

"One of the best steakhouses in the world has finally arrived in the Windy City."

ROBB REPORT

Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh, Dublin, New York and Chicago followed.

Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from pasture reared local cattle, sustainable seafood from around the local waters, seasonal fruits and vegetables or great artisanal cheeses, combined with great wines and award winning cocktails all served by people who love what they do.

Since 2006, we've set a high standard for steakhouse dining, and now we're bringing our expertise to the historic LaSalle Powerhouse. Built in 1886, this iconic building, once a bustling transport hub and later home to Michael Jordan's Restaurant, now houses our unique blend of heritage and modernity.

We've revitalized its 16,500 sq ft space, preserving the charm of barrel-vaulted ceilings and exposed timber joists, while adding touches inspired by the 'Golden Age of Travel.'

As a proud B Corp, we're dedicated to the best food practices. Our menu features all-natural beef from ethically reared cattle, carefully cooked over live-fire charcoal, along with sustainable seafood, fresh local produce, and artisanal cheeses.





LADY BIRD 3RD

Our smaller private dining room - for those more intimate occasions. Seating 16 guests, the room is named after a Champion Devon Cow born in 1891. Artworks adorn the walls from Chicago's beef heritage and illustrious former restaurants.

Tucked away within the restaurant's beautiful architecture, Lady Bird is a stunning private dining room that perfectly balances intimacy while still feeling laidback and relaxed.

This exclusive and totally private space features our signature décor - rich wood paneling, warm lighting, and a touch of mid-century flair. You'll have your own dedicated serving team and can be tailored for every occasion: think private dining, cocktail parties, business meetings, or even wine-paired dinners curated by our award-winning sommelier.







PRIVATE DINING 16 SEATED











ADA Accessible

Packages

Drinks Coat Room





Boardroom

Capacity

BIG MIKE

The largest of our two private dining rooms seating up to 22 people or 32 standing. Named after a Champion Shorthorn bull born in 1919. It's also a subtle nod to Michael Jordan, the mightiest of all Chicago Bulls whose restaurant once occupied this building. The curved ceiling is inspired by the railroad cars the building powered, and the walls are covered in Chicago cattle history, mixed in with vintage menus from Michael Jordan's and other iconic restaurants from Chicago's past. With our friendly and warm service and bespoke menus, Big Mike offers a dining experience that guests will talk about long after the last dish is served.







PRIVATE DINING 22 SEATED











ADA Accessible

E Pa

Drinks Coat Room Packages





Boardroom Capacity

BEEF & LIBERTY

Our large dining area, located on the second floor, is available for bigger occasions, including corporate events, engagements, photoshoots, weddings, birthdays, and just about any form of get-together. The space is available for buyouts where you'll have your own bar and dedicated serving team.







SEATED STYLE 82 RECEPTION STYLE 100 STANDING











ADA Accessible

Boardroom Coat Room



Capacity (Seated)

Capacity (Standing)

THE BEEFSTEAK STAKES ROOM

Our 100+ cover dedicated events space located on the third floor of our Chicago restaurant. The room features a spectacular original gable ceiling of timber beams and joists, simple original brickwork, a timber floor and bespoke decorative lights. A perfect space for banquets, conferences, weddings, and any type of large event.

This unique room is a perfect blank space that can be customized to suit your design aesthetic. We offer a range of recommended vendors or you are welcome to source your own. If you are not looking to add design we offer a range of in house tables and linens perfect for a built in Hawksmoor experience.







SEATED STYLE 130 RECEPTION STYLE 200 STANDING





ADA







Accessible

Boardroom

Coat Room





Capacity

FULL VENUE BUY-OUT

Host your next unforgettable event at our brand new Chicago steakhouse, with exclusive full-restaurant buyout for up to 500 standing guests or 385 seated.

Housed across three floors and spanning over 16,500sq ft, our restaurant is the ideal location for weddings, corporate gatherings, and any form of celebration or event.







