

APPETIZER

Jumbo Lump Crabcake 19

Lemon cilantro aioli

Prime Beef Sliders 12

Lollipop Lamb Chops 18

Tuna Tartare 19

Seared Foie Gras 25

Apple bread pudding, rhubarb preserves

Jumbo Lump Crab and Avocado 20

Tarragon mustard vinaigrette

Day Boat Scallops 19

English pea risotto, preserved lemon

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 15

Candied pecans, pickled fennel, valencia oranges

Baby Iceberg Wedge Salad 13

Bacon lardon

Chopped Shrimp Salad 19

Red wine vinaigrette

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
<i>Salsa verde, parsley almond relish</i>	
Sushi Grade Yellowfin Tuna	37
<i>Pan fried, kimchi puree, salted peanuts</i>	
Great Lakes Whitefish	23
<i>Sweet corn puree, rock shrimp & fava bean succotash</i>	
Fresh Dutch Dover Sole Meuniere	55
<i>Market availability</i>	
Chilean Sea Bass	42
<i>Miso glaze, yuzu sauce</i>	
Tristan Trio Lobster Tails	45
Alaskan King Crab Legs	<i>Per lb.</i> 64
Surf & Turf	79
<i>Petite filet, lobster tail or crab legs</i>	

CHICAGO FAVORITES

Chicago Cut Prime Burger	14
<i>Ask server for additions</i>	
Skirt Steak	22
<i>Sautéed onions</i>	
Iowa Pork Chop	29
<i>Bourbon maple glaze, apple jicama slaw</i>	
Colorado Double Cut Lamb Chops	46
<i>Spiced greek yogurt</i>	
Crispy Amish Brick Chicken	22
Summer Vegetable Stack	18
<i>Saffron & tomato</i>	
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

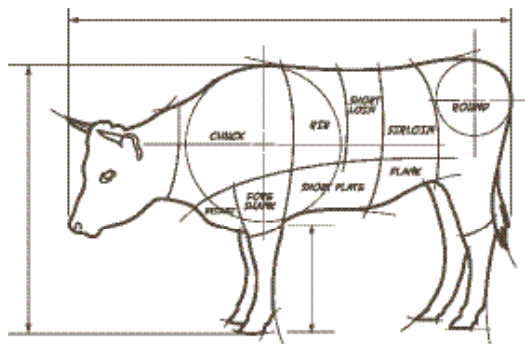
Center Barrel Cut (6oz)	34
Center Barrel Cut (8oz)	42
Center Barrel Cut (10oz)	49
Chicago Cut Bone-In Filet	
When available	MKT

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 & 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