

AMERICAN CHARCUTERIE

{ \$13 Each, 3 for \$35 }
{ Served With Traditional Accompaniments }

LOCAL MEATS

Heywood's Provision, Atlanta

Bresaola

dry-cured eye of round beef

Prosciutto

aged American pork

Lamb Pepperoni

cured lamb shoulder

CHEESES

Truffle Tremor

soft, goat's milk (Cypress Grove)

Appalachian

semi-hard, cow's milk (Meadow Creek Dairy)

Triple Cream Brie

soft, cow's milk (Sweet Grass Dairy)

APPETIZERS

Ahi Tuna Tartare (Sashimi Grade) yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion tuile	24.95
Duck Confit Spring Rolls Asian slaw, Bing cherry gastrique	23.95
American Kobe Beef Meatballs (Meats By Linz, Chicago) pomme puree, veal demi-glace, garlic-chili oil	22.95
Spicy Tuna Crispy Rice (Sashimi Grade) lime zest, wasabi roe, Serrano, spicy aioli & ginger, soy	26.95
Roasted Bone Marrow Canoes smoked salt, parsley salad, crispy garlic, rustic bread	28.95
Filet Mignon "Korean Style" (Meats By Linz, Chicago) crispy rice cake, Korean sweet & spicy BBQ sauce	29.95
Cognac Shrimp Cognac Flambee, shallots-parsley & garlic crème sauce, toasted Baguette	24.95
American Kobe Beef Carpaccio* (Meats By Linz, Chicago) horseradish crema, arugula, crispy capers, Parmigiano Reggiano	22.95
Mussels Mariniere (Bang Island, Maine) white wine, garlic, shallots, thyme, cream	25.95
Oyster Rockefeller spinach, applewood smoked bacon, pernod, cheddar, Parmigiano Reggiano	26.95
Filet Mignon Tartare* (Meats By Linz, Chicago) Dijon, farm egg, gaufrette potato	29.95
Crispy Maine Lobster Tail (7 oz., Maine) Yuzu-herb beurre blanc (Whole or Cut In Morsels)	38.95

SOUP AND SALAD

Maine Lobster Bisque ADD LOBSTER +\$12	15.95
Classic Caesar Salad* romaine, Parmigiano Reggiano, rustic croutons, Caesar dressing	14.95
Baby Iceberg Wedge Point Reyes Blue, candied smoked bacon, tomato, croutons	15.95
Chop Chop Salad hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, candied Bacon, creamy herb vinaigrette	15.95

CHILLED SHELLFISH

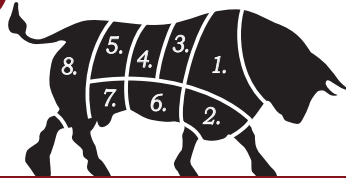
RAW OYSTERS*

{ horseradish cocktail sauce, mignonette sauce }

James River - VA	3.75
Blue Point - LI	3.95
Johns River - Maine	4.95
Shigoku - WA	4.95
Oyster Of The Day	mkt

SHELLFISH COCKTAILS

Jumbo Shrimp Cocktail (4pcs.)	29.95
Jumbo Lump Crab Cocktail	mkt
Maine Lobster Tail Cocktail (7oz.)	38.95
Chilled Shellfish Bouquet* (For Two)	mkt



BUTCHER CUTS

We have chosen Meats By Linz, one of Chicago's oldest and most respected butchers, to hand select, cut and age our 100% black angus beef. These cuts are provided exclusively for Little Alley Steak.

WET-AGED STEAKS

USDA 100% Black Angus Beef*

Center Cut Filet - aged 28 days	8 oz./ 12 oz.	59.95/79.95
New York Strip - aged 37 days	12 oz.	57.95
Ribeye - aged 35 days	16 oz.	69.95
Porterhouse - aged 28 days	24 oz.	89.95

DRY-AGED STEAKS

USDA 100% Black Angus Beef*

Bone-in New York Strip - aged 45 days	18 oz.	85.95
Bone-in Ribeye - Lollipop Cut - aged 38 days	18 oz.	97.95
Bone-in Ribeye - Tomahawk - aged 60 days	30 oz.	162.95

USDA PRIME CUTS

Abundant Marbling, USDA 100% Black Angus Beef*

New York Strip - aged 35 days	12 oz.	74.95
Ribeye - aged 35 days	16 oz.	84.95
Bone-in Ribeye - Cowboy Cut - aged 28 days	18 oz.	96.95

PROGRESSION OF NEW YORK STRIP

4 oz. of Each, Medium Rare Sous Vide Style: 75.95
Wet-aged USDA 100% Black Angus Beef*, USDA Prime 100% Black Angus Beef* Dry-aged USDA 100% Black Angus Beef*

ENTICING STEAK ENHANCEMENTS

Roasted Bone Marrow Canoes - smoked salt, parsley salad	28.95
Wild Shrimp - garlic herb Plugra butter	23.95
Maine Lobster Tail - (7oz. each) flash-fried or broiled, drawn butter	38.95
Jumbo Lump Crab Oscar (3oz.) - asparagus, yuzu béarnaise	45.95

SAUCES

Green Peppercorn	4.95
Yuzu Béarnaise	4.95
Horseradish Cream	4.95
Mushrooms, Shallots & Brandy	4.95

BUTTERS

Bone Marrow Butter	7.95
Foie Gras Butter	9.95
Black Truffle Butter	6.95
Point Reyes Blue Cheese Butter	6.95

MARKET FRESH SEA FARE

MEUNIERE - French green beans, potato puree, capers, brown butter
FIRE GRILLED - garlic spinach, fingerling potatoes, yuzu-herb beurre blanc
PAN CRISPED - bok choy, shiitakes, forbidden black rice, miso-sake broth

