

Lunch Menu

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

Hours
Mon.-Sun.: 11am - midnight

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

TRIPLE CUT NUESKE BACON STEAK

TUNA TARTARE *

CRAB & AVOCADO *

FILET SLIDERS

BACON-WRAPPED SCALLOPS

34

19

24

24

16

25

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.)

NY STRIP

BONE-IN RIBEYE

BONE-IN FILET

PORTERHOUSE

56

63

74

77

80

SHELLFISH

JUMBO SHRIMP COCKTAIL

HALF SHELL OYSTERS *

1/2 DZ. EAST COAST *

1/2 DZ. WEST COAST *

1/2 LB. ALASKAN KING CRAB

26

20

20

45

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

HEIRLOOM TOMATO & BURRATA

20

15

12

16

22

LARGE SALAD

ASIAN SALAD WITH SEARED AHI TUNA*

SEAFOOD SALAD *

LOBSTER SALAD

COBB SALAD WITH CHICKEN

STEAK SALAD *

39

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

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

DOVER SOLE

38

30

53

45

MKT

SIDES

TRUFFLED SCALLOPED POTATOES

HASH BROWNS

ADD JALAPEÑO AND CHEDDAR

HOUSE MADE FRENCH FRIES

ADD PARMESAN TRUFFLE

WHIPPED POTATOES

MAC 'N CHEESE

LOBSTER MAC 'N CHEESE

BRUSSEL SPROUTS W/BACON LARDONS & MAPLE SYRUP

BROCCOLI

ASPARAGUS

SPINACH

FRESH SHUCKED CORN

CREAMED SPINACH

18

16

22

12

17

12

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.

4-1-2021

Dinner Menu

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

APPETIZERS

LOBSTERSCARGOT	34
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE *	24
CRAB & AVOCADO *	24
CRABCAKE	27
LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
LOLLIPOP LAMB CHOPS	24
FILET SLIDERS	16
SCALLOPS WRAPPED IN BACON	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	45
1 1/4 LB ALASKAN KING CRAB	99

SALADS

ICEBERG WEDGE	20
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	16
HEIRLOOM TOMATO & BURRATA	22
CAESAR *	15
HOUSE SALAD	12



SOUP

CORN & CRAB CHOWDER	11/14
BUTTERNUT SQUASH	9/12
SOUP OF THE DAY	9/12

SIDES

TRUFFLED SCALLOPED POTATOES	18
HASH BROWNS	16
ADD JALAPEÑO & CHEDDAR	22
HOUSE MADE FRENCH FRIES	12
ADD PARMESAN TRUFFLE	17
WHIPPED POTATOES	12
MAC 'N CHEESE	12
LOBSTER MAC 'N CHEESE	27
BRUSSEL SPROUTS	14
NUESKE BACON & MAPLE SYRUP	
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 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.

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

SUNDAY - THURSDAY 11 AM - 10 PM
FRIDAY & SATURDAY 11 AM - 11 PM

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

FROM OUR DRY AGING ROOM USDA PRIME BEEF

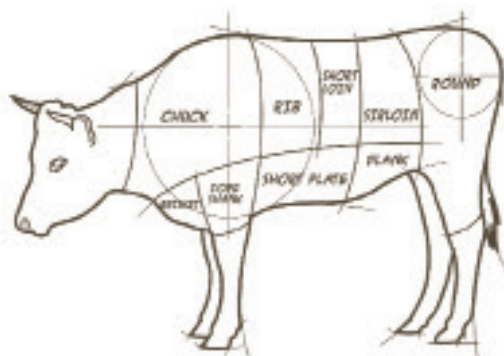
BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80

LAND & SEA *	
8 OZ. FILET & 2 LOBSTER TAILS	80
8 OZ. FILET & 2 SCALLOPS	76
8 OZ. FILET & 1/2 LB CRAB	96

ADDITIONS

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

"THE HOLY GRAIL"	
<i>- The Chicago Tribune</i>	
BONE-IN-PRIME RIB *	77



WE SERVE CERTIFIED USDA 100%
PRIME BEEF DRY AGED FOR
35 DAYS & 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	38
SALMON *	
MUSTARD GLAZE	
WALLEYE PIKE *	45
ALMOND PARMESAN CRUST	
DOVER SOLE	MKT
ALASKAN KING CRAB LEGS	
1/2 LB.	45
1 1/4 LB.	99