FULL BUYOUT SEATED STYLE 385 RECEPTION STYLE 500 STANDING





Accessible







Boardroom

Coat Room





(385) Capacity

Our events menus are perfect for standing style receptions or seated dinners. We feature a range of options that can be tailored to suit a variety of dietary requests. We feature sharing menus which offer a range of classic Hawksmoor dishes and our dictionary-thick steaks. All are served family style – with the steaks cooked to order, sliced, and served in cast-iron skillets with our legendary sides and sauces.

All menus can be accompanied by matched wines selected by our team of sommeliers, as well as a variety of cocktail packages showcasing an aperitif to start and a digestif to finish your meal. If you prefer to order drinks à la carte once in the restaurant, that's no trouble at all.

We can cater for vegetarians or any other dietary requirements you or your guests may have.





GROUP SHARING MENUS

SAMPLE MENU

STARTERS

Steak tartare dry-aged rump, filet, pickled shiitakes

Steelhead crudo citrus, ginger, chili

Ash-baked beets pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Sirloin Chateaubriand Bone-in rib chop

Additional supplemental entrées

Wild halibut Charcoal chicken Ana Mari Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips | Mash & gravy | Creamed spinach | Macaroni cheese | Boston lettuce salad

Peppercorn Sauce | Béarnaise sauce

DESSERTS

Sticky toffee pudding & milk ice cream | Seasonal pavlova | Peanut butter Louis

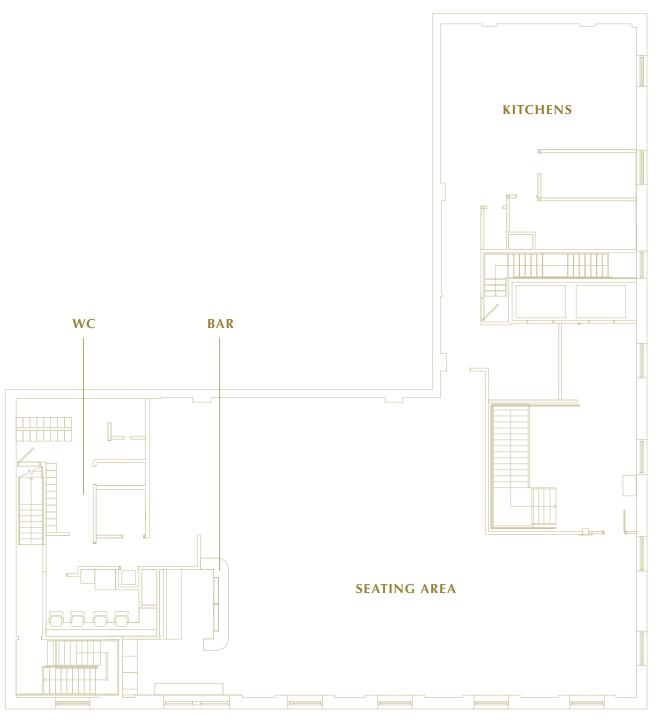
FOR UP-TO-DATE MENUS, PLEASE CONTACT OUR EVENTS TEAM

FLOOR PLANS FIRST FLOOR **KITCHENS** BAR **ENTRANCE** WC -**RECEPTION RESTAURANT SEATING AREA**

FLOOR PLANS SECOND FLOOR **KITCHENS** LADY BIRD 3RD WC **BAR** BIG MIKE -- SEATING AREA

FLOOR PLANS

THIRD FLOOR



LONDON RESTAURANTS



Air Street
W1J 0AD



Borough SE1 9AQ



Guildhall EC2V 5BQ



Knightsbridge SW3 2AL



Seven Dials
WC2H 9JG



Spitalfields
E1 6BJ



Wood Wharf E14 5GX

All our restaurants
are available for full
buyouts. To inquire for
UK venues, please email
events@thehawksmoor.com

UK / EU / US RESTAURANTS



New York NY, 10010



Liverpool



Manchester
M3 3WB



Edinburgh
EH2 2AA



DublinD02 C850 IRELAND



To book Hawksmoor Chicago please email: chicagoevents@thehawksmoor.com

Terms & conditions apply