Wild Atlantic Salmon*	39.95	LOBSTER TAILS
Wild Shrimp	39.95	{ Served with Belgian fries, coleslaw, drawn butter }
Branzino	43.95	Two Maine Lobster Tails 94.95 (7oz. each)
Ahi Tuna* (Sashimi Grade)	49.95	Fire-Roasted Shellfish mkt
Fish Du Jour	mkt	Platter, Mediterranean-Style

LOCAL FAVORITES

Shellfish Tagliatelle lobster, shrimp, mussels, Cognac, Parmigiano Reggiano	39.95
Bell & Evans Chicken French green beans, potato puree, toasted almonds, white chicken gravy	38.95
Lamb Porterhouse* (Served A La Carte) garlic-thyme butter	65.95
Roasted Pork Chop* field peas, roasted tomatoes, cipollinis, bacon, grain-mustard pan sauce	39.95
Sichuan Spiced Tofu Steak cauliflower puree, crispy brussel sprouts, hoizin glaze	27.95

CLASSIC SIDES

\$15 each.

Mushroom Risotto Mascarpone cheese, white truffle oil	Fingerling Potatoes duck fat roasted, spiced paprika, thyme
Fire-Grilled Asparagus Gruyere Cheese, EVOO	Belgian Fries chili aioli
Crispy Brussel Sprouts Yuzu béarnaise	Sweet Potato Casserole pecans, housemade marshmallow
Creamed Spinach Brulee Gruyere cheese	Potato Au Gratin goat cheese, roasted shallots
Mushroom Confit roasted shallots, farm herbs	Truffled Fries Parmigiano Reggiano, farm herbs
Creamed Corn shallots, Parmigiano Reggiano	Twice-Baked Potato bacon, Vermont cheddar, creme fraiche
Garlic Spinach extra virgin olive oil	Potato Puree Plugra butter
Triple Cream Mac & Cheese Mascarpone, white truffle oil	Jumbo Fried Onion Rings tomato Horseradish sauce
French Greens Beans toasted almonds, brown butter	Charred & Roasted Broccoli lemon vinaigrette, toasted bread crumbs

Advisory: *Consuming raw or under cooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborn illness.

Executive-Chef: Chris Bischoff

***A 20% Gratuity Will Be Added To Any Party Of 5 Or More AND to ALL Outdoor Lounge & Patio tables.

CHAMPAGNE & SPARKLING

Lamarca, Prosecco, NV, Italy	13	52
Lamarca, Prosecco Rose, Italy	14	56
Les Glories, Cremant de Loire, Brut Cuvee, NV, Loire	17	68
Louis Pommery, Brut Reserve, NV, Ca (D-91pts)		76
★ Collet, Brut, Ay, NV	21	84
G.H. Mumm, Grand Cordon, Brut, NV (JS-91pts)		98
Collet, Brut Rose, Ay, NV		104
★ Schramsberg, Blanc De Blancs, Ca, 21 (WE-91pts)		110
Moet Chandon, Imperial Brut, Epernay, NV	28	112
Telmont, Brut Reserve, NV		122
★ Veuve Clicquot, Brut, Reims, NV (JS-92pts)	35	140
Charles Heidsieck, Reserve Rose, Reims, NV (TP-94pts)		162
Louis Roederer, Collection 244, Reims, NV (JS-94pts)		185
Bollinger, Special Cuvee, Champagne, France		186
Charles Heidsieck, Reserve Brut, Reims, NV		195
★ Dom Perignon, Vintage Brut, Reims, 15 (JS-97pts)		325
Cristal, by Louis Roederer, Brut, Reims, 15 (WE-98pts)		550
Krug, Brut Rose, Reims, NV (WS-96pts)		650

CHARDONNAY & WHITE BURGUNDY

William Hill, Central Coast, 23	12	48
Riverstone, J. Lohr, Arroyo Seco, 23	13	52
Diatom, Santa Barbara County, 22		58
Black Stallion, Napa Valley, 22	15	60
★ Stags' Leap Winery, Napa, 23 (JS-94pts)	16	64
Bonano, Los Carneros, 22		66
Chalk Hill, Russian River, 22		70
Hartford Court, Russian River, 23	18	72
★ J.J. Vincent Bourgogne Blanc, Burgundy, 22	19	76
Gary Farrell, Russian River, 21		78
Patz & Hall, Sonoma Coast, 22 (WE-93pts)	20	80
Jordan, Russian River, 22 (TP-94pts)	21	84
Chablis, Les Glories, Burgundy, 22	22	88
Lake & Vine, Santa Lucia Highlands, 23		92
Dutton Goldfield, Russian River, 19 (WS-90pts)		94
★ Frank Family, Carneros, 22		96
Pouilly-Fuisse, Louis Jadot, Burgundy, 22		98
Ramey, Russian River, 22 (RP-95pts)		102
★ Rombauer, Carneros, 23	26	104
Cakebread, Napa, 23		106
Freemark Abbey, Napa, 21 (WE-92pts)		110
Robert Mondavi, Reserve, Carneros/Napa, 18		116
PlumpJack, Reserve, Napa, 18		124
Paul Hobbs, Russian River, 21 (RP-92pts)		134
★ Far Niente, Napa, 22		142
Newton, Unfiltered, Napa, 21 (JS-93pts)		155
Racines, Wenzlau Family Vineyard, Sta. Rita Hills, 18		195
★ Puligny-Montrachet, 1er Cru, Louis Latour, Sous Le Puits, 20		215

ROSE

Revelations, by Goose Ridge, Goose Gap WA, 22	14	56
Sonoma-Cutrer, Russian River, 23		58
La Fete du Rose, Provence, France, 22	15	60
★ Whispering Angel, Provence, France, 24 (JS-92pts)	17	68
Flowers, Sonoma Coast, 22		72

