet, pickled shiitakes

Heirloom tomato salad 18.00
whipped Wisconsin feta, olive oil croutons

Ash-baked beets 18.00
pickled fennel, horseradish, hazelnuts

Caesar salad 19.00
Cantabrian anchovies

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle. We've visited family-run farms across the country to find the best all-natural, pasture-reared beef. Dry-aged and grilled over real charcoal.

Rib-eye (14oz) 70.00

Filet (10oz) 65.00

Strip (14oz) 65.00

Rump (12oz) 40.00

Cast-iron filet* 60.00
bone marrow & onions

Bone-in rib chop 5.00/oz

Bone-in strip 4.50/oz

Porterhouse 5.50/oz

T-bone 4.50/oz

Chateaubriand 6.00/oz

BEEFSTEAK 1894

Channeling local restaurant legend HM Kinsley, add 3 bone marrow oysters and bone marrow gravy to any steak for \$18.94

ADD

1/2 Maine lobster 30.00 • Garlic shrimp 16.00 • Maple bacon 12.00
Roasted bone marrow 16.00 • Two fried eggs* 8.00

SAUCES

Béarnaise • Peppercorn • Bone marrow gravy
Anchovy hollandaise • Ba Ba Blue hollandaise 6.00ea

MAINS

Wild halibut 45.00
Café de Paris

Maine lobster 30.00/60.00
roasted over charcoal

Veal chop & fried oysters* 60.00
tartare sauce

Charcoal chicken Ana Mari 30.00
roast garlic dressing, shmaltz croutons

Hawksmoor burger 24.00
Whitney or Ba Ba Blue cheese

Bent River Wellington 28.00
shiitake & oyster mushrooms

SIDES

Beef dripping chips 9.00
Hawksmoor ketchup

Mashed potatoes 12.00
Madeira gravy

Marble potatoes 12.00
anchovy, chili, garlic, fresh herbs

Salt-baked potato 12.00
Cabot cheddar & Guinness rarebit

Macaroni & cheese 12.50
five cheeses, herb crumb

Mushrooms Diane 15.00
Cognac, shallots, cream

Roast peppers & Italian sausage 12.00
basil, garlic, rosé vinegar

Sautéed spinach 12.00
lemon & garlic

Creamed spinach 12.00
rosemary, cayenne, nutmeg

Heirloom tomato salad 12.00
fresh herbs, shallots

Caesar salad 12.00
Cantabrian anchovies

Boston lettuce salad 10.00
fresh herbs, mustard vinaigrette

Publican sourdough 5.00
Nordic Creamery cultured butter

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR MEAT IS HORMONE FREE AND NATURALLY REARED. ALL SEAFOOD IS SUSTAINABLY FISHED.

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.



SHARPENERS

Sour Cherry Negroni
*Fords Gin, Martini Rubino,
Campari, sour cherry*
19.00

Malört Martinez
*Jeppson's Malört, dry vermouth,
mango, grapefruit oil*
17.00

Delicious Sour
*Teeling Irish whiskey, chamomile,
apple brandy, peach, lemon*
17.00

Devil's Dance
*Mijenta Tequila, lime leaf,
cassis, ginger, soda*
19.00

Five Alive
*Grey Goose vodka, yuzu sake,
pineapple soda*
18.00

Root Beer Float
*Keeper's Heart Whiskey, amaro, cherry
root beer, clotted cream ice cream*
18.00

Mackinaw Highball
*Maker's Mark Bourbon, Martell
Cognac, peach, jasmine, soda*
18.00

Point du Sable
*Koval Bourbon, peanut butter,
crème de banane, madeira wine*
22.00

Chicago Fizz
*Ten to One Rum, lemon,
raspberry & red wine cordial, soda*
16.00

AMERICAN HERDSMEN HAVE LONG HAD A WAY WITH WORDS.

All of the below are cows, bulls, heifers and steers, many of whom passed through Chicago at one point or another - either to be judged at its grand cattle shows, or on their way to the table. We've honoured these fine beasts and more in our two private dining rooms: our 22-seater **BIG MIKE** - grand champion shorthorn bull - and 16-seater **LADY BIRD 3RD** - a devon cow praised for her "shapely feminine outlines, well-filled quarters and deeply-fleshed thighs." (Just ask if you'd like to take a look.)

WE THINK THIS CATTLE POETRY SHOULD LIVE ON. FORGET-ME-NOT.

