APPETIZER Prime Beef Sliders 12 Lollipop Lamb Chops 18 Jumbo Lump Crabcake 19 Tuna Tartar 19 **Dungeness Crab Louie** 20 Day Boat Scallops 19 Edamame succotash, sweet corn bisque SOUP CUP/BOWL Soup of the Day **MKT** Split Pea Soup 5/8 Laughing Bird Shrimp Gazpacho 6/9 Chicago Cut French Au Gratin 9 SALAD Mixed Field Greens Salad 7 Caesar Salad 12 Baby Arugula Salad 15 Candied pecans, pickled fennel, valencia oranges **Chopped Shrimp Salad** 19 **Burratta & Fresh Peaches** 17 Iceberg Wedge Salad 13 Bacon lardon Cobb Salad 18 **CCS Chopped 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

TODAY'S FISH

IODAT 3 FISH	
Scottish Salmon Fennel & artichoke Barigoule	29
<mark>Sushi Grade Yellowfin Tuna</mark> Sesame crusted, Kohlrabi slaw, Meyer lemon aol	37 i
Great Lakes Whitefish Blackened, cajun Crawfish, lemon Beurre Blanc	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	

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

Mixed Mushrooms	12
Shiitake, Crimini, Oyster	
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
Crab Mac 'n Cheese	19