SAUVIGNON BLANC & SANCERRE

Loveblock, Marlborough, New Zealand, 23 (TP-93pts)	12	48
Kim Crawford, Marlborough, New Zealand, 23		50
Octavie, Touraine, Sauvignon Blanc, 23	13	52
Ferrari Carano Fume Blanc, Sonoma, 23		54
★ Whitehaven, Marlborough, New Zealand, 23	14	56
★ Matanzas Creek Winery, Sonoma, 23 (TP-93pts)		62
Cloudy Bay, Marlborough, New Zealand, 23 (WS-93pts)		68
★ Rombauer, Sonoma / Napa, 23 (JS-93pts)	18	72
Twomey, Napa, 23		76
★ Illumination, by Quintessa, Napa, 23 (WE-93pts)		80
★ Sancerre, Les Champs Clos, Loire, 23	22	88
Sancerre, Château de Sancerre, Loire, 25		94
Brandlin Estate, Napa, 21	115	115
Pouilly-Fume, Baron de Ladoucette, Loire, France 20		195

INTERESTING WHITES

Luna Nuda, Alto Adige Valley, Italy, 23	12	48
Lucien Albrecht, Riesling, Alsace, NV	12	48
Trimbach, Pinot Blanc, Alsace, 22 (WE-91pts)		50
Barone Fini, Pinot Grigio, Trentino-Alto Adige, 24	13	52
★ Harvey & Harriet, White Blend SLO, 22	13	52
Livio Felluga, Pinot Grigio, Friuli-Venezia, 22 (JS-92pts)		54
★ Schloss Vollrads, Riesling, Rheingau, Germany, 22	14	56
Attempts, Pinot Grigio, Friuli-Venezia, 23	14	56
Som Wines, Zillah Ranch Vine, Riesling, Columbia Valley, 22		58
Santa Margherita, Alto Adige Pinot Grigio, Italy, 23	15	60
★ Chehalem, Pinot Gris, Chehalem Mountains, 22		64
Truchard Estate, Roussane, Carneros, 21		70

INTERESTING REDS

Babylonstoren Babel Red Blend, S Africa, 23	13	52
Conundrum Red, Ca, 22	14	56
Rioja, Zinio, Reserva, Spain, 18		60
History By Stoller, Columbia Valley, 21	16	64
★ Chronology, By Secret Indulgence, CA, 23		68
D66: Others, By Orin Swift, Languedoc-Roussillon, 18	18	72
Mollydooker, Two Left Feet, McLaren Vale, Australia, 22		74
★ Chappellet, Mountain Cuvee, Napa, 23		76
★ Taken, Napa, 19	20	80
Leviathan, CA, 22 (JS-93pts)	21	84
Hedges Family Estate, Red Mountain, 20		86
Walking Fool, Caymus-Suisun, Suisun Valley, 23		88
Ridge, Geyserville, Alexander Valley, 22 (JS-94pts)		90
Abstract, By Orin Swift, CA, 22	23	92
Babylonstoren, Nebukadnesar, South Africa, 22		94
★ Westwood, Legend, Sonoma, 19	24	96
The Investor, By Stag's Leap Winery, Napa, 21 (WE-97pts)		100
★ The Ramparts, By The Walls, Columbia Valley, 19		102
The Prisoner, Napa, 22	26	104
Chalk Hill, Estate Red, Sonoma, 21 (RP-92pts)		106
★ Priorat, Clos Pissara, El Ramon, Spain, 12		108
Reed Alexia Grenach, Napa, 20		114
Robert Sinskey, POV, Napa, 18		120
Milla Cala, By VIK, Chile, 21 (WE-92pts)		124
Machete, By Orin Swift, Napa, 22		126
Preface, by Skipstone, Alexander Valley, 18		130
★ 8 Years in the Desert, By Orin Swift, 23		136
Bootleg, By Jackson Family, Red Blend, Napa, 18 (WE-93pts)		140
Tenet, Columbia Valley, 14		146
San Simeon, Stormwatch, Paso Robles, 21		160
★ Napanook, By Dominus, Yountville, Napa, 20 (JS-96pts)		196
Jayson, By Palmeyer, Napa, 18		198

PINOT NOIR & RED BURGUNDY

La Crema, Monterey, 23	13	52
Lyric, by Etude, Santa Barbara, 23	15	60
Siduri, Willamette Valley, 22	17	68
Chef's Table, Willamette Valley, 22		70
★ Chehalem, Chehalem Mnt, 22	18	72
Royal Prince, Santa Lucia Highlands, 21		76
Ken Wright, Willamette Valley, 23		80
Etude, Carneros, 22 (JS-94pts)		82
★ Belle Glos, Las Alturas, Santa Lucia Highlands, 22	21	84
EnRoute, Les Pommiers, Russian River, 22 (WE-93pts)		86
Lake & Vine, Santa Lucia Highlands, 23	22	88
Stoller, Reserve, Willamette Valley, 23 (WS-92pts)		90
Lange, Estate Winery & Vineyards, Reserve, Willamette, 22		92
Bruliam, Soberanes Vineyard, Santa Lucia Highlands, 22		96
Paul Hobbs, Crossbarn, Sonoma Coast, 21 (JS-92pts)		98
Morgan, Twelve Clones, Santa Lucia Highlands, 21		100
Emeritus, Hallberg Ranch, Russian River, 21		104
The Stalker, BY ROCO Winery, Willamette Valley, 21		108
★ Robert Sinskey, Los Carneros, 18		112
WillaKenzie, Yamhill-Carlton District, 21		116
Purple Hands, Latchkey Vineyards, Dundee Hills, 22		118
Flowers, Sonoma Coast, 23 (JS-93pts)	30	120
★ Ramey, Napa, 18		122
Brittan Vineyards, Basalt Block, Willamette Valley, 21		126
Domaine Pierre Gelin, Fixin, Cote d'Or, Burgundy, 21		128
Eden Rift Estate, Cienega Valley, 18 (JS-95pts)		130
★ Goldeneye, Anderson Valley, 22		132
Twomey Cellars, Russian River, 22 (JS-93pts)		134
Penner-Ash, Willamette Valley, 22 (WS-94pts)		138
★ Racines, Sta. Rita Hills Cuvee, 18		142
Eyrie Vineyards, Sisters Vineyard, Willamette Valley, 19		148
★ Archery Summit, Willamette Valley, 22 (WS-93pts)		152
Joseph Phelps, Freestone Vineyards, Sonoma, 17 (WE-96pts)		160
Merry Edwards, Russian River, 22 (WW-93pts)		170
Summer Dreams, Golden Hour, Sonoma Coast, 23 (JS-96pts)		268

