



APPETIZER

Jumbo Lump Crabcake	19
<i>Lemon cilantro aioli</i>	
Prime Beef Sliders	12
Lollipop Lamb Chops	18
Tuna Tartare	19
Sushi Trio	18
Seared Foie Gras	25
Jumbo Lump Crab and Avocado	20
<i>Tarragon mustard vinaigrette</i>	

SHELLFISH

Jumbo Shrimp Cocktail	22
Iced Half Shell Oysters	
1/2 Dozen East Coast	18
1/2 Dozen West Coast	18
Chilled Baby Lobster Cocktail	
Half /Whole	14/24
Jumbo Lump Crab Cocktail	18

Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

SOUP

Cup / Bowl

Soup of the Day	MKT
Split Pea	5/8
Chicago Cut French Au Gratin	9

SALAD

Mixed Field Greens Salad	8
Caesar Salad	12
Baby Spinach Salad	13
<i>Applewood smoked bacon dressing</i>	
Baby Iceberg Wedge Salad	13
<i>With bacon lardon</i>	
Chopped Shrimp Salad	19
<i>Red wine vinaigrette</i>	
Burrata & Vine Ripe Tomato	17

SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,
2pc. Alaskan King Crab Bites, 1 Oyster
31 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 29
Mediterranean relish with an orange honey glaze

Sushi Grade Yellowfin Tuna 37
Teriyaki & pickled red rio onions, mangos, crystalized wasabi relish

Great Lakes Whitefish 23
Clam vin blanc sauce

Fresh Dutch Dover Sole Meuniere 55
Market availability

Chilean Sea Bass 42
Miso glazed with a yuzu sauce

Sushi Scallops 35
Coriander seed crusted
Served with a curry cauliflower puree

Tristan Trio Lobster Tails 45

Alaskan King Crab Legs *Per lb.* 64

Surf & Turf 69
Petite filet, lobster tail or crab legs



CHICAGO FAVORITES

Chicago Cut Prime Burger 14
Ask server for additions

Skirt Steak 22
Sautéed onions

Marinated Iowa Pork Chop 27
Brown sugar mustard glaze

Colorado Triple Cut Lamb Chops 46
Citrus mint sauce

Crispy Amish Brick Chicken 22

Summer Vegetable Stack 18
Saffron & tomato

Veal Chop 49

BBQ Ribs (Chicago Cut Style) 25

Chicken BLT 14

Chicken Parmigiana 21



CHICAGO CUT STEAKHOUSE IS PROUD

TO ONLY SERVE HAND SELECTED

CERTIFIED USDA PRIME BEEF

WE DRY AGE FOR 35 DAYS AND BUTCHER ON SITE

USDA PRIME FILET MIGNON

Center Barrel Cut (6oz)	34
Center Barrel Cut (8oz)	42
Center Barrel Cut (10oz)	49

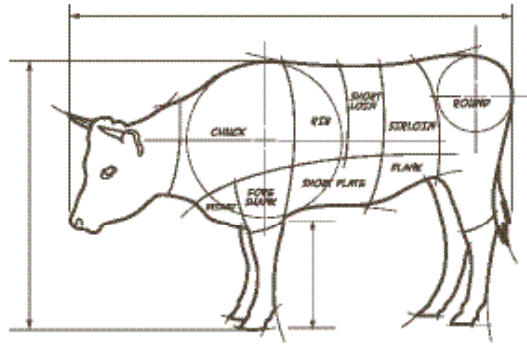
Chicago Cut Bone-In Filet	
When available	MKT

FROM OUR DRY AGING ROOM

Bone-In Rib Eye	54
Marinated Cajun Rib Eye	55
Delmonico	41
NY Strip	48
Bone-In NY Strip	54
Porterhouse	57
Bone - In Prime Rib	59

DOUBLE CUTS

Châteaubriand	98
Porterhouse	114
Bone-In Ribeye	108



ADDITIONS

Au Poivre	3
Oscar	18
Conlon Farms Maytag bleu cheese fondue	6
Cajun Spice	2
Creamy Horseradish	2
Béarnaise	2
Hollandaise	2
Foie Gras	25

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

Shiitake, Crimini Mushrooms	12
French Green Beans Almondine	9
Onion Rings	9
Spinach <i>Sautéed or steamed</i>	9
Creamed Spinach	12
Steamed Broccoli	9
Sautéed Spinach & Broccoli <i>With extra virgin olive oil & garlic</i>	10
Asparagus <i>Grilled or steamed</i>	12
Fresh Shucked Corn	10

POTATOES

Whipped Potatoes	9
Hash Browns	12
Baked Potato	7
House Made French Fries	8
Truffle Scalloped Potatoes	12
Mac 'n Cheese	9
Lobster Mac 'n Cheese	21
Crab Mac 'n Cheese	19

CHICAGO CUT
STEAKHOUSE