



## Oxford's About Last Knife Is Ready to Start Spinning the Classics

*The innovative steak bar concept helmed by Executive Chef Dan Weiland opens today*



(CHICAGO, Ill; October 5, 2018) – About Last Knife (ALK), the new bar and steakhouse concept adjacent to the ground floor lobby of [Hotel Julian](#), Oxford Capital Group's latest luxury lifestyle hotel on North Michigan Avenue, today announces their opening and a peek at the upcoming menu.

The innovative and approachable steak bar is helmed by Executive Chef Dan Weiland (previously of Avec, Blackbird, and most recently, Forbidden Root), alongside an all-star food and beverage team including Director of Food and Beverage Piers Smyth, Beverage Manager Johnny Contraveos, Food and Beverage Manager Gigi Brooks, and Food & Beverage Supervisor Amanda Tyson.

The restaurant's menu – available for breakfast, lunch, and dinner – will focus on making steaks less serious and more fun, with dishes like the **ALK Burger** with truffle taleggio cheese, dill pickle, onion, and house-prepared mustard and **Beef Wellington by the Slice** with wild mushroom duxelle, puff pastry, and a red wine bordelaise, as well as the main events: a **8 oz. Filet of Beef Tenderloin**, **10 oz. Marinated Hanger Steak**, or a **16 oz. T-Bone Steak**, served with **ALK Steak Sauce**, **Red Wine Sauce**, **Bearnaise Sauce**, or **ALK Garlic Herb Butter**.

Guests looking for an alternative to red meat need not worry – the menu is full of options for diners who want to raise the stakes without ordering a steak. Highlights from these portions of the menus include **P.E.I. Mussels** with curry, coconut, celery and mint salad; **ALK Salad** with endives, kale, cucumber, pickled carrots, and sunflower seeds; **Jerk Marinated Salmon** with a pineapple teriyaki glaze; **ALK Blossomed Fried Leek** with lemon and malt salt; and **Ricotta Gnocchi** with roasted squash, arugula, hazelnuts, and parmesan.

The all-day menu at ALK serves both early and late risers with unique breakfast dishes like the **Boul Mich Omelet** with pickled giardiniera, tomato, spinach, Monterey Jack cheese, and served with home fries or a side salad; **Quiche** with eggs, bacon jam, gouda, onion blend, and house pastry; and, of course, **Steak & Eggs** with char-grilled hanger steak, two eggs, and breakfast hash.

Those that rise a little bit later can take advantage of ALK's "**Brown Bag It!**" amenity – making any dish on the menu a to-go option, featuring midday pick-me-ups like the **Mason Jar Salads**, **Veggie Wrap**, or one of the extended breakfast menu dishes like the **Breakfast Wrap**, with braised pork shoulder, tomatillo sauce, rice, black lentils, and Monterey Jack cheese, or the **ALK Breakfast Sandwich**, with scrambled eggs and pimento cheese.

Guests will also be able to end the day as well as they started it with a variety of dessert options, featuring **Black Sesame Crème Brûlée**, **Coconut Panna Cotta**, or **Pie Fight**: a flight of three mini-pies in apple, pecan, and cherry.

Accompanying the all-day menu is a carefully curated beverage program led by Smyth and Contraveos, luring in wine and spirits aficionados, social drinkers looking for something new and fun, and everything in between. The cocktail menu features standouts such as the playful **Humble Narcissist** with Tanqueray, tart strawberry, earl grey, house blended spiced cardamaro, and fino sherry; the nostalgic **Saturday Morning Cartoons** with Remy Martin VSOP and Cocoa Pebble-Infused cereal milk and vanilla; the sensory experience that is **Namaste (At the Bar)** with Botran Reserva rum infused with espresso, pumpkin spice orgeat, spice blended demerara; and the perfect drink after a hard day at work, **Et Tu Brut(é)** with Grey Goose, tart cherry, cinnamon spiked, oloroso sherry, fresh lemon, and Perrier Jouet champagne. Alongside an impressive list of inventive cocktails, the team has also put together a carefully tailored wine list and an attractive line-up of local beer.

To view the full menu, please visit [ALKChicago.com](http://ALKChicago.com).

