

HAWKSMOOR



OYSTERS



Oysters on the half shell*
Mamma Mia, Prince Edward Island
12 / 24 / 48

Oysters Caruso*
giardiniera mignonette
16 / 32 / 64

Vietnamese oysters*
ginger, chili, soy, sesame, crispy shallots
16 / 32 / 64

CHILLED SEAFOOD

Gulf shrimp cocktail
chili crunch cocktail sauce

25

Steelhead tartare*
citrus, ginger, chili, cilantro

20

STARTERS & SALADS

Hawksmoor smoked salmon
herbed cream cheese, Guinness bread

23

Half Maine lobster
garlic butter

3.5/oz

Ash-baked beet salad
pickled fennel, horseradish, hazelnuts

19

Charcoal-roasted scallops
white port & garlic

28

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

25

Caesar salad
Cantabrian anchovies

14/19.5

Fried shrimp
jalapeño tartare sauce

25

Roasted bone marrow
slow-cooked onions

24

Boston lettuce salad
fresh herbs, honey mustard vinaigrette

10

Yorkshire Sloppy Joes 17

mini Yorkshire puddings, grass-fed beef dripping mince, horseradish cream

CHARCOAL-GRILLED STEAKS

Carefully selected from wide-open ranches and small family farms.

Dry-aged and grilled with Maldon sea salt over sustainable oak and cherry charcoal handcrafted in Virginia.

HAWKSMOOR CUTS

Rump 12oz 45
Filet 8oz 73
Filet 12oz 95
Rib-eye 12oz 73
Rib-eye 16oz 95

SHARING CUTS

Porterhouse 6.5/oz
Chateaubriand 6.5/oz

GRASS-FED CUTS

Rib chop 7/oz
Bone-in strip 7/oz

100% GRASS-FED STEAK

Northeastern farms, Black Angus.
See blackboard for daily cuts

LONG-BONE RIB CHOP

as served at Dolly's of London,
World's first steakhouse, 1702-1856
6.5/oz

ELEVATE YOUR STEAK

Garlic shrimp 16 • Maple bacon 12 • Grilled bone marrow 13 • Two fried eggs* 8 • Yorkshire pudding 6

SAUCES 6.5 : Anchovy hollandaise • Point Reyes hollandaise • Marmite hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

East Coast halibut*
Café de Paris butter, Provençal breadcrumbs

45

Cast-iron filet*
bone marrow & onions

60

Notorious B.E.E.F.*
two dry-aged beef patties, Hawksmoor

21

Maine lobster
garlic butter

3.5/oz

Charcoal chicken Ana Mari
roast garlic, shmaltz croutons

30

special sauce, New School American cheese,
shredded lettuce, onions,
homemade pickles

Spice-roasted cauliflower
romesco, kale pesto, pickled fresno chilies

29

SIDES

Chop house hash browns
our signature side, malt vinegar mayo

14

Macaroni & cheese
five cheeses, crumb

15

Sautéed spinach
lemon, garlic

14

Beef dripping chips
Hawksmoor ketchup

10

Mushrooms Diane
cognac, shallots, cream

14

Boston lettuce salad
fresh herbs, mustard vinaigrette

10

Mashed potatoes
Madeira gravy

14

Creamed spinach
rosemary, cayenne, nutmeg

14

Publican sourdough
Nordic Creamery cultured butter

5

HAPPY MONDAYS B.Y.O.B.

Every Monday, corkage is free.
Bring as many bottles as you like, large or small.

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings
and lashings of gravy.

* 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.



FORGET-ME-NOT
WIGGLER & GIGGLER

Jumbo of Chicago

BLACKBIRD OF BOB

COCK OF THE WALK

DOLLY DIMPLE'S MAY KING

WILD EYES OF MEMPHIS

QUEEN OF MIAMI

Minnie of Dong

LADY FRAGRANT

Miss Burgess of Bee Mac

PLAYMAN OF SUNBEAM

Wiggles, Wriggles & Giggles

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.

Supporting the
best **AMERICAN**
farmers, ranchers,
fishermen, growers
and producers

“EATING IS AN AGRICULTURAL ACT.”

Wendell Berry



3 stars
Green Restaurant Association



3 stars
Sustainable Restaurants Association

“BEEF AND

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.**

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”