MALBEC

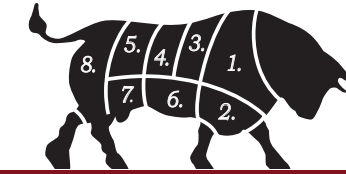
Dona Paula, Mendoza, 24	12	48
Chakras, Mendoza, 24	13	52
Concha y Toro, Gran Reserva, Chile, 22 (TP-91pts)		54
Norton D.O.C., Mendoza, 23		56
Achaval Ferrer, Mendoza, 22	15	60
Susana Balbo Signature, Uco Valley Mendoza, 22 (JS-93pts)		66
Ernesto Catena, Siesta, Mendoza, 18		72
★ Red Schooner, by Caymus, Mendoza, Voyage 12	20	80
★ K-or, Cahors FR, 20		88
Domaine Bousquet, Ameri Single Vineyard, Uco Valley, 20		95

CABERNET SAUVIGNON

Franciscan, Ca, 23 (WE-90pts)	12	48
Roth Estate, Alexander Valley, 22	13	52
★ Decoy, By Duckhorn, Napa, 22 (WE-92pts)	15	60
Unshackled, By Prisoner Wine Company, Ca, 23	16	64
Beringer, Knights Valley, Sonoma, 21		68
Oberon, Napa, 22	18	72
Robert Mondavi, Napa, 21 (JS-92pts)	19	76
Jack Tar Cellars, Paso Robles, 22	20	80
★ Wente "Charles Wetmore", Livermore Valley, 22		82
BV, Napa, 22 (JS-92pts)	22	88
★ Quilt, By Wagner Family, Napa, 22 (TP-94pts)	23	92
Stonestreet Estate, Alexander Valley, 18 (WE-93pts)		94
Clos du Val, Napa, 22		98
★ Justin Reserve, Paso Robles, 22	25	100
Hilary Goldschmidt, Oakville, 21		104
Lone Eagle Cabernet Sauvignon, Sonoma, 19		106
Stags' Leap Winery, Napa, 22 (JS-93pts)	27	108
Post & Beam, By Far Niente, Dry Creek, 22 (TP-95pts)		112
Louis Martini, Napa, 19		114
Arrowood, Knights Valley, 19		118
★ Faust, Napa, 22	30	120
Robert Mondavi, Oakville, 21 (JS-93pts)		124
Trefethen, Oak Knoll District, Napa, 21		130
Frank Family, Napa, 21		132
Sentinel, By Mount Peak, Sonoma County, 19		134
Chateau Montelena, Napa, 21 (V-94pts)		136
Paul Hobbs, Crossbarn, Napa, 21		138
★ Hess Collection, Mount Veeder, 19		142
Feather, By Long Shadows, Columbia Valley, 21 (RP-98pts)		144
Jordan, Sonoma, 19 (WW-92pts)		148
Palermo, By Orin Swift, Napa, 21		152
Curiositas, By The Walls, Columbia Valley, 18		154
Col Solare, Red Mountain, 19 (RP-96pts)		156
★ HALL, Napa, 20		158
Groth, Oakville, 21 (WS-92pts)		162
Mount Veeder Winery, Napa, 22		164
★ Far Niente, Bella Union, Napa, 22 (WE-95pts)		166
★ Stag's Leap Wine Cellars, Artemis, Napa, 21 (WE-92pts)		168
Aperture, Sonoma, 21		170
Papillon, By Orin Swift, Napa, 22		172
Heitz, Napa, 21 (JS-94pts)		174
Stags' Leap Winery, The Leap, Napa, 20 (JS-96pts)		178
Kerr Cellars, Napa, 19 (WS-92pts)		182
Silver Oak, Alexander Valley, 20		188
Caymus Vineyards, Napa, 22		196
Freemark Abbey, Napa, 19 (JS-94pts)		198
Chappellet, Signature, Napa, 21 (WW-94pts)		208
★ Cakebread Cellars, Napa, 21		225
Nickel & Nickel, Napa Single Vineyards, 22		235
The Pact, By Faust, Napa, 22 (RP-100pts)		245
★ Cade, Howell Mtn., 21 (RP-94pts)		250
Shafer, One Point Five, Stags Leap District, 22 (JD-94pts)		260
★ Darioush, Signature, Napa, 21		265