The 68-seat restaurant will feature mixed communal seating, integrating the dining area and the lobby lounge. The lounge areas combine deep leathers, bold patterns, and pops of color which evoke Oxford and designer Workshop/APD's visions of a design-forward restaurant that emphasizes on detail and practicality. This vision continues through the rest of the seating area which features sleek marble and gold accents. Next spring, the restaurant will also add a patio on Michigan Avenue allowing guests to experience both the comfort of ALK and the bustle of the city.

The upcoming social hotspot is set to open Friday, October 5. To learn more about ALK or Hotel Julian, please visit [www.alkchicago.com](http://www.alkchicago.com) and [www.hoteljulianchicago.com](http://www.hoteljulianchicago.com).

**FOR MORE INFORMATION, PLEASE CONTACT**

**KATE GLEASON OR ANGELA SULLIVAN AT WAGSTAFF WORLDWIDE:**

[kgleason@wagstaffworldwide.com](mailto:kgleason@wagstaffworldwide.com) | [asullivan@wagstaffworldwide.com](mailto:asullivan@wagstaffworldwide.com)

312.471.6751

###

**About ALK**

With a menu driven by Executive Chef Dan Weiland—previously of Chicago icons including Avec, Blackbird, and most recently, Forbidden Root—About Last Knife (ALK)

welcomes hotel guests, locals, and city explorers with approachable, yet innovative, technique-driven steak bar cuisine. With the modernization of a gastropub and the commitment to quality of a classic American steakhouse, ALK puts forth a diverse spread of dishes both familiar and carefully curated, as well as a beverage program that weaves in and out of the new and the traditional. Reinventing classic options with doses of technique, philosophy, sustainability, and creativity, Weiland creates a cohesive experience with synergy between the flavors and the experience. The intimate dining room emphasizes social camaraderie while injecting energy and luxury throughout.

### **About Hotel Julian**

Situated diagonally across from Millennium Park on North Michigan Avenue, [Hotel Julian](#)—named for St. Julian the Hospitaller, the patron saint of hospitality and travelers—unveils a luxury lifestyle hotel in the historic Atlantic Bank Building. Managed by Oxford Hotels & Resorts, it is an Oxford Capital Group led development in joint venture with Quadrum Global. Hotel Julian pays homage to its heritage and its iconic location by reinvigorating the renowned architecture of Benjamin Marshall, fulfilling the original design's plans for seventeen floors (when only twelve were built in 1912) while preserving its terra cotta façade and strengthening the foundation. Dubbed, "An Original Remix," the property on the eastern edge of the central business district melds the best of classic hospitality elements with stylish, modern additions at the intersection of Chicago's Magnificent Mile and Cultural Mile. Hotel Julian's on-site restaurant, About Last Knife, merges the sensibilities of a steakhouse with the innovation of a gastropub to offer an inventive approach to American cuisine, and serves as an ideal destination to fuel up or relax before or after adventures to nearby attractions including Millennium Park, the Riverwalk, and more.

### **About Oxford Capital Group, LLC and Oxford Hotels & Resorts, LLC**

Oxford Capital Group, LLC is a national real estate investment, development and management firm. Oxford Hotels and Resorts, LLC is its wholly owned hotel operating affiliate. Oxford, its affiliates, and principals have been involved in approximately \$3 billion of real estate and private equity investments, including approximately 13,000 hotel rooms and over 2,000 senior housing units. The firm's primary areas of focus are hospitality, mixed-use, senior housing, multifamily, urban retail, parking, and other operationally intensive forms of real estate. This includes health, fitness, spa, athletic and sports/entertainment destination clubs, and entertainment destination outlets including hotel rooftop venues. Oxford's geographic focus includes the nation's top cities, such as Chicago, New York City, metro Washington D.C., Boston, Los Angeles, San Francisco, and other select markets with unique attributes including Charleston, SC, New Orleans, LA, and a variety of markets throughout Florida. In addition to prominent national projects throughout the country, Hotel Julian Millennium Park is Oxford's 13<sup>th</sup> hotel project in the Chicago area, 10 of which are in the heart of the city. Its growing hospitality brand collection includes ALK, Cass, Claridge House, Essex, Felix, Godfrey, I | O, Juniper Spirits & Oysters, LH, LondonHouse, SpaBoutique, Versey, and WTR Pool & Grill. For information, visit [www.oxford-capital.com](http://www.oxford-capital.com) or [www.ohrlc.com](http://www.ohrlc.com)