F O R G E T - M E - N O T
W I G G L E R & G I G G L E R
Jumbo of Chicago
B L A C K B I R D O F B O B
COCK OF THE WALK
DOLLY DIMPLE'S MAY KING
WILD EYES OF MEMPHIS
QUEEN OF MIAMI
Minnie of Dong
LADY FRAGRANT
Wiggles, Wriggles & Giggles

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That was the rallying cry of the actors and artists who founded the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT OR PORTER.** No fancy French wines allowed. Before long, everyone wanted in. Even the Prince Regent (soon-to-be King George IV) joined their ranks – after a spell on the waiting list just like anyone else.

SKIP THE POND, fast forward to 1894 and **THE CHICAGO BEEFSTEAK CLUB HELD IT'S FIRST BROIL AT THE STANDARD CLUB ON MICHIGAN AVENUE.**

BEEF AND

Clubs like these evolved into Beefsteaks, go-to celebrations for 'mobs of all grades of social life'. They were also regularly used by politicians to grease influential palms. Literally: **'THE USE OF KNIVES AND FORKS, PLATES AND NAPKINS, AND ALL OTHER EVIDENCES OF CIVILIZATION AND SANITY' WERE STRICTLY PROHIBITED.**

The menu was straightforward: 'Real beefsteaks, broiled over charcoal, grilled bones, mutton chops, bread and celery, all washed down with sherry and beer.' No potatoes:

'Too filling. They take up room that rightfully belongs to meat and beer.'

Over time the civilizing influence of female members rescued the tradition from being a place where, 'the life of the party used to be the man who let out the most ecstatic grunts, drank the most beer, ate the most steak, and got the most grease on his ears.' Fortunately for everyone, by a 1935 account, 'women do not esteem a glutton, and

AT A CONTEMPORARY BEEFSTEAK IT IS UNUSUAL FOR A MAN TO DO AWAY WITH MORE THAN SIX POUNDS OF MEAT AND THIRTY GLASSES OF BEER.'

Civilized indeed...

LIBERTY”

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WHAT ANY 5-YEAR OLD COULD TEACH US ABOUT

Ask any kid in Kindergarten about cows and they can tell you how they live – out in fields and on open plains, munching grass with their herd.

They're happy. The farmer's family knows their names.

BEEF



It's a nice story, but in so many places the reality is very different, involving strange-sounding drugs, chemicals and anabolic implants, all intended to get cattle to supersize in record time.

At Hawksmoor we believe in what that kindergarten kid believes.

For over 15 years we've been working closely with farmers and, of course, tasting a lot of beef. The most important thing we've learnt? The real magic happens out in the fields.

The key to great tasting steak is happy cattle. Our beef comes from cattle that lead a stress-free life out on pasture as much as possible, receiving most of the nutrients they need from grass and forage, with the space they need to roam, frolic and play.

No antibiotics, hormones, ionophores or beta-agonists. Ever.

It comes from farms like Chad and Dina's in Lena, Illinois, who, along with their young family, care for their animals with love and affection, and who, like us, believe in farming methods that honor natural systems, increase biodiversity and regenerate the land.

Or put more simply, the kind of farms a kindergarten kid would draw.

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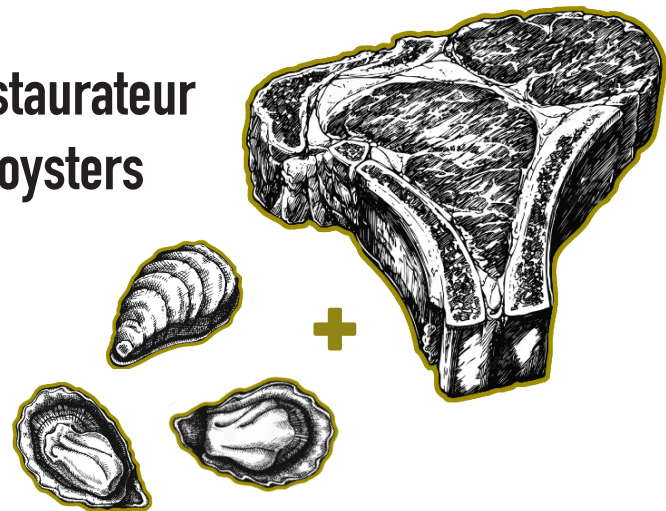
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BEEFSTEAK 1894

Nineteenth century Chicago restaurateur HM Kinsley loved piling grilled oysters on to freshly grilled steaks.

In his 1894 cookbook he says to mound 24(!) buttery oysters onto a single beefsteak.



Swapping his butter for steak-loving bone marrow, we're offering three charcoal-grilled oysters, along with a jug of bone marrow gravy, to go with any of our steaks for \$18.94. But just let us know if you'd like to do as he did and add more!

- 1. Scoop the oysters on to your steak**
- 2. Pour gravy over**
- 3. Devour**