

SNACK + SHARE

HUMMUS	12
pita chips, vegetable crudite, sambal	
PULLED PORK NACHOS	16
pulled pork, white cheddar cheese sauce, black beans, green onions, jalapeños	
SWEET POTATO ARANCINI	15
whipped goat cheese, pine syrup, chervil	
STEAK TARTARE	15
hoisin, green papaya, peanuts, tapioca chips	
CRISPY CALAMARI	16
garlic aioli, marinara sauce	
PEI MUSSELS	18
belgian ale, garlic, shallots, herbes de provence, grilled sourdough	
BRUSSELS SPROUT + BURRATA TOAST	15
pine nuts, radicchio, apple saba	
WILD MUSHROOM & SAUSAGE FLATBREAD	18
roasted garlic, baby spinach, sweet peppers, mozzarella cheese	
BRAISED OCTOPUS	19
warm chickpea salad, pickled peppers, n'duja emulsion, tarragon	
CHEESE + CHARCUTERIE	24
deviled eggs, assorted relish, toasted baguette	

—Executive Chef Patrick Russ—

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE KITCHEN, PLEASE. WE APOLOGIZE FOR ANY INCONVENIENCE.

SPECIALTIES

GARGANELLI NORCINA	24
italian sausage, truffle cream sauce, chili flakes	
DUCK TAGLIATELLE	23
house-made tagliatelle, braised duck ragu, soffrito	
TURMERIC ROASTED CAULIFLOWER	18
israeli couscous, yogurt, toasted pine nuts, golden raisin relish	
MEDITERRANEAN ROAST CHICKEN	24
spinach, quinoa, sambal squash, hummus, feta cheese	
PAN SEARED SALMON	26
orzo pilaf, roasted beets, romanesco, dill cream sauce	
BRAISED LAMB SHANK	34
wild mushroom stroganoff, creamy polenta, apple + parsley salad	
BERKSHIRE PORK CHOP	33
chestnut gnocchi, autumn squash, cauliflower soubise	
FLAT IRON STEAK	28
turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili sauce	
8 OZ FILET MIGNON	42
roasted asparagus, whipped potatoes, red wine reduction make it oscar style with sautéed lump crab + sauce béarnaise +11	

SIDES

ROASTED BRUSSELS SPROUTS, BACON, GARLIC	8
WILD MUSHROOMS, MUSTARD, THYME	8
YUKON POTATO SMASH, PROSCIUTTO BUTTER	8
CRAB MAC + CHEESE	16

DINNER MENU

SOUP + SALADS

SOUP OF THE DAY	9
daily seasonal selection	
AUTUMN SALAD	14
mixed gem lettuce, spiced pepitas, poached pears, gorgonzola cheese, maple balsamic vinaigrette	
SEARED TUNA NICOISE SALAD	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	
GRILLED STEAK SALAD	24
flat iron steak, chimichurri sauce, black beans, corn, red peppers, crispy tortilla strips, cilantro avocado vinaigrette, queso fresco	

BURGERS + SANDWICHES

7L CHEESEBURGER	16
american cheese, sautéed onions. add bacon, fried egg or avocado + 2.00 each	
AHI TUNA BURGER	18
7 oz ahi tuna steak, sesame marinated cucumbers, sriracha aioli, crispy wonton	
LOBSTER ROLL	19
maine lobster salad, buttered roll	

IN CELEBRATION OF THE CSO

SEVEN LIONS WELCOMES THE CHICAGO SYMPHONY ORCHESTRA FOR THEIR 2017/2018 SEASON

MUTI'S MASTERPIECE	12
winter-inspired sangria with super tuscan red wine, cognac, amaro nonino, apple cider, spiced syrup, fresh fruit	
3 COURSE PRE-THEATRE MENU	36
available 4-6:30 pm. please allow 90 minutes for best experience	