

Lunch Menu

CHICAGO CUT
S T E A K H O U S E

Hours
Mon.-Sun.: 11am - 11 pm

CHICAGO CUT

STEAKHOUSE

WELCOME BACK!
In an effort to maintain a safe dining environment & accommodate upcoming reservations we have allotted a 1.5 hour limit for your dining experience.
Thank you!

APPETIZERS

LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES, IN GARLIC BUTTER W/MELTED HAVARTI & CROSTINIS

NUESKE BACON (SMOKED & TRIPLE CUT)

TUNA TARTARE *

CRAB & AVOCADO *

FILET SLIDERS

BACON-WRAPPED SCALLOPS

34

19

24

24

16

25

SOUP

CORN & CRAB CHOWDER

BUTTERNUT SQUASH

SOUP OF THE DAY

CUP/BOWL

11/14

9/12

9/12

SALADS

WEDGE SALAD

BACON LARDON, MAYTAG BLUE CHEESE

CAESAR SALAD *

HOUSE SALAD

KALE & QUINOA

20

15

12

16

LARGE SALAD

SEAFOOD SALAD *

LOBSTER SALAD

COBB SALAD WITH CHICKEN

STEAK SALAD *

32

25/50

25

32

SANDWICHES

STEAK SANDWICH *

USDA PRIME CLASSIC BURGER *

CAJUN DUSTED GROUPER SANDWICH

CHICKEN BLT

MAINE LOBSTER ROLL

CAJUN DUSTED GROUPER TACOS (3)

25

19

22

19

32

22

PRIME STEAKS

CHICAGO CUT STEAKHOUSE IS PROUD TO SERVE ONLY CERTIFIED USDA HAND SELECTED 100% PRIME BEEF DRY AGED FOR 35 DAYS, BUTCHERED ON SITE.

FILET MIGNON (8 oz.)	56
NY STRIP	63
BONE-IN RIBEYE	74
PORTERHOUSE	80

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *

MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD

BAKED BLUE CRABCAKES

PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE

CHILEAN SEA BASS

MISO GLAZE, YUZU CREAM SAUCE, SPINACH

WALLEYE PIKE *

ALMOND PARMESAN CRUST

ALASKAN HALIBUT

PUTTANESCA SAUCE

DOVER SOLE

38

30

53

45

45

MKT

SIDES

WHIPPED POTATOES

HASH BROWNS

MAC 'N CHEESE

LOBSTER MAC 'N CHEESE

BRUSSEL SPROUTS

BROCCOLI

ASPARAGUS

SPINACH

FRESH SHUCKED CORN

CREAMED SPINACH

12

16

12

27

14

12

15

12

13

15

DESSERT

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

* 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.

9-21-2020

Dinner Menu

CHICAGO CUT
S T E A K H O U S E

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

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SOUP

Cup / Bowl

CORN & CRAB CHOWDER

11/14

BUTTERNUT SQUASH

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

MUSHROOMS

15

SHIITAKE & CREMINI

DESSERTS

YOUR SERVER WILL PROVIDE INFORMATION ABOUT TODAY'S AVAILABLE DESSERTS

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

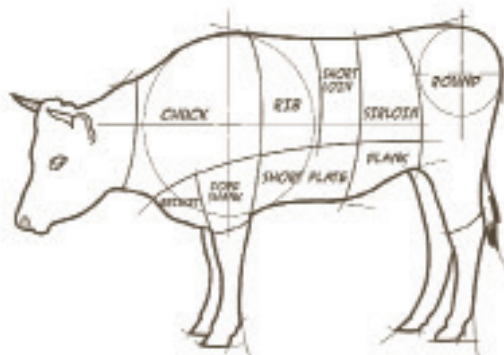
ADDITIONS

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

"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	
WALLEYE PIKE *	45
ALMOND PARMESAN CRUST	
ALASKAN HALIBUT	45
PUTTANESCA 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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CHICAGO CUT
STEAKHOUSE

Cocktails & Wine List

CHICAGO CUT
S T E A K H O U S E

COCKTAILS - \$15

MOSCOW MULE
TITO'S HANDMADE VODKA,
GOSLINGS GINGER BEER,
FRESH LIME

BERRYMORE
TITO'S HANDMADE VODKA,
STRAWBERRIES, PROSECCO,
LEMON

SWEET HOME CHICAGO
TITO'S HANDMADE VODKA,
POMEGRANATE, TRIPLE SEC,
ORANGE GARNISH

TEQUILA HONEYSUCKLE
AVION SILVER, HONEY
SYRUP, SIMPLE SYRUP, TRIPLE
SEC, LIME JUICE

WINE LIST

Bottles

RED

CABERNET

Alexander Cabernet	<i>Alexander Valley</i>	2018	\$60
Decoy Cabernet	<i>Napa</i>	2017	\$58
Justin Cabernet	<i>Paso Robles</i>	2017	\$62
Clos De Napa	<i>Napa</i>	2018	\$75
Sequoia Grove Cabernet	<i>Napa</i>	2017	\$99
Mt. Veeder Cabernet	<i>Napa</i>	2017	\$100
Faust Cabernet	<i>Napa</i>	2017	\$125
Stag's Leap "Artemis" Cabernet	<i>Stags Leap District</i>	2017	\$138
Double Diamond	<i>Napa</i>	2016	\$150
Lewis Cellars "Mason's"	<i>Napa</i>	2017	\$158
Dana "Vaso" Cabernet	<i>Napa</i>	2013	\$175
Silver Oak Cabernet	<i>Alexander Valley</i>	2016	\$175
Caymus Cabernet	<i>Napa</i>	2018	\$200
Chimney Rock Cabernet	<i>Stags Leap District</i>	2017	\$240
Far Niente	<i>Napa</i>	2017	\$395
Lewis Reserve Cabernet	<i>Napa</i>	2016	\$395

