



TRAMONTO'S™
STEAK & SEAFOOD

APPETIZERS

CRISPY CALAMARI—house smoked tomato sauce	10
SHRIMP COCKTAIL—cocktail sauce lemon wedge	12
JUMBO LUMP MARYLAND CRAB CAKE— fresh herb tartar sauce lemon sea bean	12
TEMPURA SHRIMP—lemongrass aioli red finger chillies.	13
AHI TUNA TARTARE—avocado mango cilantro chili-lime vinaigrette	14
SEARED HUDSON VALLEY FOIE GRAS—asian pear goji berry port wine reduction	18

SUSHI

FEATURED FROM RT LOUNGE

VEGETABLE MAKI ROLL—red pepper cucumber avocado carrots napa cabbage asparagus .	6
CALIFORNIA ROLL—alaskan king crab avocado cucumber	9
RT STYLE SPICY TUNA ROLL—yellowfin tuna spicy mayo shrimp tempura	9
RAINBOW ROLL—alaskan king crab ahi tuna hamachi salmon avocado	14



SOUP & SALADS

FRENCH ONION SOUP—sourdough crouton gruyere	6
BUTTERNUT SQUASH SOUP—pink lady apple toasted walnut walnut oil	6
NEW ENGLAND CLAM CHOWDER—garlic crostini	6
SIMPLE HOUSE—bibb lettuce roasted tomato tarragon chives ciabatta crouton	6
SPINACH—goat cheese red onion bacon spiced pecans	8
WEDGE—iceberg blue cheese radishes carrot cucumber	8
CAESAR—ciabatta croutons white anchovies parmesan	8
BOSC PEAR & ENDIVE SALAD—red romaine toasted walnut raisin blue cheese vinaigrette	9

DRESSINGS: sweet Italian vinaigrette | balsamic | caesar | blue cheese | 1,000 island | ranch | sherry vinaigrette

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. Thorough cooking of such animal foods reduces the risk of illness.

TRAMONTO'S STEAKS

We serve the finest U.S.D.A. graded steaks, trimmed to our specifications. Many of our cuts are seasoned with the perfect combination of sea salt, toasted peppercorn and steak butter and cooked in our 1200° broiler. Filet cuts are served with your choice of topper and sauce.

FILET MIGNON

6 oz. center cut	26
10 oz. center cut	31
14 oz. bone-in	38
TRAMONTO'S FILET TRIO - 10 oz. parmesan crab forest mushroom	36
CHAR-BROILED SKIRT STEAK - salsa verde papas bravas	22
PRIME NY STRIP - 12 oz.	35
WOOD OVEN ROASTED BONE-IN PRIME RIBEYE - 20 oz.	41
HERB MARINATED WAYGU BONELESS RIBEYE - 20 oz. beer battered onion rings	45
CHEF TRAMONTO'S SIGNATURE TOMAHAWK - 38 oz. bone in	79

STEAK TOPPERS

- BLUE CHEESE CRUST
- HORSERADISH
- PARMESAN
- FOREST MUSHROOM 5
- JUMBO LUMP CRAB 6
- SEARED FOIE GRAS & TRUFFLES 12

STEAK SAUCES

- AU POIVRE
- BORDELAISE
- RED WINE
- BEARNAISE
- TRAMONTO'S SIGNATURE

PRIME RIB SPECIAL

SERVED THURSDAY, FRIDAY & SATURDAY

horseradish cream | unlimited popovers | beef jus

10 OZ. CUT . . . 23 | 16 OZ. CUT . . . 29 | 22 OZ. CUT . . . 35

STEAK TEMPERATURES

BLUE very red, cold center	MEDIUM-RARE . . . red, warm center	MEDIUM-WELL very dull pink center
RARE red, cool center	MEDIUM pink, hot center	WELL DONE cooked through

SHELLFISH

JUMBO LUMP MARYLAND CRAB CAKE ENTRÉE—fresh herb tartar sauce lemon sea bean	23
BUTTER POACHED AUSTRALIAN LOBSTER TAIL	34
"LAZY LEGS" ALASKAN RED KING CRAB	39

SHELLFISH COMBINATIONS

CRAB CAKE & 6 OZ. FILET	36
CRAB CAKE & LOBSTER TAIL	41
LOBSTER TAIL & 6 OZ. FILET	55
CRAB LEGS & 6 OZ. FILET	59
"CRAZY EIGHTS" (2) 8 oz. lobster tails	63
CRAB LEGS & LOBSTER TAIL	68

HOUSE FAVORITES

WILD MUSHROOM CAVATELLI—brown butter parmesan	19
WOOD OVEN AMISH CHICKEN—roasted acorn squash apple pear garlic spaetzle chicken jus	20
WILD SALMON—rainbow swiss chard shaved apple & fennel salad apple cider glaze	23
PAN ROASTED ALASKAN HALIBUT—wilted spinach flageolet bean chorizo	25

VEGETABLES & SIDES

TRUFFLED MAC & CHEESE	6	YOU PICK EM' MASHED POTATOES	6
CREAMED SPINACH	6	ROASTED GARLIC	
GRILLED ASPARAGUS	6	LOBSTER	
SAUTEED FOREST MUSHROOMS	6	TRUFFLE	
WOOD OVEN ROASTED BRUSSEL SPROUTS, HOUSEMADE BACON.	6	LOADED (BACON, CHIVE, WHITE CHEDDAR, SOUR CREAM)	
		SAMPLER (CHOOSE 3)	

An automatic 18% gratuity will be added to parties of 6 or more. Tramonto's Steak & Seafood is a non-smoking environment. Please refrain from using your cell phone in the dining room.