

## APPETIZERS

### LOBSTERSCARGOT

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

### 1/2 LB ALASKAN KING CRAB

40

### 1 1/4 LB ALASKAN KING CRAB

99

## SALAD

### ICEBERG WEDGE

20

BACON LARDONS, MAYTAG BLEU CHEESE

### KALE & QUINOA

16

### CAESAR \*

15

### HOUSE SALAD

12

\* 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!



## SOUP

Cup / Bowl

### SUMMER CORN & CRAB CHOWDER

11/14

### GAZPACHO

9/12

### SOUP OF THE DAY

9/12

## SIDES

### WHIPPED POTATOES

12

### HASH BROWNS

16

### MAC 'N CHEESE

12

### LOBSTER MAC 'N CHEESE

27

### 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

**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

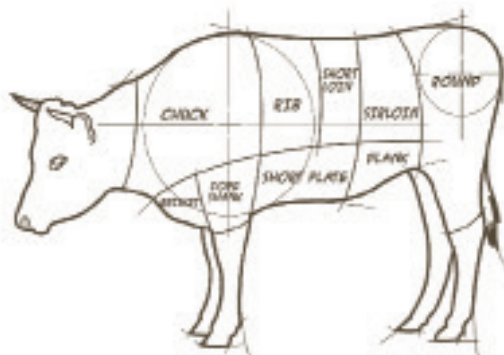
## ADDITIONS

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

## "THE HOLY GRAIL"

- The Chicago Tribune

BONE-IN-PRIME RIB *	77
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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
MUSTARD GLAZE	
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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STEAKHOUSE