

~ APPETIZERS ~

LOBSTER BLEU

PIECES OF NORTH ATLANTIC LOBSTER
SIMMERED IN A BEURRE DE FROMAGE BLEU 21

BEER-BATTERED AVOCADO

BEER-BATTERED AVOCADO SEGMENTS FRIED GOLDEN BROWN
SERVED WITH RANCH AND AN UMAMI CHILI SAUCE 14

OYSTERS GIZZI

BROILED TO PERFECTION
WITH COGNAC AIOLI AND CREAMED SPINACH
TOPPED WITH ASIAGO CHEESE 17

ARANCINI

BREADED RISOTTO BALLS, MARINARA, MOZZARELLA 10

KETTLE CHIPS

HOUSEMADE CHIPS TOPPED WITH MAYTAG BLUE CHEESE BÉCHAMEL 10

CALAMARI FRITTI

FRIED CALAMARI, GREEN BEANS, FRIED ONION STRINGS,
CAJUN AIOLI, SEASONED RICE VINEGAR 18

GRILLED ARTICHOKE

LOCALLY GROWN, SEASONED AND NICELY GRILLED
SERVED WITH DILL AIOLI 16

CHEESE PLATE

FOUR ASSORTED CHEESES WITH CANDIED PECANS,
GRAPE CLUSTER, CUT MEATS, GARLIC CROSTINI, FIG PRESERVES 23

SHRIMP COCKTAIL

POACHED OR GRILLED
COCKTAIL SAUCE & HOUSEMADE REMOULADE 17

BOCCE BALLS

LOCALLY SOURCED MEATBALLS,
MEAT SAUCE, MOZZARELLA, PARMESAN 15

BRUSCHETTA

GARLIC CROSTINI WITH FRESH TOMATO,
BASIL, GARLIC & PARMESAN 9

ESCARGOT ALA LA COCOTTE

SAUTÉED BURGUNDY SNAILS IN GARLIC BUTTER
WITH GRILLED SOUR DOUGH 17

STEAMED CLAMS

1.25 POUNDS OF CLAMS, WHITE WINE, GARLIC, TOMATOES,
SHALLOTS AND CALABRESE SAUSAGE WITH STEAMER TOAST 31

~ SOUP & SALAD ~

TODAY'S SOUP
CHEF'S CHOICE 4 / 8

FRENCH ONION SOUP
GRUYERE CROUTON 10

MORESI'S CHOPHOUSE CHILI
TENDER CHUNKS OF PRIME RIB
WITH CHEDDAR CHEESE
SOUR CREAM AND ONIONS 18

CAESAR SALAD
HOUSEMADE GARLIC CROUTONS 11
ANCHOVY FILET, IF YOU WISH

MORESI'S HOUSE SALAD
CRISP LETTUCES, VINE RIPE TOMATO, HEARTS OF PALM,
CRISP PANCETTA, SHAVED RED ONION AND MAYTAG BLUE,
TOSSED WITH A BALSAMIC VINAIGRETTE 11

ORIGINAL CHOP SALAD
ICEBERG, BABY SPINACH, RADICCHIO, EGG, CRUMBLER MAYTAG BLUE,
HEARTS OF PALM, MUSHROOMS, CHERRY TOMATOES, CROUTONS,
FRIED SHALLOTS, RED ONIONS, BACON AND GREEN OLIVES
TOSSED WITH A LEMON BASIL VINAIGRETTE 13

PEAR SALAD
FRESH CRISP PEAR, MIXED GREENS, CANDIED PECANS,
GORGONZOLA AND CRANBERRIES WITH A CREAMY MAPLE VINAIGRETTE 13

THE WEDGE
CRUMBLER MAYTAG BLUE, VINE RIPE TOMATO,
CRISP PANCETTA, TOASTED SHALLOT,
BLUE CHEESE VINAIGRETTE 13

~ ADD TO ANY SALAD ~

GRILLED CHICKEN 13
GRILLED SHRIMP 13

GRILLED SALMON 19
SLICED TOP SIRLOIN 16

MORESI'S
CHOPHOUSE

~ CHOPHOUSE FAVORITES ~

YOUR MEAL INCLUDES YOUR CHOICE OF TWO OF THE FOLLOWING SIDE DISHES

~ SIDE DISHES ~

CREAMED SPINACH
MASHED POTATOES
STEAMED BROCCOLI
SCALLOPED POTATOES
WITH PANCETTA

STEAK FRIES
GLAZED CARROTS
JUMBO BAKED POTATO
BOURBON BAKED BEANS
WITH APPLEWOOD BACON

STOCKYARDS OF CHICAGO

PREMIUM CERTIFIED CHOICE ANGUS BEEF
MINIMUM 28 DAY AGE • MID-WEST CORN FED

BLACK N' BLUE
CHARRED OUTSIDE, COOL CENTER

RARE
VERY RED, COOL CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK IN CENTER

