APPETIZER

Prime Beef Sliders	10
Lollipop Lamb Chops	16
Jumbo Lump Crabcake	19
Bluefin Tuna Tartar	18
Jumbo Lump Crab & Avocado Tarragon mustard vinaigrette	19

SOUP	up/Bowl
Soup of the Day	4/7
Split Pea Soup	4/7
Chicago Cut French Au Gratin	8
SALAD	
Mixed Field Greens Salad	6
Caesar Salad	9
Baby Spinach Salad Warm applewood smoked bacon dressin	11
Chopped Shrimp Salad	16
Burratta & Vine Ripened Tomatoes	14
Iceberg Wedge Salad With lardon bacon	11
Cobb Salad	14
Prime Filet Steak Salad	22
Seafood Salad Shrimp, scallops, salmon, lump crab	26

Add to Your Salad	
add Chicken	7
add Parmesan Chicken	9
add Prime Filet Tips	12
add Shrimp	9
add Lobster	11



TODAY'S FISH

Scottish Salmon Mediteranean relish with an orange honey glaze	24
Sushi Grade Yellowfin Tuna Jackie's homemade teriyaki & wasabi	33
Great Lakes Whitefish Clam vin blanc sauce	19
Chilean Sea Bass Miso glazed with a yuzu sauce	37
Sushi Scallops Coriander seed crusted served with a curry cauliflower puree	35
CHICAGO FAVORITES	

Chicago Cut Prime Burger	12
The Chicken BLT	12
Grouper Sandwich	15
Skirt Steak	22
Fish Tacos (Chilean Sea Bass)	18
Filet Tacos	18
Crispy Amish Brick Chicken	19
Kobe Beef Hot Dog	15
New England Lobster Roll	22
Prime Ribeye Steak Sandwich	20
Patty Melt	14

Monday - Friday 7:00am - 2:00am Saturday & Sunday 10:00am - 2:00am Breakfast - Lunch - Brunch - Dinner 312.329.1800

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 STEAKS PRIME FILET MIGNON Center Barrel Cut (80z) Bone-In Rib Eye NY Strip 48

VEGETABLES

Shitake, Crimini Mushrooms	10
French Green Beans Almondine	9
Onion Rings	9
Creamed Spinach	10
Asparagus Grilled or steamed	10
Spinach Sautéed or steamed	8
Fresh Shucked Corn	9
POTATOES	
Whipped Potatoes	9
Hash Browns	10
Baked Potato	7
House Made French Fries	8
Mac 'n Cheese	8
add Lobster	11
add Crab	11