



CHICAGO CUT STEAKHOUSE



MOTHER'S DAY BRUNCH

MAY 8, 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

PAN-SEARED CHILEAN
SEA BASS

HEIRLOOM TOMATO SAFFRON BRODO,

TIGER SHRIMP

& BAY SCALLOPS

OR

STUFFED LEG OF LAMB

SIDES

FRENCH GREEN BEANS

STEAMED CARROTS

WHIPPED POTATOES

DESSERT:

DESSERTS BY

CHEF JACKIE SHEN

STRAWBERRY RHUBARB COBBLER

OR

CHOCOLATE CHIP COOKIE ICE

CREAM SANDWICH

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