

PREMIÈRES DÉLICIES

SNACKS

CAVIAR BUMP Siberian Sturgeon	18
ESCARGOT Herbed Butter, Puffed Pastry	21
WILD ONION BARBAJUAN Parmesan, Ricotta, Freekeh, Piperade	16
PÂTÉ EN CROÛTE Country Pâte, Fig, Cucumber, House Mustard	22
DRESSED EGGS Truffle, Iberico, Potato, Saffron, Fines Herb	21

CHILLED SHELLFISH

HALF DOZEN OYSTERS	30
PRAWN COCKTAIL	8 PER
HOKKAIDO SCALLOPS	16 PER
DIVER CAUGHT RAZOR CLAMS	9 PER
COLD WATER LOBSTER	MARKET
KING CRAB	MARKET

DATE NIGHT TOWER	145
6 Oysters, 4 Razor Clams, 2 Hokkaido Scallops, 1/2 Lobster	
MEMBERS TOWER	330
12 Oysters, 4 Spot Prawns, 3 Razor Clams, 2 Scallops, 1/2 lb. King Crab, Whole Cold Water Lobster	

APPETIZERS

BLUEFIN TUNA TARTARE Tropea Onion, Daikon, Egg Yolk, Brioche	27	SCALLOP SAINT JACQUES Hokkaido Scallops, Mussel-Mornay, Spinach, Tarragon	25
HAND CUT STEAK TARTARE Filet Mignon, Espelette, Ventresca, Brioche	32	KING CRAB CAKE Sunchoke, Asparagus, Gribiche	31
FOIE GRAS TORCHON Sauternes, Cherry, Brioche	32	LOBSTER DEJONGHE 1 lb. Lobster, Espelette Butter, Croutons, Giardiniera	65
RIBEYE SKEWERS Prime Ribeye, Mushroom, Pistachio Pistou, Meyer Lemon	26	SEARED FOIE GRAS Solera Vinegar, Parsnip, Quince	32

TSAR NICCOULAI CAVIAR

Pretzel Epi, Banana Caramel, Salted Peanut Crema

BAERII SIBERIAN

1 oz	90
2 oz	180
4 oz	300

GOLDEN RESERVE OSTERA

1 oz	160
2 oz	360
4 oz	700

SALAD

THE ALSTON HOUSE SALAD Fresh Hearts of Palm, Charred Haas Avocado, Pickled Grape, Pistachio Granola	19
CAESAR Red Romaine, Sherry, Parmesan, White Anchovies	17
FIRE ROASTED TOMATO NIÇOISE Beet, Cucumber, Citrus Oil	15

SOUP

BISQUE OF LOBSTER Lobster, Whipped Ricotta, Basil	20
FRENCH ONION Wood-Fired Beef Consommé, Raclette, Brioche	20

SAVEURS PRINCIPALES

WAGYU AND PRIME STEAKS

Steaks are wood-fired, then glazed with charcoal filtered butter.

WET AGED

PETITE FILET MIGNON 6 oz	61
VANDER FARMERS FILET 6 oz	100
CENTER CUT FILET MIGNON 10 oz	79
NEW YORK STRIP LOIN 16 oz	85
BONELESS RIBEYE 18 oz	110

DRY AGED

BONE-IN RIBEYE 24 oz	127
Dry Aged for 30 Days	
PORTERHOUSE 40 oz	155
Dry Aged for 30 Days	
VANDER FARMERS STRIP LOIN 16 oz	180
Full Blood Wagyu, Dry Aged for 21 Days	

SAUCES D'ACCOMPAGNEMENT

SAUCE PÉRIGOURDINE 28	SAUCE L'ALSTON 12
Truffle, Cognac, Veal Jus	Peppercorn Mélange
SAUCE BORDELAISE 12	SAUCE BAVAROISE 14
Red Wine, Bone Marrow, Veal Jus	Horseradish, Crayfish, Hollandaise

LA SÉLECTION PRESTIGE

BONE-IN RIBEYE 300	DUCK A LA PRESSE 225	TOURNEDOS 140
WAGYU 30 oz	- Prepared Tableside -	ROSSINI 4 oz
Margaret River Farms Australian Wagyu, Dry Aged for 60 Days	Orvia Whole Duck, Sullivan County, New York	A5 Kagoshima Tenderloin, Foie Gras, Black Truffle
	Inquire For Availability	

ONE CHICAGO FAVORITES

DOVER SOLE 110	DRY-AGED WAGYU BURGER 28
Sauce Veronique, Fennel, Grape	Clothbound Cheddar, Shallot Marmelade, Bone Marrow
SALMON ALMONDINE 37	HALF ROASTED AMISH CHICKEN 35
Green Bean, Almond, Brown Butter	Foraged King Trumpet Mushrooms, Mustard, Tarragon
PARISIAN GNOCCHI 27	IBERICO PORK CHOP 52
Sauce Mornay, Smoked Egg Yolk, Fried Shallot, Watercress	Sauce Robert, Capered Currant Relish, Chicharrones
CRESTE DI GALLO PASTA 29	LAMB 110
Sauce Tomate, Eggplant, Escarole, Pecorino	Elysian Farms Lamb Rack, Herb Butter, Bordelaise

SIDES

POMME PURÉE 50/50 18	MUSHROOMS 21
TRUFFLED FRENCH FRIES 22	Onion Soubise, Persillade, Savory Sprinkle
Shoestring Potatoes, Parmesan, Green Goddess Aioli	BABY SWEET POTATOES 19
POMMES BOULANGÈRES 22	Mascarpone, Brown Butter, Guajillo, Sage
AU GRATIN	MACARONI 22
Garlic, Parmesan, Gruyère	Brie, Gruyère, Raclette
BRUSSELS 17	WOOD FIRED ASPARAGUS 22
Dijon Glaze, Espelette Honey, Almonds	Smoked Potato Aioli, Fried Shallot, Chili Oil