WELL
NO PINK

TOP SIRLOIN

8 OUNCE BASEBALL CUT 30

FILET MIGNON

6 OUNCE CENTER CUT 42

NEW YORK STEAK

12 OUNCE CUT 49

RIB-EYE STEAK

16 OUNCE CUT 61

JOHN JAWAD'S PEPPERSTEAK

12 OUNCE NEW YORK STEAK

FINISHED WITH APPLEWOOD BACON, SCALLIONS, AU JUS 56

MORESI'S PRIME RIB OF BEEF

SEASONED TO PERFECTION AND SLOW ROASTED

AVAILABLE FRIDAY AND SATURDAY ONLY

PETITE CUT 39

HOUSE CUT 49

DIABLO CUT 71

KOBE BURGER

HALF POUND KOBE BURGER WITH MAYO, LETTUCE, TOMATO, ONION, PICKLE,
HAVARTI CHEESE ON A BRIOCHE BUN SERVED WITH STEAK FRIES 18
MUSHROOMS & SHALLOTS ADD 2 JALAPEÑO BACON ADD 4

PRIME RIB FRENCH DIP

SLICED PRIME RIB, HAVARTI CHEESE,
CREAMY HORSERADISH SPREAD, SPICY ITALIAN GIARDINIERA,
ON A CIABATTA ROLL SERVED WITH AU JUS, STEAK FRIES 17

~ MAIN STREET CLASSICS ~

PORK LOIN CHOP

14 OUNCE KUROBUTA APPLE-CRANBERRY CHUTNEY
SERVED WITH CHOICE OF TWO SIDE DISHES 35

BRICK CHICKEN

MARINATED HALF CHICKEN PREPARED ITALIAN STYLE
SERVED WITH CHOICE OF TWO SIDE DISHES 29

COUNTRY FRIED CHICKEN

HALF CHICKEN WITH COUNTRY BREADING FRIED CRISPY GOLDEN BROWN
SERVED WITH CHOICE OF TWO SIDE DISHES 29

BISTECCA

SLICED MANHATTAN STEAK OVER LINGUINI, CREAMY MARINARA,
MOZZARELLA, BASIL, CHILI FLAKES, GARLIC BREAD 29

BRAISED SHORT RIB

SERVED OVER CREAMY PARMESAN POLENTA 29

SLOW COOKED BABY BACK PORK RIBS

SERVED WITH CHOICE OF TWO SIDE DISHES
HALF RACK 29 FULL RACK 39

BAKED ZITI

ZITI MACARONI WITH SAVORY BOLOGNESE,
FRESH MOZZARELLA, PARMESAN, GARLIC BREAD 20

PORCINI MUSHROOM RAVIOLI

WITH BRAISED SHORT RIB, VEAL DEMI GLAZE 22

CHEESE RAVIOLI

CHEESE RAVIOLI WITH FRESH TOMATO, ONION, BASIL AND PARMESAN
SERVED WITH GARLIC BREAD 19

~ OFF THE HOOK ~

SALMON

PAN SEARED, ASPARAGUS RISOTTO 32

SHRIMP SCAMPI

SERVED WITH CHOICE OF TWO SIDE DISHES 27

HALIBUT

PAN SEARED, TOMATO BASIL RISOTTO, SWEET CORN BROTH 39

AHI TUNA

PAN SEARED RARE WITH SOY DIJON BEURRE BLANC, ASPARAGUS RISOTTO 27

~ PREMIUM SIDE DISHES ~

~ TO BE SHARED ~

GRILLED ASPARAGUS 6	ASPARAGUS RISOTTO 6
MACARONI N' CHEESE 6 WITH SMOKED HAM	CREAMED CORN 6 WITH SMOKED HAM
TWICED BAKED POTATOES 6	
SAUTÉED CRIMINI MUSHROOMS AND SHALLOTS 6	

~ SWEETS ~

NEW YORK CHEESECAKE

WHITE CHOCOLATE RASPBERRY, FRESH FRUIT COMPOTE 11

CRÈME BRÛLÉE

CLASSIC VANILLA BEAN 11

CHOCOLATE LAVA CAKE

RICH CHOCOLATE LIQUEUR CAKE MOLTEN CHOCOLATE CENTER 11

FATHER IN LAW

VANILLA BEAN ICE CREAM WITH BAILEYS LIQUEUR 10

BOURBON CHERRIES N' CREAM

VANILLA BEAN ICE CREAM

WITH HOUSE-MADE SPICED BOURBON CHERRY SYRUP 10

CHURROS

FRIED DOUGH DUSTED WITH CINNAMON SUGAR,
CARAMEL DRIZZLE, POWDERED SUGAR WITH
BROWN SUGAR & CINNAMON ICE CREAM 8

BELGIAN WAFFLE

PEARL SUGAR,

BROWN SUGAR & CINNAMON ICE CREAM 10