APPETIZER **Prime Beef Sliders** 12 Lollipop Lamb Chops 18 Jumbo Lump Crabcake 19 Tuna Tartar 19 Jumbo Lump Crab & Avocado 20 Tarragon mustard vinaigrette Day Boat Scallops 19 English pea risotto, preserved lemon Hamachi 18 Lemon puree, pickled red onion SOUP CUP/BOWL Soup of the Day MKT Split Pea Soup 5/8 Chicago Cut French Au Gratin 9 SALAD Mixed Field Greens Salad Caesar Salad 12 Baby Arugula Salad Candied pecans, pickeled fennel, valencia oranges 15 **Chopped Shrimp Salad** 19 **Burratta & Vine Ripened Tomatoes** 17 Iceberg Wedge Salad Bacon lardon 13 Cobb Salad 18 Prime Filet Steak Salad 25 Seafood Salad 27 Shrimp, scallops, salmon, lump crab SALAD ADDITIONS Chicken 8 Parmesan Chicken 10 **Prime Filet Tips** 18 Shrimp 12 Lobster 16

CHICAGO CUT
STEAKHOUSE
JILAKII O O J L

TODAY'S FISH

Scottish Salmon Salsa verde, parsley almond relish	28
Sushi Grade Yellowfin Tuna Pan fried kimchi puree, salted peanuts	37
Great Lakes Whitefish Sweet corn puree, rock shrimp & fava bean succotash	23
Chilean Sea Bass Miso glaze, yuzu sauce	42
CHICAGO FAVORITES	
Chicago Cut Prime Burger	14
The Chicken BLT	14
Grouper Sandwich	17
Skirt Steak	22
Fish Tacos	18
Filet Tacos	19
Crispy Amish Brick Chicken	22
Kobe Beef Hot Dog	18
New England Lobster Roll	25
Prime Ribeye Steak Sandwich	22
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 42 Center Barrel Cut (80z) Bone-In Rib Eye 54 NY Strip 48

VEGETABLES

Shitake, Crimini Mushrooms	12
French Green Beans Almondine	9
Onion Rings	9
Creamed Spinach	12
Asparagus Grilled or steamed	12
Spinach Sautéed or steamed	9
Fresh Shucked Corn	10
POTATOES	
Whipped Potatoes	9
Hash Browns	12
Baked Potato	7
House Made French Fries	8
Mac 'n Cheese	9
Lobster Mac 'n Cheese	21
Crah Mac 'n Cheese	19