BORDEAUX & ITALIAN

Ruffino Tenuta di Santedame, Chianti Classico DOCG, 19	15	60
★ Bordeaux Supérieur, Château Recogne, 21	16	64
Nebbiolo, Renato Ratti, Langhe, 22		70
★ Valpolicella Ripasso, Bertani, Veneto, 21	18	72
Produttori del Barbaresco, Piedmont Italy, 20		78
Rosso, La Fiorita, Tuscany, 21	21	84
★ Nebbiolo D'Alba, Bruno Giacosa, Veneto, 22		92
Barbaresco, Prunotto, Piedmont, 21 (JS-93pts)		98
Haut-Medoc, Chateau Lestage, Bordeaux, 20 (WE-92pts)	25	100
Rosso, Il Fauno Arcanum, Tuscany, 20		102
Saint Estèphe, Château De Pez, Bordeaux, 21		108
★ Barolo, Corte Alla Flora, Piedmont, 20		110
Barbaresco, Castello Di Neive, Piedmont, 19		116
Saint Estèphe, Château German Marbuzet, 20		122
Taurasi, Terredora, DOCG, Campania, 18		126
Saint-Émilion, Château Lassegue, Grand Cru, 20		132
Brunello Di Montalcino, Camigliano, Tuscany, 19		138
Amarone, Bertani, Veneto, 19		146
★ Barolo, Prunotto, Piedmont, 20		152
★ Brunello Di Montalcino, Barbi, Tuscany, 19 (JS-93pts)		160
Amarone, Zenato, Veneto, 19		168
Toscana, La Caccia Di San Giovanni, IGT, Tuscany, 20		178
★ Pomerol, Château De Sales, Grand Vin, 19 (WE-94pts)		190
Brunello di Montalcino, Frescobaldi, CastelGiocondo, 20		215
★ Super Tuscan, Arcanum, Tuscany, 18		235
Saint-Julien, La Croix De Beaucaillou, Bordeaux, 18		250



BOUTIQUE & CULT WINES

THE ULTIMATE STEAKHOUSE WINES

★ Mercury Head, By Orin Swift, Napa, 22		275
La Jota, Cab Franc, Howell Mtn., 19 (RP-94pts)		280
★ Margaux, Château Cantenac-Brown, Bordeaux, 18		284
Moon Tsai, Hillside Blend, Napa, 17		286
★ Stag's Leap Wine Cellars, SLV, Napa, 22 (RP-95pts)		288
Overture, By Opus One, Napa, 21		290
Far Niente, Napa, 22		292
Silver Oak, Napa, 19		295
Barolo, Marchesi Di Barolo, Cannubi, 18 (RV-94pts)		298
Heitz, Trailside Vineyard, Napa, 17		300
★ Super Tuscan, Tignanello Antinori, Tuscany, 21 (WS-96pts)		305
La Jota, Cab Sauvignon, Howell Mtn., 19 (RP-97pts)		310
Gagnon-Kennedy, Monte Rosso Vineyard, Napa, 20		315
Brandlin, Henry's Keep, Mount Veeder, 19		320
★ Merryvale, Profile, Napa, 18		325
Mt. Brave, Mount Veeder, Napa, 19 (JS-96pts)		330
Groth Reserve, Oakville, 19 (WS-96pts)		340
Staglin, "Booth Bella Oaks", Rutherford, 15		360
Super Tuscan, Tenuta Guado al Tasso, Bolgheri, 21		370
★ Brunello Di Montalcino, Le Chuisse, Tuscany, 17		375
Kathryn Hall, Napa, 21 (RP-96pts)		385
Silver Oak, Timeless, Soda Canyon Ranch, 19		395
Brunello di Montalcino, La Fiorita Reserva, Tuscany, 18		410
Continuum, Rutherford, 19		430
★ Fortunate Son, The Dreamer, Napa, 21 (JS-97pts)		435
Quintessa, Rutherford, 22 (WE-98pts)		445
Clos du Val, Yettalil, Stags Leap District, 19		458
★ Super Tuscan, Sassicaia Tenuta San Guido, Toscana, 21		485
Secret Indulgence, Resurrection, Red Blend, Napa, 14		495
Pauillac, Reserve De la Comtesse Pichon Longueville, Bor, 17		510
Caymus, Special Selection, Napa, 19		520
Paul Hobbs, Beckstoffer Dr. Crane Vineyard, Napa, 20		545
★ Joseph Phelps, Insignia, Napa, 18 (JS-99pts)		565
Opus One, Napa, 18		580
Daou, Patrimony, Paso Robles, 19		595
Super Tuscan, Ornellaia, Bolgheri Superiore, 20		610
Heitz, Martha's Vineyard, Napa, 17		625
★ Cardinale, Napa, 19 (WE-97pts)		675
Dominus Estate, Napa, 19 (RP-98pts)		775
Paul Hobbs, Beckstoffer To Kalon Vineyard, Napa, 18		950
Lokoya, Spring Mountain, 19 (RP-98pts)		1150
★ Schrader, To Kalon Vinyard, Napa Valley, 22		1250
Hundred Acre, Napa Valley, Single Vineyard, 19		1420
★ Verite Le Desir, Sonoma County, 14 (RP-98pts)		1650
Pessac-Léognan, Château Haut-Briou, Bordeaux, 21		1750
★ Pauillac, Château Mouton Rothschild, 17 (JS-98pts)		1950
Harlan Estate, Oakville, 20 (RP-98pts)		2495

MERLOT

Chelsea Goldschmidt, Alexander Valley, 22 (JS-92pts)	15	60
Polaris By Northstar, Columbia Valley, 23	16	64
★ Peju Province, Napa, 21		76
Freemark Abbey, Napa, 21		88
★ Duckhorn, Napa, 22 (JS-97pts)		120

AMERICAN CHARCUTERIE

{ \$12 Each, 3 for \$32
Served With Traditional Accompaniments }

LOCAL MEATS

Heywood's Provision, Atlanta

Bresola

dry-cured eye of round beef

Prosciutto

aged American pork

Lamb Pepperoni

cured lamb shoulder

CHEESES

Truffle Tremor

soft, goat's milk (Cypress Grove)

