

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	Lobster Louis Half Maine lobster, Louis Stratta sauce	36
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Seafood platter 120
Natural & dressed oysters, Shrimp cocktail, Lobster Louis, Steelhead tartare

STARTERS & SALADS

Hawksmoor smoked salmon Guinness bread, herbed cream cheese	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	Carolina-spiced pork belly vinegar slaw	25	Caesar salad Cantabrian anchovies	14/19.5
Fried shrimp jalapeño tartar sauce	25	Roasted bone marrow slow-cooked onions	24	Boston lettuce salad fresh herbs, honey mustard vinaigrette	10

Yorkshire Sloppy Joes 17
Yorkshire puddings, grass-fed beef dripping mince, horseradish cream

Steak tartare* 25
dry-aged rump, filet, pickled shiitakes

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle and passionate farmers and ranchers.
Grilled with Maldon sea salt over red and white oak charcoal handcrafted in Virginia.
All served with charcoal-roasted bone marrow.

PACIFIC NORTHWEST

Double R Ranch

Filet 8oz/12oz 75/98

DRY-AGED CUTS

Rump 10oz 48
Ribeye 12oz/16oz 78/97
Porterhouse 6.5/oz
Rib chop 6.5/oz

PRIME CHATEAUBRIAND

The most luxurious sharing cut,
born in London in 1822
6.5/oz

LONG-BONE RIB CHOP

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

MIDWEST GRASS-FED

Grass Run Farms

Filet 8oz 88

AMERICAN WAGYU

Snake River Farms

Picanha 10oz 65
Strip 14oz 90
Filet 8oz 110

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 • BAYLEY HAZEN BLUE HOLLANDAISE • MARMITE HOLLANDAISE
BÉARNAISE • PEPPERCORN • BONE MARROW GRAVY

MAINS

East Coast halibut* tartar hollandaise	45	Cast-iron filet* bone marrow & onions	60	Grilled spiced cauliflower Chickpeas, curried puree, mint yogurt	29
Maine lobster garlic butter	3.5/oz	Charcoal chicken Ana Mari roasted garlic, olive oil, lemon	30	Notorious B.E.E.F.* dry-aged tribute to a world famous burger	21

SIDES

Crispy beef fat potatoes our signature side, malt vinegar mayo	14	Macaroni & cheese five cheeses	15	Swiss chard green sauce	14
Beef dripping chips Hawksmoor ketchup	10	Josper roasted mushrooms garlic butter	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 unpasteurized. 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



“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”