MERITAGE

Ferrari Carano "Siena" Meritage	<i>Sonoma County</i>	2017	\$50
Chappellet	<i>Napa</i>	2017	\$62
Justin Vineyards "Justification"	<i>Paso Robles</i>	2018	\$142
The Mascot	<i>Napa Valley</i>	2013	\$250
Quintessa Meritage	<i>Napa Valley</i>	2015	\$250
Peter Michael "Les Pavots"	<i>Sonoma</i>	2014	\$400

PINOT NOIR

Coppola "Director's Cut"	<i>Sonoma Coast</i>	2018	\$60
Rex Hall	<i>Willamette Valley</i>	2017	\$95
Golden Eye	<i>Anderson Valley</i>	2016	\$100
Occidental	<i>Sonoma Coast</i>	2014	\$250

INTERNATIONAL RED

Tamari Malbec	<i>Mendoza</i>	2018	\$35
EL Enemigo Cab Franc	<i>Mendoza</i>	2016	\$50
Finca Decero Malbec	<i>Mendoza</i>	2017	\$50
Kim Crawford Pinot Noir	<i>Malborough</i>	2018	\$55
Mollydooker "Blue Eyed Boy"	<i>McLaren Vale</i>	2017	\$138

FRANCE

Danica Rose	<i>Loire</i>	2019	\$50
Chateau Teyssier	<i>Saint Emillion</i>	2015	\$66
E. Guigal Gigondas	<i>Rhone</i>	2015	\$80
Vincent Girardin Volnay	<i>Burgundy</i>	2013	\$160
Margaux du Chateau Margaux	<i>Alsace</i>	2017	\$175
Louis Jadot Morey-Saint-Denis	<i>Alsace</i>	2015	\$200
J.Drouhin Chamboille Musigny	<i>Alsace</i>	2017	\$225

WINE LIST

Glasses and Bottles

SPARKLING

			GLASS / BOTTLE
"C" Prosecco	Italy	NV	\$10 / \$50
Roederer Estate Sparkling	Anderson Valley	NV	\$16 / \$80
Billecart Salmon Brut, Champagne	France	NV	\$25 / \$125
Moët Chandon Rose	France	NV	\$35 / \$115
Dom Pérignon, Champagne	France	NV	\$50 / \$250

WHITE

Hirschback Piesporter Kabinett Riesling	Mosel	2018	\$10 / \$50
Ferrari Carano Fume Blanc	Sonoma	2019	\$10 / \$50
St. Francis Chardonnay	Sonoma Coast	2018	\$11 / \$55
Saracco Moscato d'Asti	Piedmont	2019	\$12 / \$60
Alois Lageder Pinot Grigio	Alto Adige	2019	\$12 / \$60
Whispering Angel Rose	Provence	2019	\$13 / \$65
Mohua Sauvignon Blanc	Marlborough	2019	\$14 / \$70
DeLoach Chardonnay	Sonoma	2017	\$16 / \$80
William Fevre Chablis	Burgundy	2018	\$17 / \$85
Flowers Chardonnay	Russian River	2017	\$20 / \$100
Domaine Cherrier Sancerre	Loire	2019	\$20 / \$100
Cakebread Sauvignon Blanc	Napa	2019	\$24 / \$120
Kistler Chardonnay	Sonoma Coast	2017	\$25 / \$125
Dolce by Far Niente "Dessert Wine"	Napa	2013	\$35 / \$175

RED

Mark West Pinot Noir	California	2018	\$9 / \$45
B.V. Coastal Cabernet Sauvignon	Napa	2017	\$10 / \$50
Paul Hobbs "Felino" Malbec	Mendoza	2018	\$12 / \$60
Lafite Rothschild Amacaya	Mendoza	2017	\$15 / \$75
Van Duzer Estate Pinot Noir	Oregon	2017	\$16 / \$80
Bethel Heights Pinot Noir	Willamette	2018	\$17 / \$85
Decoy by Duckhorn Meritage	Sonoma	2018	\$18 / \$90
Napa Cut Cabernet Sauvignon	Napa	2018	\$19 / \$95
Mount Veeder Cabernet Sauvignon	Napa	2017	\$20 / \$100
Turley "Old Vines" Zinfandel	Napa	2017	\$20 / \$100
Duckhorn Merlot	Napa	2017	\$21 / \$105
8 Years in the Desert Red Blend by Orin Swift	Napa	2018	\$24 / \$120
"The Prisoner" Red Blend by Orin Swift	Napa	2018	\$25 / \$125
Hall Cabernet Sauvignon	Napa	2017	\$25 / \$125
Guidalberto	Tuscany	2018	\$25 / \$125
Flowers Pinot Noir	Sonoma	2017	\$27 / \$135
Heitz Cellar Cabernet Sauvignon	Napa	2015	\$30 / \$175
Caymus Special Select Cabernet Sauvignon	Napa	2016	\$50 / \$250