Appalachian

semi-hard, cow's milk (Meadow Creek Dairy)

Triple Cream Brie

soft, cow's milk (Sweet Grass Dairy)

APPETIZERS

Ahi Tuna Tartare (Sashimi Grade)	24.95
<i>yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion tuile</i>	
Duck Confit Spring Rolls	23.95
<i>Asian slaw, Bing cherry gastrique</i>	
American Kobe Beef Meatballs (Meats By Linz, Chicago)	22.95
<i>pomme puree, veal demi-glace, garlic-chili oil</i>	
Spicy Tuna Crispy Rice (Sashimi Grade)	26.95
<i>lime zest, wasabi roe, Serrano, spicy aioli & ginger, soy</i>	
Roasted Bone Marrow Canoes	27.95
<i>smoked salt, parsley salad, crispy garlic, rustic bread</i>	
Filet Mignon "Korean Style" (Meats By Linz, Chicago)	29.95
<i>crispy rice cake, Korean sweet & spicy BBQ sauce</i>	
Cognac Shrimp	24.95
<i>Cognac Flambee, shallots-parsley & garlic crème sauce, toasted Baguette</i>	
American Kobe Beef Carpaccio* (Meats By Linz, Chicago)	22.95
<i>horseradish crema, arugula, crispy capers, Parmigiano Reggiano</i>	
Mussels Marinere (Bang Island, Maine)	24.95
<i>white wine, garlic, shallots, thyme, cream</i>	
Oyster Rockefeller	26.95
<i>spinach, applewood smoked bacon, pernod, cheddar, Parmigiano Reggiano</i>	
Filet Mignon Tartare* (Meats By Linz, Chicago)	29.95
<i>Dijon, farm egg, gaufrette potato</i>	
Crispy Maine Lobster Tail (7 oz, Maine)	38.95
<i>Yuzu-herb beurre blanc (Whole or Cut In Morsels)</i>	

SOUP AND SALAD

**Additions To Your Salad: Marinated Filet Mignon Skewers* - \$19
Grilled Chicken - \$15 | Wild Shrimp - \$17 | Grilled Salmon* - \$16**

Maine Lobster Bisque ADD LOBSTER +\$12	15.95
Classic Caesar Salad	14.95
<i>romaine, Parmigiano Reggiano, rustic croutons, Caesar dressing</i>	
Spinach & Aged Gouda Salad	15.95
<i>toasted pine nuts, sun-dried tomatoes, red onions, Champagne vinaigrette</i>	
Baby Iceberg Wedge	15.95
<i>Point Reyes blue, candied smoked bacon, tomato, croutons</i>	
Chop Chop Salad	15.95
<i>hearts of palm, roasted tomatoes, Point Reyes bleu, peppadew peppers, boiled egg, shallots, candied bacon, creamy herb vinaigrette</i>	

CHILLED SHELLFISH

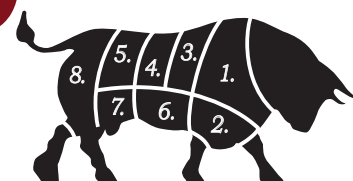
RAW OYSTERS*

{ horseradish cocktail sauce,
mignonette sauce }

James River - VA	3.75
Blue Point - LI	3.95
Johns River - Maine	4.95
Shigoku - WA	4.95
Oyster Of The Day	mkt

SHELLFISH COCKTAILS

Jumbo Shrimp Cocktail (4pcs.)	29.95
Jumbo Lump Crab Cocktail	mkt
Maine Lobster Tail Cocktail (7 oz.)	38.95
Chilled Shellfish Bouquet* (For Two)	mkt



BUTCHER CUTS

We have chosen Meats By Linz, one of Chicago's oldest and most respected butchers, to hand select, cut and age our 100% black angus beef. These cuts are provided exclusively for Little Alley Steak.

WET-AGED STEAKS

USDA 100% Black Angus Beef*

Center Cut Filet - aged 28 days	6 oz./8 oz.	45.95/59.95
New York Strip - aged 37 days	8 oz./12 oz.	38.95/57.95
Ribeye - aged 35 days	10 oz./16 oz.	43.95/69.95
Porterhouse - aged 28 days	24 oz.	86.95

DRY-AGED STEAKS

USDA 100% Black Angus Beef*

Bone-in New York Strip - aged 45 days	18 oz.	85.95
Bone-in Ribeye - Lollipop Cut - aged 38 days	18 oz.	97.95
Bone-in Ribeye - Tomahawk - aged 60 days	30 oz.	162.95

USDA PRIME CUTS

Abundant Marbling, USDA 100% Black Angus Beef*

New York Strip - aged 35 days	12 oz.	74.95
Ribeye - aged 35 days	16 oz.	84.95
Bone-in Ribeye - Cowboy Cut - aged 28 days	18 oz.	96.95

PROGRESSION OF NEW YORK STRIP

4 oz. of Each, Medium Rare Sous Vide Style: 75.95
Wet-aged USDA 100% Black Angus Beef*, USDA Prime 100% Black Angus Beef*, Dry-aged USDA 100% Black Angus Beef*

ENTICING STEAK ENHANCEMENTS

Roasted Bone Marrow Canoes - smoked salt, parsley salad	27.95
Wild Shrimp - yuzu beurre blanc	22.95
Maine Lobster Tail - flash-fried or broiled, drawn Plugra butter	38.95
Jumbo Lump Crab Oscar (3oz.) - asparagus, yuzu béarnaise	45.95

SAUCES

Green Peppercorn	4.95
Yuzu Béarnaise	4.95
Horseradish Cream	4.95
Mushrooms, Shallots & Brandy	4.95

