

APPETIZERS

LOBSTERSCARGOT	34
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE *	24
CRAB & AVOCADO *	24

SHELLFISH

JUMBO SHRIMP COCKTAIL *	26
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	20
1/2 DZ. WEST COAST *	20

SALAD

ICEBERG WEDGE	20
BACON LARDONS, MAYTAG BLEU CHEESE	
CAESAR *	15
HOUSE SALAD	12



SOUP

	Cup / Bowl
SUMMER CORN & CRAB CHOWDER	11/14
GAZPACHO	9/12

SIDES

WHIPPED POTATOES	12
HASH BROWNS	16
MAC 'N CHEESE	12
BRUSSEL SPROUTS	14
NUESKE BACON & PARMESAN	
BROCCOLI	12
SAUTÉED OR STEAMED	
ASPARAGUS	15
GRILLED OR STEAMED	
SPINACH	12
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	13
CREAMED SPINACH	15

DESSERTS

YOUR SERVER WILL PROVIDE INFORMATION ABOUT TODAY'S AVAILABLE DESSERTS

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness.
Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs.
Please make allergies known to your server.

LUNCH • DINNER
312.329.1800
WWW.CHICAGOCUTSTEAKHOUSE.COM

CHICAGO CUT
STEAKHOUSE

MONDAY - SATURDAY 11:00AM - 11:00PM
SUNDAY CLOSED (EXCEPT FATHER'S DAY - 6/21)

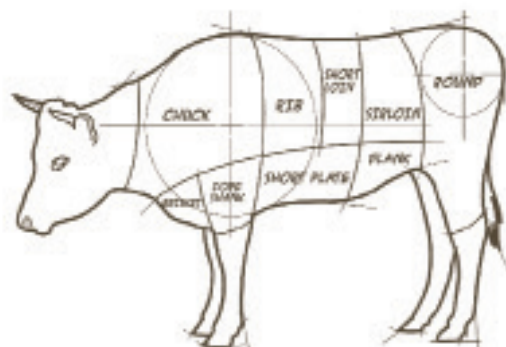
USDA PRIME FILET MIGNON
CENTER BARREL CUT (8OZ) * 56

FROM OUR DRY AGING ROOM
USDA PRIME BEEF

BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
AU POIVRE	6
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSERADISH	5
VELASCO SAUCE	5
BÉARNAISE	3
HOLLANDAISE *	3



Chicago Cut Steakhouse is proud to
 serve only hand selected Certified
 USDA 100% Prime Beef dry aged for
 35 days and butchered on site.

MEAT TEMPERATURES

BLACK & BLUE – SEARED RAW
RARE – COLD, PURPLE CENTER
MEDIUM RARE – WARM, RED CENTER
MEDIUM – HOT, PINK CENTER
MEDIUM WELL – SLIGHTLY PINK
WELL DONE – HOT, GRAY CENTER

SEAFOOD

CHILEAN SEA BASS	51
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
GLAZED CEDAR PLANK	38
FAROE ISLAND SALMON *	
GRILLED ASPARAGUS & BLACK TRUFFLE BUTTER	
YELLOW FIN TUNA *	45
AU POIVRE SAUCE, SHIITAKE MUSHROOM, RED PEPPER	
DOVER SOLE MEUNIERE	64
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
GRILLED MEDITERRANEAN BRANZINO	38
EXTRA-VIRGIN OLIVE OIL, LEMON, OREGANO	

CHICAGO FAVORITES

MARINATED SKIRT STEAK * (8OZ)	32
SAUTÉED ONIONS	
HALF ROASTED FREE RANGE	29
CHICKEN	
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
CHICAGO CUT PRIME BURGER *	19
CHICKEN PARMIGIANA	30

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