

APPETIZER

Lobsterscargot	29
<i>Maine Lobster Tail Pieces in Garlic Butter with Melted Havarti and Crostinis</i>	
Nueske Bacon - Triple Cut	18
Tuna Tartare	19
Day Boat Scallops	19
<i>Nueske Bacon Wrapped with Dried Fruit Compote</i>	
Crab & Avocado	21
Seared Foie Gras	25
<i>Toasted Brioche, Blackberry Jam, Marcona Almonds</i>	
Jumbo Lump Crabcake	19
Lollipop Lamb Chops	18
Prime Beef Sliders	14

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	15/30
Jumbo Lump Crab Cocktail	19



SOUP

	<i>Cup / Bowl</i>
Soup of the Day	MKT
Split Pea	6/9
Chicago Cut French Au Gratin	11

SALAD

Lobster	19
Burrata & Vine Ripened Tomatoes	18
Iceberg Wedge	15
<i>Bacon lardon, Maytag bleu cheese</i>	
Roasted Beets	16
CCS Chopped	18
Kale & Quinoa	10
Caesar	12
Mixed Field Greens	8

SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,
2pc. Alaskan King Crab Bites, 1 Oyster
35 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

Chilean Sea Bass	45
<i>Miso Glaze, Saffron Broth, Roasted Beets</i>	
Cedar Planked Salmon	34
<i>Sriracha Honey Glaze</i>	
Tuna - Sushi Grade Yellowfin	39
<i>Macadamia Crusted, Tamarind Glaze, Pickled Fresno Chiles, Cilantro, Micro Greens</i>	
Great Lakes Whitefish	27
<i>Sweet Potato Crust, Balsamic Buerre Blanc</i>	
Fresh Dutch Dover Sole Meuniere	59
<i>Market Availability</i>	
Tristan Trio Lobster Tails	47
Alaskan King Crab Legs	<i>Per lb.</i> 69
Surf & Turf	85
<i>Petite Filet, Lobster Tails or Crab Legs</i>	

CHICAGO FAVORITES

Skirt Steak	26
<i>Sautéed Onions</i>	
Iowa Pork Chop	29
<i>Velasco Sauce, Jalapenos, Calabrese Peppers, Cippolini Onions</i>	
Colorado Double Cut Lamb Chops	52
<i>Fava Bean Puree</i>	
Oven Roasted Citrus Chicken	22
<i>Creme Fraiche Glazed</i>	
Sundried Tomato Jalapeno Fettuccine	18
<i>Roasted Corn, Black Beans, Heirloom Tomatoes, Shaved Jalapenos, Cotija Cheese, Parmesan Broth</i>	
BBQ Ribs (Chicago Cut Style)	25
Chicken ABLT	16
Chicago Cut Prime Burger	16
Chicken Parmigiana	21



USDA PRIME FILET MIGNON

Center Barrel Cut (6oz)	38
Center Barrel Cut (8oz)	46
Center Barrel Cut (10oz)	53
Chicago Cut Bone-In Filet When Available	MKT

FROM OUR DRY AGING ROOM USDA PRIME BEEF

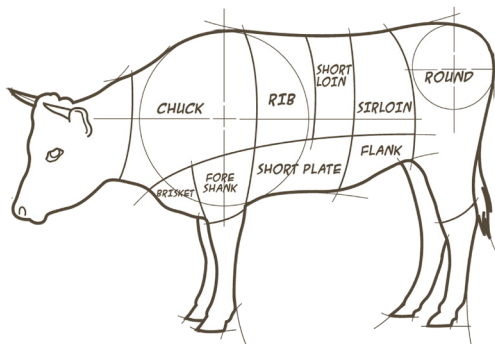
Bone-In Rib Eye	59
Marinated Cajun Rib Eye	60
Delmonico	46
NY Strip	53
Bone-In NY Strip	59
Porterhouse	62

"THE HOLY GRAIL" *- The Chicago Tribune*

Bone-In-Prime Rib	64
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DOUBLE CUTS

Châteaubriand	108
Porterhouse	124
Bone-In Ribeye	118



CHICAGO CUT STEAKHOUSE IS PROUD TO
SERVE ONLY HAND SELECTED CERTIFIED
USDA PRIME BEEFDRY AGED FOR 35 DAYS
AND BUTCHERED ON SITE.

ADDITIONS

Oscar	18
Foie Gras	25
Conlon Farms Maytag	6
<i>Bleu Cheese Fondue</i>	
Au Poivre	3
Cajun Spice	2
Velasco	5
Truffle Salt	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

Asparagus <i>Grilled or Steamed</i>	12
Mixed Mushrooms <i>Shiitake & Crimini</i>	12
Sautéed Spinach & Broccoli <i>Extra Virgin Olive Oil & Garlic</i>	10
Fresh Shucked Corn	10
French Green Beans <i>Almondine</i>	9
Onion Rings	9
Spinach <i>Sautéed or Steamed</i>	9
Creamed Spinach	12

POTATOES

Truffle Scalloped Potatoes	15
Whipped Potatoes	9
Hash Browns	12
Baked Potato	7
House Made French Fries	8
Mac 'n Cheese	9
Lobster Mac 'n Cheese	19
Crab Mac 'n Cheese	19

CHICAGO CUT
STEAKHOUSE