



BAR MENU

Served from 3pm until 10pm nightly.

COLD STARTERS

BEEF TARTARE—quail egg maxim potato	16
AHI TUNA TARTARE—avocado mango cilantro lime vinaigrette	13
MARKET SEASONAL OYSTERS—mignonette cocktail tabasco	18
SHRIMP COCKTAIL—jumbo shrimp cocktail sauce lemon	16
SALUMI AND CHEESE BOARD—ask server for selection	12

HOT STARTERS

BRAISED VEAL CHEEKS—parsnip & celery root puree black truffle natural reduction	16
PAN ROASTED PEI MUSSELS—house bacon leeks garlic white wine toasted french bread	12
WOOD OVEN OYSTERS ROCKEFELLER—pernod wilted spinach romano cheese	14
CRISPY TEMPURA SHRIMP—lemongrass aioli red finger chili	13
JUDITH POINT CALAMARI—house smoked tomato sauce	12
SEARED HUDSON VALLEY FOIE GRAS—asian pear goji berry port wine reduction	18

SLIDERS & SANDWICHES

GRASS-FED BISON SLIDERS—mushroom duxelle gruyere cheese herb mayo	10
KOBE BEEF SLIDERS—black pepper bacon Wisconsin smoked cheddar roasted garlic aioli	10
ORGANIC TURKEY SLIDERS—caramelized onions jalapeno ketchup	10
JUMBO LUMP MARYLAND CRAB CAKE—lettuce tomato house tartar	10
TSS BURGER—black pepper bacon gorgonzola pretzel roll	14
TOASTED CHICKEN CLUB—lettuce tomato bacon cheddar cheese dijonnaise	12
GRILLED CHEESE & TOMATO BASIL SOUP—ciabatta carmelized onion fontina American cheese	10
PORTOBELLO PANINI—tomato basil smoked fresh mozzarella polenta fries	12

VEGETABLES & SIDES

TRUFFLED MAC & CHEESE	6
DUCK FAT FRIES	6
BEER BATTER ONION RINGS	6
GRILLED ASPARAGUS	6
WOOD OVEN ROASTED BRUSSEL SPROUTS, HOUSE CURED BACON	6

An automatic 18% gratuity will be added to parties of 6 or more.

Tramonto's Steak & Seafood is a non-smoking environment.

The Illinois Department of Health advises that eating raw or undercooked meat | poultry | eggs or seafood poses a health risk to everyone | but especially to the elderly | young children under age 4 | pregnant women and other highly susceptible individuals with compromised immune systems. Thoroughly cooking of such animal foods reduces the risk of illness.