BUTTERS

Bone Marrow Butter	7.95
Foie Gras Butter	9.95
Black Truffle Butter	6.95
Point Reyes Blue Cheese Butter	6.95

BRUNCH SPECIALTIES

Traditional Breakfast	20.95
<i>two scrambled eggs, Applewood smoked bacon, fingerling potatoes</i>	
Chicken & Waffles	29.95
<i>fried Bell & Evans chicken, crispy waffle, salted caramel gelato</i>	
Filet Mignon Steak & Eggs* (6 oz., Meats By Linz, Chicago)	39.95
<i>two sunny side up eggs, green peppercorn sauce, English muffins, fingerling potatoes</i>	
Brioche French Toast	19.95
<i>caramelized apples, candied pecans, spiced cream</i>	
Filet Mignon Steak & Frites* (6 oz., Meats By Linz, Chicago)	39.95
<i>spicy marinated Filet Mignon skewer, Mesclun salad, Belgian fries</i>	
Classic Eggs Benedict	22.95
<i>Canadian bacon, sous-vide egg, yuzu bearnaise, English muffins, fingerling potatoes</i>	
Jumbo Lump Crab Benedict	39.95
<i>sous-vide egg, yuzu bearnaise, English muffins, fingerling potatoes</i>	
Vegetable Omelette	19.95
<i>confit mushrooms, spinach, caramelized onions, Chevre, fingerling potatoes</i>	

LOCAL FAVORITES

Nawlin's BBQ Shrimp & Grits	27.95
<i>New Orleans BBQ, poblanos, Vermont cheddar</i>	
Rainbow Trout	28.95
<i>French green beans, potato puree, capers, brown butter</i>	
Faroe Island Salmon*	32.95
<i>garlic spinach, fingerling potatoes, yuzu-herb beurre blanc</i>	
Chicken Fried Chicken	28.95
<i>French green beans, potato puree, country gravy</i>	
Ahi Tuna "Pan Crisped" Hong Kong Style (Sashimi Grade)	39.95
<i>bok choy, shiitakes, forbidden black rice, miso-sake broth</i>	

SIDE DISHES

\$15 each.

Mushroom Risotto	Mascarpone cheese, white truffle oil	Fingerling Potatoes	duck fat roasted, spiced paprika, thyme
Fire-Grilled Asparagus	Gruyere Cheese, EVOO	Belgian Fries	chili aioli
Crispy Brussel Sprouts	Yuzu béarnaise	Sweet Potato Casserole	pecans, housemade marshmallow
Creamed Spinach Brulee	Gruyere cheese	Potato Au Gratin	goat cheese, roasted shallots
Mushroom Confit	roasted shallots, farm herbs	Truffled Fries	Parmigiano Reggiano, farm herbs
Creamed Corn	shallots, Parmigiano Reggiano	Twice-Baked Potato	bacon, Vermont cheddar, creme fraiche
Garlic Spinach	extra virgin olive oil	Potato Puree	Plugra butter
Triple Cream Mac & Cheese	Mascarpone, white truffle oil	Jumbo Fried Onion Rings	tomato Horseradish sauce
French Greens Beans	toasted almonds, brown butter	Charred & Roasted Broccoli	lemon vinaigrette, toasted bread crumbs

Advisory: *Consuming raw or under cooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness.

***A 20% Gratuity Will Be Added To Any Party Of 5 Or More

Executive Chef: Chris Bischoff

AMERICAN CHARCUTERIE

{ \$12 Each, 3 for \$32
Served With Traditional Accompaniments }

LOCAL MEATS

Heywood's Provision, Atlanta

Bresaola
dry-cured eye of round beef

Prosciutto
aged American pork

Lamb Pepperoni
cured lamb shoulder

CHEESES

Truffle Tremor
soft, goat's milk (Cypress Grove)

Appalachian
semi-hard, cow's milk (Meadow Creek Dairy)

Triple Cream Brie
soft, cow's milk (Sweet Grass Dairy)

APPETIZERS

Ahi Tuna Tartare (Sashimi Grade) 24.95
yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion tuile

Duck Confit Spring Rolls 23.95
Asian slaw, Bing cherry gastrique

American Kobe Beef Meatballs (Meats By Linz, Chicago) 22.95
pomme puree, veal demi-glace, garlic-chili oil

Spicy Tuna Crispy Rice (Sashimi Grade) 26.95
lime zest, wasabi roe, Serrano, spicy aioli & ginger, soy

Roasted Bone Marrow Canoes 27.95
smoked salt, parsley salad, crispy garlic, rustic bread

Filet Mignon "Korean Style" (Meats By Linz, Chicago) 29.95
crispy rice cake, Korean sweet & spicy BBQ sauce

Cognac Shrimp 24.95
Cognac Flambee, shallots-parsley & garlic crème sauce, toasted Baguette

American Kobe Beef Carpaccio* (Meats By Linz, Chicago) 22.95
horseradish crema, arugula, crispy capers, Parmigiano Reggiano

Mussels Mariniere (Bang Island, Maine) 24.95
white wine, garlic, shallots, thyme, cream

Oyster Rockefeller 26.95
spinach, applewood smoked bacon, pernod, cheddar, Parmigiano Reggiano

Filet Mignon Tartare* (Meats By Linz, Chicago) 29.95
Dijon, farm egg, gaufrette potato

Crispy Maine Lobster Tail (7 oz, Maine) 38.95
Yuzu-herb beurre blanc (Whole or Cut In Morsels)

SOUP AND SALAD

Additions To Your Salad: **Marinated Filet Mignon Skewers*** - \$19
Grilled Chicken - \$15 | **Wild Shrimp** - \$17 | **Grilled Salmon*** - \$16

Maine Lobster Bisque ADD LOBSTER +\$12 15.95

Classic Caesar Salad 14.95
romaine, Parmigiano Reggiano, rustic croutons, Caesar dressing

