

SNACK + SHARE

HUMMUS.....	12
pita chips, vegetable crudite, sambal	
PULLED PORK NACHOS.....	16
pulled pork, white cheddar cheese sauce, black beans, green onions, jalapeños	
AHI TUNA TARTARE.....	19
avocado mousse, sambal, asian vinaigrette, arugula	
BRUSSELS SPROUT + BURRATA TOAST.....	15
pine nuts, radicchio, apple saba	
SWEET CORN ARANCINI.....	15
acorn squash puree, sweet corn, mozzarella + white cheddar, arborio rice	
SQUASH + PROSCIUTTO FLATBREAD.....	18
garlic, squash, prosciutto, goat cheese, spiced pepitas, apple saba	
CRISPY CALAMARI.....	16
garlic aioli, marinara sauce	
CHEESE + CHARCUTERIE.....	24
deviled eggs, assorted relish, toasted baguette	

—Executive Chef Salvador Perez Jacobo—

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

SQUID INK LINGUINE.....	24
n'duja shrimp, baby octopus, castelvetrano olives, green onions	
BACON LARDON + PEA BUCATINI.....	22
white wine + parmesan cream sauce, english peas ADD CHICKEN +6 - SALMON +8- SHRIMP +6	
TURMERIC ROASTED CAULIFLOWER.....	21
israeli couscous, yogurt, toasted pine nuts, golden raisin relish	
PEI MUSSELS + FRITES.....	22
coconut curry, fennel, basil + cilantro, lime, shallots, chili flakes	
MEDITERRANEAN ROAST CHICKEN.....	24
spinach, quinoa, sambal squash, hummus, feta cheese	
FAROE ISLANDS SALMON.....	28
baby brussels sprouts, heirloom cauliflower + beets, dill cream sauce	
BERKSHIRE PORK CHOP.....	32
char sui marinade, cauliflower soubise, squash, truffled gnocchi	
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

GRILLED ASPARAGUS, LEMON ZEST.....	8
SEARED BRUSSELS SPROUTS, SHALLOTS, CHILI FLAKE, GARLIC.....	8
ROASTED MARBLED POTATOES, HERBED CREME FRAICHE.....	8
CRAB MAC + CHEESE.....	16

DINNER MENU

SOUP + SALADS

SOUP OF THE DAY.....	9
daily seasonal selection	
SEASONAL SALAD.....	15
mixed greens, cider poached green apples, gorgonzola cheese, praline pecans, sherry vinaigrette ADD CHICKEN +6 - SALMON +8- GRILLED SHRIMP +6	
AHI TUNA NICOISE.....	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	

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 2018-2019 SEASON

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