

## APPETIZER

|  |    |
|--|----|
| Jumbo Lump Crabcake<br><i>Lemon cilantro aioli</i>                 | 19 |
| Prime Beef Sliders   | 12 |
| Lollipop Lamb Chops  | 18 |
| Tuna Tartare   | 19 |
| Hamachi<br><i>Lemon puree, pickled red onion</i>                   | 18 |
| Seared Foie Gras<br><i>Apple bread pudding, rhubarb preserves</i>  | 25 |
| Jumbo Lump Crab and Avocado<br><i>Tarragon mustard vinaigrette</i> | 20 |
| Day Boat Scallops<br><i>English pea risotto, preserved lemon</i>   | 19 |

## 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 Arugula Salad<br><i>Candied pecans, pickled fennel, valencia oranges</i> | 15 |
| Baby Iceberg Wedge Salad<br><i>Bacon lardon</i>                               | 13 |
| Chopped Shrimp Salad<br><i>Red wine vinaigrette</i>                           | 19 |
| 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

*Salsa verde, parsley almond relish*

Sushi Grade Yellowfin Tuna 37

*Pan fried, kimchi puree, salted peanuts*

Great Lakes Whitefish 23

*Sweet corn puree, rock shrimp & fava bean succotash*

Fresh Dutch Dover Sole Meuniere 55

*Market availability*

Chilean Sea Bass 42

*Miso glaze, yuzu sauce*

Tristan Trio Lobster Tails 45

Alaskan King Crab Legs *Per lb.* 64

Surf & Turf 79

*Petite filet, lobster tail or crab legs*



## CHICAGO FAVORITES

Chicago Cut Prime Burger 14

*Ask server for additions*

Skirt Steak 22

*Sautéed onions*

Iowa Pork Chop 29

*Bourbon maple glaze, apple jicama slaw*

Colorado Triple Cut Lamb Chops 46

*Spiced greek yogurt*

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 |

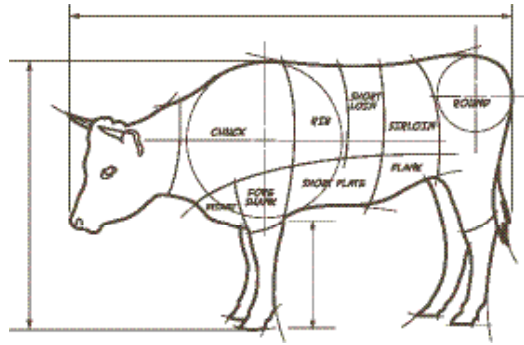
|                           |     |
|---------------------------|-----|
| Chicago Cut Bone-In Filet |     |
| When available            | MKT |

## 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 | 6  |
| Bleu Cheese Fondue  |    |
| 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                                    | 9  |
| <i>Sautéed or steamed</i>                  |    |
| Creamed Spinach                            | 12 |
| Steamed Broccoli                           | 9  |
| Sautéed Spinach & Broccoli                 | 10 |
| <i>Extra virgin olive oil &amp; garlic</i> |    |
| Asparagus                                  | 12 |
| <i>Grilled or steamed</i>                  |    |
| 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