Spinach & Aged Gouda Salad 15.95
toasted pine nuts, sun-dried tomatoes, red onions, Champagne vinaigrette

Baby Iceberg Wedge 15.95
Point Reyes blue, candied smoked bacon, tomato, croutons

Chop Chop Salad 15.95
hearts of palm, roasted tomatoes, Point Reyes bleu, peppadew peppers, boiled egg, shallots, candied bacon, creamy herb vinaigrette

CHILLED SHELLFISH

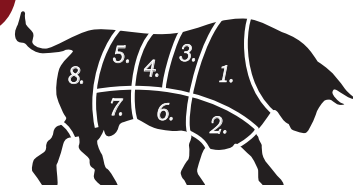
RAW OYSTERS*

{ horseradish cocktail sauce,
mignonette sauce }

James River - VA 3.75
Blue Point - LI 3.95
Johns River - Maine 4.95
Shigoku - WA 4.95
Oyster Of The Day mkt

SHELLFISH COCKTAILS

Jumbo Shrimp Cocktail (4pcs.) 29.95
Jumbo Lump Crab Cocktail mkt
Maine Lobster Tail Cocktail (7 oz.) 38.95
Chilled Shellfish Bouquet* mkt
(For Two)



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New York Strip - aged 37 days 8 oz./12 oz. 38.95/57.95
Ribeye - aged 35 days 10 oz./16 oz. 43.95/69.95
Porterhouse - aged 28 days 24 oz. 89.95

DRY-AGED STEAKS

USDA 100% Black Angus Beef*

Bone-in New York Strip - aged 45 days 18 oz. 85.95
Bone-in Ribeye - Lollipop Cut - aged 38 days 18 oz. 97.95
Bone-in Ribeye - Tomahawk - aged 60 days 30 oz. 162.95

USDA PRIME CUTS

Abundant Marbling, USDA 100% Black Angus Beef*

New York Strip - aged 35 days 12 oz. 74.95
Ribeye - aged 35 days 16 oz. 84.95
Bone-in Ribeye - Cowboy Cut - aged 28 days 18 oz. 96.95

PROGRESSION OF NEW YORK STRIP

4 oz. of Each, Medium Rare Sous Vide Style: 75.95
Wet-aged USDA 100% Black Angus Beef*, USDA Prime 100% Black Angus Beef*, Dry-aged USDA 100% Black Angus Beef*

ENTICING STEAK ENHANCEMENTS

Roasted Bone Marrow Canoes - smoked salt, parsley salad 27.95
Wild Shrimp - Yuzu beurre blanc 22.95
Maine Lobster Tail - flash-fried or broiled, drawn Plugra butter 38.95
Jumbo Lump Crab Oscar (3oz.) - asparagus, yuzu béarnaise 45.95

SAUCES

Green Peppercorn 4.95
Yuzu Béarnaise 4.95
Horseradish Cream 4.95
Mushrooms, Shallots & Brandy 4.95

BUTTERS

Bone Marrow Butter 7.95
Foie Gras Butter 9.95
Black Truffle Butter 6.95
Point Reyes Blue Cheese Butter 6.95

MARKET FRESH SEA FARE

MEUNIERE - French green beans, potato puree, capers, brown butter

FIRE GRILLED - garlic spinach, fingerling potatoes, yuzu-herb beurre blanc

PAN CRISPED - bok choy, shiitakes, forbidden black rice, miso-sake broth

Rainbow Trout 39.95

Wild Shrimp 38.95

Wild Atlantic Salmon* 39.95

Ahi Tuna* (Sashimi Grade) 49.95

Fish Du Jour mkt

LOBSTER TAILS

{ Served with Belgian fries, coleslaw,
drawn Vermont butter }

Two Maine Lobster Tails 94.95
(7 oz. each)

LOCAL FAVORITES

The Traditional Burger* (Meats By Linz, Chicago) 22.95
tomatoes, onions, pickles, American cheese, pink sauce, Belgian fries

The Steakhouse Burger* (Meats By Linz, Chicago) 25.95
applewood smoked bacon, cheddar cheese, over easy egg, tobacco onions, homemade steak sauce, Belgian fries

"Nashville Hot" Fried Or Grilled Chicken Sandwich 24.95
sweet pickles, jalapeño hot sauce, Belgian fries

Filet Mignon Steak & Frites* (6 oz., Meats By Linz, Chicago) 35.95
spicy marinated Filet Mignon skewers, Mesclun salad, Belgian fries

Shellfish Tagliatelle 26.95
shrimp, mussels, lobster Brandy sauce, Parmesan Reggiano

Chicken Fried Chicken 30.95
French green beans, potato puree, Country gravy

Roasted Pork Chop* 39.95
field peas, roasted tomatoes, cipollinis, bacon, grain mustard pan sauce

Sichuan Spiced Tofu Steak 25.95
cauliflower puree, crispy brussel sprouts, hoizin glaze

SIDE DISHES

NEW CLASSICS \$15 each.

Mushroom Risotto
mascarpone cheese, white truffle oil

Crispy Brussel Sprouts
yuzu béarnaise

Mushroom Confit
roasted shallots, farm herbs

Garlic Spinach
extra virgin olive oil

Triple Cream Mac & Cheese
Mascarpone, white truffle oil

French Greens Beans
toasted almonds, brown butter

POTATO \$15 each.

Fingerling Potatoes
farm herbs

Belgian Fries
chili aioli

Truffled Fries
Parmigiano Reggiano, farm herbs

Twice-Baked Potato
bacon, Vermont cheddar, creme fraiche

Potato Puree
Plugra butter

Advisory: *Consuming raw or under cooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborn illness.

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