



CHICAGO CUT STEAKHOUSE



EASTER BRUNCH

APRIL 24, 2011

FIRST COURSE:

LOBSTER BISQUE

OR

JUMBO LUMP CRAB CAKE

SPICY REMOULADE SAUCE & SOUTHERN COLESLAW

OR

CAESAR SALAD

CHOPPED HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING,

HAND-CUT PARMESAN AND GARLIC HERB CROUTONS, &

SHAVED PARMESAN

OR

SHRIMP SALAD

SHREDDED ROMAINE LETTUCE, ONION, GREEN BEANS, BACON,

CHOPPED SHRIMP, AND TEAR DROP TOMATOES

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ENTRÉES

HONEY GLAZED

BONE-IN HAM

OR

STUFFED LEG OF LAMB

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SIDES

STEAMED BROCCOLI

STEAMED CARROTS

WHIPPED POTATOES

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DESSERT:

DESSERTS BY

CHEF JACKIE SHEN

STRAWBERRY RHUBARB PIE

OR

CHOCOLATE CHIP COOKIE

ICE CREAM SANDWICH

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