

APPETIZERS

LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH
HAVARTI AND CROSTINIS

34

NUESKE BACON - TRIPLE CUT

19

TUNA TARTARE *

24

CRAB & AVOCADO *

24

CRABCAKE

27

PRESERVED LEMON REMOULADE & SPINACH SALAD
WITH LEMON MUSTARD VINAIGRETTE

LOLLIPOP LAMB CHOPS

24

FILET SLIDERS

16

BACON-WRAPPED SCALLOPS

25

SHELLFISH

JUMBO SHRIMP COCKTAIL *

26

HALF SHELL OYSTERS *

1/2 DZ. EAST COAST *

20

1/2 DZ. WEST COAST *

20

SALAD

ICEBERG WEDGE

20

BACON LARDONS, MAYTAG BLEU CHEESE

CAESAR *

15

HOUSE SALAD

12



SOUP

Cup / Bowl

SUMMER CORN & CRAB CHOWDER

11/14

GAZPACHO

9/12

SIDES

WHIPPED POTATOES

12

HASH BROWNS

16

MAC 'N CHEESE

12

BRUSSEL SPROUTS

14

NUESKE BACON & PARMESAN

BROCCOLI

12

SAUTÉED OR STEAMED

ASPARAGUS

15

GRILLED OR STEAMED

SPINACH

12

SAUTÉED OR STEAMED

FRESH SHUCKED CORN

13

CREAMED SPINACH

15

DESSERTS

YOUR SERVER WILL PROVIDE INFORMATION ABOUT
TODAY'S AVAILABLE DESSERTS

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness.
Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs.
Please make allergies known to your server.

WELCOME BACK!

In an effort to maintain a safe dining
environment & accommodate upcoming
reservations we have allotted a 2 hour limit for
your dining experience.
Thank you!

CHICAGO CUT
STEAKHOUSE

MONDAY - SUNDAY 11:00AM - 11:00PM

USDA PRIME FILET MIGNON

CENTER BARREL CUT (8OZ) *	56
BONE-IN FILET *	77

FROM OUR DRY AGING ROOM USDA PRIME BEEF

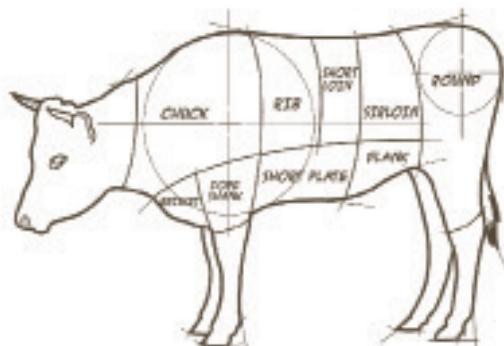
BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80

LAND & SEA *

8 OZ. FILET & 2 LOBSTER TAILS	80
8 OZ. FILET & 2 SCALLOPS	76

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
AU POIVRE	6
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSERADISH	5
VELASCO SAUCE	5
BÉARNAISE	3
HOLLANDAISE *	3



Chicago Cut Steakhouse is proud to serve only hand selected Certified USDA 100% Prime Beef dry aged for 35 days and butchered on site.

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

SEAFOOD

CHILEAN SEA BASS	53
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	38
DILL, LEMON	
YELLOW FIN TUNA *	45
PETITE CHOPPED ASIAN SALAD	
ALASKAN HALIBUT	45
PANZANELLA SAUCE	
DOVER SOLE	MKT

CHICAGO FAVORITES

MARINATED SKIRT STEAK * (8OZ)	32
SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	29
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
CHICAGO CUT PRIME BURGER *	19
CHICKEN PARMIGIANA	30

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