

# TAVERN ON RUSH *Dinner*

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

## HAND-CRAFTED COCKTAILS

**MANGO SOUR**  
aperol, tito's vodka,  
mango purée, lemon, 17

**ESPRESSO MARTINI**  
grey goose vodka, bellissimo liqueur  
al caffè demerara 17

**CORPSE REVIVER #2**  
hendrick's gin, lemon, lillet blanc apéritif,  
cointreau orange liqueur 17

**HANDSOME ROB**  
woodford reserve rye whiskey, yellow  
chartreuse, heering cherry liqueur, fernet 18

**PINEAPPLE EXPRESS**  
pineapple-infused tito's vodka,  
club soda, pineapple juice 17

**CHICAGO MARGARITA**  
mijenta blanco tequila, cucumber,  
jalapeño, lime 18

**ONLY FAN**  
400 conejos mezcal, aperol, yellow chartreuse,  
lime, q mixers grapefruit, bubbles 18

**VELVET ROPE**  
dobel diamante tequila, grapefruit,  
lime juice, campari 18

**WHAT HAPPENS ON RUSH**  
knob creek bourbon, maraschino, demerara 17

**COUP D'ETAT**  
high west bourbon, apple spice, lemon 18

**THE TEA**  
patron anejo tequila, rocky's botanical liqueur,  
q mixers elderflower, honey, lemon,  
iced tea, tamarindo 18

  
**OAXACAN ON RUSH**  
maestro dobel 50 tequila, del maguey  
ibérico mezcal, agave nectar  
40

### *Caviar Service\**

chopped egg yolk, chopped egg white, capers,  
chives, creme fraiche, butter crackers

IMPERIAL KALUGA [30g] 145  
GOLDEN SIBERIAN SEVRUGA [30g] 130

### *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

**CHAMPAGNE** 2013 DOM PERIGNON champagne, FRA 475

## STARTERS

**WHIPPED RICOTTA**.....19  
brown sugar squash infused ricotta, toasted  
pepitas, pomegranate seeds, oven roasted  
tomatoes, baby arugula, balsamic, evoo, lavosh

**ITALIAN CEVICHE\***.....23  
shrimp, basil pesto, sun-dried tomatoes,  
pickled onions, balsamic pearls, lavosh

**CAJUN SHRIMP**.....26  
honey mustard, cocktail sauce

**BURRATA & PROSCIUTTO**.....24  
24 month aged prosciutto di parma, imported  
burrata, vine ripe cherry tomatoes, crostini,  
pesto, balsamic

**WAGYU MEATBALL**.....25  
pomodoro sauce, grated parmesan,  
grana padano

**THICK HOUSE BACON**.....18  
braised smoked pork belly, bourbon  
mustard brown sugar glaze

**CRISPY CALAMARI**.....23  
cocktail sauce, garlic aioli

**TUNA TARTARE\***.....23  
sriracha soy aioli, scallion, sesame seeds,  
sweet thai chili sauce, sesame oil,  
wonton chips

**CHICKEN POTSTICKERS**.....19  
pan-seared chicken dumplings, ponzu glaze,  
crispy egg, fresh greens, crispy brussels petals,  
cilantro, green onion, sriracha aioli, furikake

**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

## SALAD

{ add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

**LITTLE GEM**.....20  
smokehouse slab bacon,  
tomato, gorgonzola, scallion,  
gorgonzola buttermilk dressing

**CAESAR**.....16  
garlic croutons, parmesan crisps,  
white anchovies

**KALE & APPLE**.....16  
golden raisins, pecorino, pickled  
onions, buttermilk dressing

## HOUSE-MADE PASTA

**TAGLIATELLE  
ALLA BOLOGNESE**  
traditional homemade  
tagliatelle pasta, signature  
Stefani bolognese sauce  
24

**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

**NEW YORK STRIP PRIME.....67**  
16 oz

**RIBEYE CHOP PRIME.....84**  
22 oz

**PRIME SKIRT STEAK.....54**  
16 oz

## Reserve CUTS

**TOMAHAWK CHOP.....175**  
40 oz, bone-in [SERVES TWO]

**A5 WAGYU STRIP.....140**  
ponzu, bernaise, peppercorn

**35 DAY DRY-AGED KANSAS CITY STRIP.....85**  
13 oz

### 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

**COLORADO LAMB CHOPS\*** 72  
16 oz

**BRAISED PORK SHANK** 48  
18 oz | creamy garlic polenta, demi-glace

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

## SEA

**DOVER SOLE** 78  
white wine, lemon, parsley, toasted almonds

**FAROE ISLAND SALMON\*** 45  
butternut squash purée, wilted baby kale,  
brown butter cream sauce, crispy sage

**SEARED TUNA\*** 42  
sesame crusted, ginger soy, scallion, white rice

**BRANZINO** 54  
capers, olives, oven roasted vine ripe cherry  
tomato, lemon herb sauce, fingerling potatoes

## SEAFOOD *Cataplana*

shrimp, lobster, mussels, 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

**CRISPY BRUSSELS SPROUTS...15**  
dried cherries, toasted almonds,  
balsamic glaze

**CREAMED SPINACH.....14**

**ROASTED MUSHROOMS.....13**  
garlic confit butter, thyme

**GRILLED CORN.....14**  
lime crema, grana padano, chili dust

**TRUFFLE FRIES.....15**  
parmesan cheese, sea salt

\* please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness