

APPETIZER

Prime Steak Tartare	18
Nueske Bacon - Triple Cut	14
Dungeness Crab Louie	20
Day Boat Scallops	19

Edamame succotash, sweet corn bisque

Jumbo Lump Crabcake	19
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Lemon cilantro aioli

Tuna Tartare	19
Lollipop Lamb Chops	18
Prime Beef Sliders	12
Seared Foie Gras	25

Toasted Brioche, blackberry jam, Marcona almond

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



SOUP

Cup / Bowl

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

SALAD

Burrata & Fresh Peaches	17
CCS Chopped Salad	18
Baby Iceberg Wedge Salad	13
<i>Bacon lardon, Maytag bleu cheese</i>	
Baby Arugula Salad	15
<i>Candied pecans, pickled fennel, Valencia oranges</i>	
Caesar Salad	12
Mixed Field Green Salad	8

SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,
2pc. Alaskan King Crab Bites, 1 Oyster
31 per person

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

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>Fennel & Artichoke Barigoule</i>	
Tuna - Sushi Grade Yellowfin	37
<i>Sesame crusted, Kohlrabi slaw, Meyer lemon aioli</i>	
Great Lakes Whitefish	23
<i>Blackened, cajun Crawfish, chive Beurre Blanc</i>	
Fresh Dutch Dover Sole Meuniere	55
<i>Market availability</i>	
Alaskan Halibut	37
<i>Tomato Panzanella, lemon caper Beurre Blanc</i>	
Chilean Sea Bass	42
<i>Miso glaze, yuzu sauce</i>	
Tristan Trio Lobster Tails	45
Alaskan King Crab Legs	Per lb. 64
Surf & Turf	79
<i>Petite filet, lobster tails 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>	
Indiana Amish Roasted Chicken	22
<i>Truffle scented</i>	
Spinach Fettuccine	18
<i>Summer vegetables, parmesan broth</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

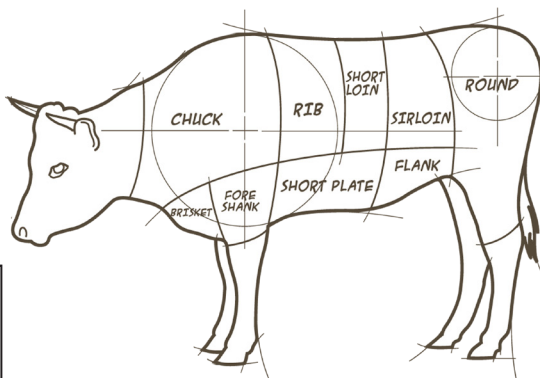
Center Barrel Cut (6oz)	34
Center Barrel Cut (8oz)	42
Center Barrel Cut (10oz)	49
Chicago Cut Bone-In Filet	
When available	MKT

FROM OUR DRY AGING ROOM USDA PRIME BEEF

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

Oscar	18
Foie Gras	25
Conlon Farms Maytag	6
Bleu Cheese Fondue	
Au Poivre	3
Cajun Spice	2
Creamy Horseradish	2
Béarnaise	2
Hollandaise	2

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

Mixed Mushrooms	12
Shiitake & Crimini	
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

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STEAKHOUSE