

SNACK + SHARE

HUMMUS.....	12
sambal, pita chips, vegetable crudite	
PULLED PORK NACHOS.....	16
pulled pork, white cheddar cheese sauce, black beans, green onions, jalapeños	
CRISPY CALAMARI.....	16
garlic aioli, marinara sauce	
SWEET POTATO ARANCINI.....	15
whipped goat cheese, pine syrup, chervil	
STEAK TARTARE.....	19
hoison, green papaya, peanuts, tapioca chips	
SPINACH FONDUTA.....	14
wild mushrooms, gruyere & pecorino cheeses, lavash crackers	
BRUSSELS SPROUT & BURRATA TOAST.....	15
pine nuts, radicchio, apple saba	
P.E.I. MUSSELS.....	18
belgian ale, garlic, shallot, herbs de provence, grilled sourdough	
WILD MUSHROOM & SAUSAGE FLATBREAD.....	19
roasted garlic, baby spinach, sweet peppers, mozzarella	
CHEESE & CHARCUTERIE.....	24
deviled eggs, assorted relish, toasted baguette	

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, 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	

SPECIALTIES

GARGANELLI NORCINA.....	24
italian sausage, truffle cream sauce, chili flake	
SHORT RIB STROZZAPRETI.....	22
horseradish sugo, roasted brussels sprouts, house made ricotta	
TURMERIC ROASTED CAULIFLOWER.....	21
israeli couscous, yogurt, toasted pine nuts, golden raisin relish	
ROAST AMISH CHICKEN.....	24
green curry, roasted baby carrots, red lentils, papadum	
PAN SEARED SALMON.....	26
pommes paillisson, winter citrus & fennel, pistachio gremolata, lemon cream	
CHILEAN SEA BASS.....	36
winter clams, beech mushrooms, bok choy, miso dashi	
FLAT IRON STEAK.....	28
turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili	
BRAISED LAMB SHANK.....	34
wild mushroom stroganoff, creamy polenta, apple & parsley salad	
BERKSHIRE PORK CHOP.....	33
chestnut gnocchi, autumn squash, cauliflower soubise	
8 OZ FILET MIGNON.....	42
roasted asparagus, whipped potatoes, red wine reduction make it oscar style with sautéed lump crab & sauce béarnaise +11	

—Executive Chef Patrick Russ—

DINNER MENU

SOUP + SALADS

SOUP OF THE DAY.....	9
chef's seasonal selection	
WINTER SALAD.....	15
baby kale, sunflower seeds, blood oranges, whipped goat cheese, winter radishes, pomegranate vinaigrette	
SEARED TUNA NICOISE SALAD.....	18
green beans, potatoes, shallots, olives, eggs, tomatoes, shallot vinaigrette	

BURGERS + SANDWICHES

7L CHEESEBURGER.....	16
american cheese, sautéed onions ADD BACON, FRIED EGG OR AVOCADO + \$2.00 each	
AHI TUNA BURGER.....	18
7 oz tuna steak, sesame marinated cucumbers, sriracha aioli, crispy wonton	
LOBSTER ROLL.....	19
Maine lobster salad, buttered roll	

SIDES

ROASTED BRUSSELS SPROUTS, BACON, GARLIC.....	8
WILD MUSHROOM STROGANOFF, MUSTARD, THYME.....	8
CREAMY POLENTA, PECORINO CHEESE.....	8
CRAB MAC & CHEESE.....	16

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.

