

## RAW \*

**SEASONAL OYSTERS** · 18/32  
shallot mignonette, horseradish, cocktail sauce

**TUNA TIRADITO** · 19  
aji amarillo vinaigrette, sweet potato crema,  
passion fruit

**SALMON POKE** · 17  
soy-ginger vinaigrette, endive, wontons, furikake

**PRIME BEEF TARTARE** · 18  
sunchokes, pears, horseradish

## APPETIZERS

**WARM ASIAGO BREAD** · 6  
whipped 'nduja pork butter, local honey

**FOIE DE POULET** · 15  
grape gelée, whipped crème fraîche

**BLUE CHEESE WEDGE SALAD** · 16  
fried egg, tomato, avocado, green goddess

**BROILED OYSTERS** · 19  
béarnaise, leek ragout, pickled apple

**MUSSELS & FRITES** · 18  
garlic white wine sauce, lardons,  
malt vinegar aioli

**CRISPY OCTOPUS** · 21  
'nduja kabocha squash beignet, fig, olive,  
meyer lemon

**TRAVELLE MEATBALLS** · 18  
padda classico, basil, pomodoro sauce

**PEPPERONI FLATBREAD** · 18  
sausage, pepperonata, mozzarella, basil

**ARTISANAL CHEESE BOARD** · 26  
seasonal accoutrements



TRAVELLE



## LOCAL FARMS

**CARROT SOUP** ginger, thyme, ramp butter, crème fraîche, focaccia croutons · 12

**BURRATA & APPLE** chai spiced apple butter, pumpkin seed ragout · 18

**BRUSSELS SPROUTS** lentils, mint, hazelnuts, apple cider gastrique · 14

**ROASTED SWEET POTATO** mole verde, tomatillo relish, hibiscus glaze · 16

**BABY BEET SALAD** kaffir lime, spiced peanut nougatine, toasted coconut, cilantro, mint · 16

**KALE CAESAR SALAD** sweet potatoes, apples, parmesan, shallots, cashew dressing · 16

## MAINS

**CACIO E PEPE** three peppercorn blend, pecorino, lemon, herb crumble · 22

**TIGER SHRIMP AGNOLOTTI** turkey red wheat, ham brodo, lapsang souchong, ume · 27

**BUTTERNUT SQUASH CASARECCE** prosciutto, pecorino romano, pecan · 24

**DIVER SCALLOPS** beet, miso citronette, cara cara, wild rice cracker · 36

**POACHED KING SALMON** crispy winter vegetables, allium, umami vinaigrette · 36

**ROASTED CHICKEN** swiss chard, confit mountain rose potatoes, sauce vin jaune, truffle · 34

**VENISON TRI TIP** chicory, coffee parsnip puree, huckleberry jus · 42

**PORK BELLY** crispy pork belly, heirloom polenta, apricots, popped sorghum, hazelnuts · 26

**FOR TWO** includes choice of two sides

**"CHEF'S PICK WHOLE FISH"** lemon beurre blanc, salsa verde, petite salad · mp

**PRIME BONE-IN TOMAHAWK STEAK AND MAINE LOBSTER** 32oz salt crusted,  
Travelle A-1 sauce, bordelaise, truffled hollandaise, shishitos in manchego and tagarashi · 165

## CLASSIC CUTS\*

**PRIME DRY-AGED BONE-IN RIB EYE** 16oz, tat sai, shiitake, miso mustard jus · 79

**PRIME FILET** 6oz or 9oz, 'beef & broccoli', puffed tendon, smoked cider bordelaise · 39/48

**STEAK & FRITES** 10oz new york strip, fries, mushroom ragout, piquillo aioli · 46

**TUNISIAN RACK OF LAMB** baby carrots, hazelnut vinaigrette, sheep's milk yogurt · 46

**\*SHAVED TRUFFLE SUPPLEMENT** 5g minimum · MP

## SIDES

**TEMPURA KABOCHA SQUASH** housemade ranch · 10

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**MAINE LOBSTER RISOTTO** lobster jus, crème fraîche, chives · 24

**GRILLED JUMBO ASPARAGUS** herb balsamic vinaigrette, sea salt · 10

**LOADED CRISPY POTATOES** sour cream, bacon, cloth bound cheddar, green onions · 12

**FRIES** secret spice, Travelle A-1 sauce · 8

**JEFF VUCKO, CHEF DE CUISINE**

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Ingredients sourced in partnership with our local farms:  
Nichols, Mick Klug, Severson, Green Acres, Mint Creek, Froggy Meadow, 1871 Dairy

*For parties of six or more, an 18% gratuity will automatically be added to your bill.*

*\*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.*