

THE
BRASSERIE

WALDORF ASTORIA CHICAGO

Shellfish & More

***SHELLFISH PLATTER** 62

SHRIMP, OYSTERS, SALMON BROWN BUTTER RILLETTE

***OYSTERS** 24 per half dozen

MIGNONETTE, COCKTAIL SAUCE

CHILLED PRAWNS 24

COCKTAIL SAUCE

Starters

ONION SOUP GRATINEE 18

BEEF BROTH, GRUYERE, CROUTONS

BUTTER LETTUCE SALAD 16

ACADIA MIX, RADISH, GREEN GODDESS

STEAK TARTARE* 22

CURED EGG YOLK SHAVINGS, POTATO CHIPS,
PICKLED SEASONAL VEGETABLES

GRILLED OCTOPUS 25

KALAMATA OLIVES, PIMENT D'ESPELETTE

CHEESE & CURED MEATS 25

FARMSTEAD LOCAL CHEESE, JAM,
CROSTINI

BANG ISLAND MUSSELS 20

SPANISH CHORIZO, FRESNO CHILES, VERMOUTH

TOMATO AND RASPBERRY TOAST 15

BRIOCHE, WHIPPED RICOTTA, SEASONED OLIVE OIL

Main

WOOD OVEN ROASTED CHICKEN 39

POMME PUREÉ, BRUSSELS SPROUTS, ROASTED CHICKEN JUS

STEAK FRITES* 57

MÂITRE D'HOTEL BUTTER, RED WINE JUS

WILD CAUGHT STRIPED BASS 44

BABY KALE, POMMES PUREÉ, SPRING ONION SOUBISE

PANCETTA WRAPPED MONKFISH 48

SPRING MUSHROOM VARIETY, TROUT ROE, RAMP BUTTER

LOBSTER TAGLIATELLE 36

LOBSTER, GARLIC, TOMATO

WALDORF ASTORIA HAMBURGER* 21

BIBB LETTUCE, HOUSE SAUCE, DUCK FAT FRIES

ADD: CHEESE 3, APPLEWOOD SMOKED BACON 4

SIDES

BRUSSELS SPROUTS	14
ASPARAGUS	14
GARLIC DUCK FAT FRIES	11
POMME PUREÉ	11

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness

For your convenience, 18% will be added to parties of 6 or more guests

WINE BY THE GLASS

Champagne & Sparkling

G.H. MUMM 'GRAND CORDON' CHAMPAGNE, FRANCE, NV	22	MOËT & CHANDON BRUT ROSÉ, CHAMPAGNE, FRANCE, NV	35
VEUVE CLICQUOT 'YELLOW LABEL' CHAMPAGNE, FRANCE, NV	28		
DELAMOTTE BRUT BY SALON CHAMPAGNE, FRANCE, NV	40	GERARD BERTRAND CRÉMANT DE LIMOUX LANGUEDOC-ROUSSILLON, FRANCE, NV	14

WHITE

DOMAINE VOCORET CHABLIS. BURGUNDY, FRANCE 2019	20
STAG'S LEAP AVETA SAUVIGNON BLANC. NAPA VALLEY, CALIFORNIA 2019	19
HARTFORD COURT, CHARDONNAY. STA. RITA. HILLS, CALIFORNIA 2020	20
THE EYRIE VINEYARDS, PINOT GRIS. WILLAMETTE VALLEY, OREGON 2019	18
BODEGA GARZÓN SINGLE VINEYARD, ALBARIÑO. MALDONADO, URUGUAY 2020	19

RED

ARGIANO, ROSSO DI MONTALCINO. TUSCANY, ITALY 2019	16
BOUCHAINE VINEYARDS, PINOT NOIR. NAPA-CARNEROS, CALIFORNIA 2017	16
GALERIE <i>PLEINAIR</i> CABERNET SAUVIGNON. NAPA VALLEY, CALIFORNIA 2018	27
LES CADRANS DE LASSÈGUE. ST-ÉMILION <i>GRAND CRU</i> , BORDEAUX, FRANCE 2018	22
SIDURI, PINOT NOIR. SANTA BARBARA, CALIFORNIA 2018	18
RATTI OCHETTI LANGHE, NEBBIOLO. LA MORRA, ITALY 2018	19

ROSÉ

CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ. PROVENCE, FRANCE 2020	16
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LIBATIONS

Signatures

COOLER BY THE LAKE 17

KETEL ONE ORANGE BLOSSOM, CHERRY GINGER,
EGG WHITE, INDIAN TONIC

STEPPER'S REVENGE 19

H BY HINE, GRAND MARNIER, LIQUOR 43, PINEAPPLE,
TARRAGON, LEMON

GENERAL LUNARIS 18

DUCK FAT INFUSED BOURBON, PINEAU DE CHARENTES,
TRIPLE BERRY SIMPLE

UP IN SMOKE 16

MEZCAL, ROASTED RED PEPPER, LIME,
AGAVE

SWEET CHILD O MINE 19

CASAMIGOS BLANCO, MEZCAL, PAMPLEMOUSSE ROSE,
ELDERFLOWER, HELLFIRE BITTER

ESPRESSO MARTINI 18

GREY GOOSE, EPRESSO, KAHLUA,
ESPRESSO BEAN

PRETTY IN PINK 19

CASAMIGOS BLANCO, ORANGE CURACAO, LIME,
HIBISCUS

GOOD HUMOR 16

HOUSE INFUSED SHORTBREAD TITOS, STRAWBERRY,
LEMON, CREAM

Classics With a Twist

I 57 15

EMPRESS GIN, LEMON, LAVENDER

WALDORF COLLINS 15

HOUSE INFUSED LEMON TITOS, VELVET FALERNUM,
LIME, SODA

STRAWBERRY NEGRONI 18

STRAWBERRY INFUSED GIN & CAMPARI,
CARPANO ANTICA, CHOCOLATE

Non Alcoholic

SPICED MULE 14

SEEDLIP SPICE 94, GINGER, LIME

EASTSIDE 14

SEEDLIP GARDEN 108, LIME, CUCUMBER