

SNACK + SHARE

HUMMUS.....	12
sambal, pita chips, vegetable crudite	
PULLED PORK NACHOS.....	16
pulled pork, white cheddar cheese sauce, black beans, green onions, jalapeños, corn tortilla chips	
STEAK TARTARE.....	19
hoison, green papaya, peanuts, tapioca chips	
BRUSSELS SPROUT & BURRATA TOAST.....	15
pine nuts, radicchio, apple saba	
CRAWFISH ARANCINI.....	15
étouffée, cajun aioli, pea shoots	
P.E.I. MUSSELS.....	18
belgian ale, garlic, shallot, herbs de provence, grilled sourdough	
ASPARAGUS & MOREL MUSHROOM FLATBREAD.....	19
roasted garlic, ricotta cheese, crispy guanciale, soft egg	
CRISPY CALAMARI.....	16
garlic aioli, marinara sauce	
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	

—General Manager Paul Gallagher—

SPECIALTIES

SQUID INK LINGUINE.....	24
nduja, shrimp, baby octopus, castelvetrano olives, green onions	
SPRING PEA CAVATELLI.....	22
bacon, spring peas, house-made ricotta, mint ADD SALMON \$8 - CHICKEN \$6 - SHRIMP \$6	
ROASTED CAULIFLOWER.....	21
romesco yogurt, saffron, macadamia nut & grape salad	
ROAST AMISH CHICKEN.....	24
green curry, roasted baby carrots, red lentils, papadam	
FAROE ISLANDS SALMON.....	26
spring vegetables, marble potatoes, aji amarillo, kalamata olive	
PAN SEARED HALIBUT.....	36
manilla clams, beech mushrooms, bok choy, miso dashi	
FLAT IRON STEAK.....	28
turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili	
RACK OF LAMB.....	45
english pea puree, gigante beans, spring tendrils, harissa	
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	
SPRING SALAD.....	15
baby spinach, haricot vert, avocado, strawberries, candied pistachio, gorgonzola, strawberry & golden balsamic vinaigrette ADD SALMON \$8 - CHICKEN \$6 - SHRIMP \$6	
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

GRILLED BROCCOLINI, GARLIC, PECORINO.....	8
SAUTEED PEA TENDRILS, SWEET CHILI, SESAME.....	8
ROASTED SPRING POTATOES, HERBED CREME FRAICHE.....	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.

