



APPETIZER

Prime Beef Sliders	10
Lollipop Lamb Chops	16
Bluefin Tuna Tartare	18
Sushi Trio	18
Jumbo Lump Crabcake	19
<i>Lemon cilantro aioli</i>	
Seared Foie Gras	19
Jumbo Lump Crab and Avocado	19
<i>Tarragon mustard vinaigrette</i>	

SHELLFISH

Iced Half Shell Oysters	
1/2 Dozen East Coast	18
1/2 Dozen West Coast	18
Shrimp Cocktail	19
Jumbo Lump Crab Cocktail	18
Chilled Baby Lobster Cocktail	12/24
Half or Whole	

*Consuming raw seafood may increase your risk of
foodborne illness.*

SOUP

Cup / Bowl

Soup of the Day	4/7
Split Pea	4/7
Chicago Cut French Au Gratin	8

SALAD

Mixed Field Greens Salad	6
Caesar Salad	9
Baby Spinach Salad	11
<i>Applewood smoked bacon dressing</i>	
Baby Iceberg Wedge Salad	11
<i>With lardon bacon</i>	
Chopped Shrimp Salad	16
<i>Red wine vinaigrette</i>	
Burrata & Vine Ripe Tomato	14

SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,
2pc. Alaskan King Crab Bites, 1 Oyster
28 per person

Breakfast - Lunch - Brunch - Dinner
312.329.1800

CHICAGO CUT
STEAKHOUSE

Monday - Friday 7:00am - 2:00am
Saturday & Sunday 10:00am - 2:00am

TODAY'S FISH

Scottish Salmon 26
Mediterranean relish with an orange honey glaze

Sushi Grade Yellowfin Tuna 35
Jackie's homemade teriyaki & wasabi

Great Lakes Whitefish 19
Clam vin blanc sauce

Fresh Dutch Dover Sole Meuniere 49
Market availability

Chilean Sea Bass 39
Miso glazed with a yuzu sauce

Sushi Scallops 37
Coriander seed crusted
Served with a curry cauliflower puree

Tristan Tails 43

Alaskan King Crab Legs *Per lb.* 62

Surf & Turf 65
Petite filet, lobster tail or crab legs



CHICAGO FAVORITES

Chicago Cut Prime Burger 12
Ask Server for additions

Skirt Steak 22
Sautéed onions

Marinated Iowa Pork Chop 27
Brown sugar mustard glaze

Colorado Triple Cut Lamb Chops 39
Mint sauce

Crispy Amish Brick Chicken 19

Chicken Parmigiana 19

Fall Vegetable Stack 18
Saffron & tomato

Veal Chop 39

BBQ Ribs (Chicago Cut Style) 23

Chicken BLT 12



**WE ARE PROUD TO STATE THAT
CHICAGO CUT STEAKHOUSE ONLY SERVES
CERTIFIED USDA PRIME BEEF
WE DRY AGE FOR 35 DAYS AND BUTCHER ON SITE**

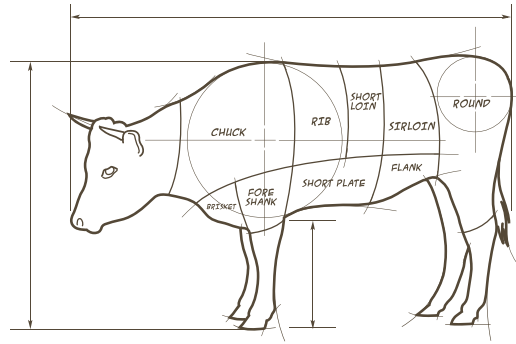
PRIME FILET MIGNON

Center Barrel Cut (6oz)	28
Center Barrel Cut (8oz)	36
Center Barrel Cut (10oz)	44
Chicago Cut Bone-In Filet Mignon <i>When available</i>	55

Bone-In Rib Eye	48
Marinated Cajun Rib Eye	49
Delmonico	41
NY Strip	44
Bone-In NY Strip	47
Porterhouse	52
Roast Prime Rib of Beef	
Boneless	39
Bone-In	44

DOUBLE CUTS

Chateaubriand	88
Porterhouse	99
Double Ribsteak	96



ADDITIONS

Au Poivre	3
Oscar	15
Conlon Farms Maytag <i>bleu cheese fondue</i>	5
Cajun Spice	2
Creamy Horseradish	2
Béarnaise	2
Hollandaise	2
Foie Gras	18

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

VEGETABLES

Shitake, Crimini Mushrooms	10
French Green Beans Almondine	9
Onion Rings	9
Spinach <i>Sautéed or steamed</i>	8
Creamed Spinach	10
Steamed Broccoli	8
Sautéed Spinach & Broccoli <i>With extra virgin olive oil & garlic</i>	9
Asparagus	10
Fresh Shucked Corn	9

POTATOES

Whipped Potatoes	9
Hash Browns	10
Baked Potato	7
House Made French Fries	8
Truffle Scalloped Potatoes	11
Mac 'n Cheese	8
<i>Lobster additional</i>	11
<i>Crab additional</i>	11

CHICAGO CUT
STEAKHOUSE