CHICAGO FAVORITES

COLORADO DOUBLE CUT	65
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	32
SAUTÉED ONIONS	
HALF ROASTED FREE RANGE	29
CHICKEN	
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
CHICAGO CUT PRIME BURGER *	19
CHICKEN PARMIGIANA	30

* 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.

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>	2017	\$60
Decoy Cabernet	<i>Napa</i>	2018	\$58
Justin Cabernet	<i>Paso Robles</i>	2018	\$62
Clos De Napa	<i>Napa</i>	2018	\$75
Sequoia Grove Cabernet	<i>Napa</i>	2017	\$99
Mt. Veeder Cabernet	<i>Napa</i>	2018	\$100
Faust Cabernet	<i>Napa</i>	2017	\$125
Stag's Leap "Artemis" Cabernet	<i>Stags Leap District</i>	2018	\$138
Lewis Cellars "Mason's"	<i>Napa</i>	2017	\$158
Dana "Vaso" Cabernet	<i>Napa</i>	2015	\$175
Silver Oak Cabernet	<i>Alexander Valley</i>	2016	\$175
Caymus Cabernet	<i>Napa</i>	2019	\$200
Chimney Rock Cabernet	<i>Stags Leap District</i>	2017	\$240
Far Niente	<i>Napa</i>	2018	\$395
Lewis Reserve Cabernet	<i>Napa</i>	2016	\$395

MERITAGE

Chappellet	<i>Napa</i>	2017	\$62
8 Years in the Desert Red Blend by Orin Swift	<i>Napa</i>	2018	\$120
Justin Vineyards "Justification"	<i>Paso Robles</i>	2016	\$142
Quintessa Meritage	<i>Napa Valley</i>	2015	\$250
Peter Michael "Les Pavots"	<i>Sonoma</i>	2014	\$400

PINOT NOIR

Rex Hall	<i>Willamette Valley</i>	2017	\$95
Patz & Hall	<i>Sonoma Coast</i>	2017	\$95
Domaine Serene "Yamhill Cuvée"	<i>Willamette Valley</i>	2017	\$139
Occidental	<i>Sonoma Coast</i>	2017	\$250

INTERNATIONAL RED

Tamari Malbec	<i>Mendoza</i>	2019	\$35
EL Enemigo Cab Franc	<i>Mendoza</i>	2016	\$50
Bramare	<i>Mendoza</i>	2016	\$140

FRANCE

Danica Rose	<i>Loire</i>	2019	\$50
Chateau Teyssier	<i>Saint Emillion</i>	2015	\$66
Chateau Puy-Blanquet St. Emilion	<i>Gironde</i>	2015	\$75
E. Guigal Gigondas	<i>Rhone</i>	2015	\$80
Margaux du Chateau Margaux	<i>Alsace</i>	2011	\$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" Sparkling	Italy	NV	\$10 / \$50
Roederer Estate Sparkling	Anderson Valley	NV	\$16 / \$80
Billecart Salmon Brut, Champagne	France	NV	\$30 / \$150
Moet Chandon Rose (187 mL)	France	NV	\$35 / \$35
Cristal	France	2009	\$50 / \$250

WHITE

Hirschbach Piesporter Kabinett Riesling	Mosel	2018	\$10 / \$50
St. Francis Chardonnay	Sonoma Coast	2018	\$11 / \$55
Saracco Moscato d'Asti	Piedmont	2019	\$11 / \$55
Alois Lageder Pinot Grigio	Alto Adige	2019	\$12 / \$60
Mohua Sauvignon Blanc	Marlborough	2019	\$12 / \$60
Whispering Angel Rose	Provence	2019	\$13 / \$65
Sonoma Cutrer Chardonnay	Sonoma Coast	2018	\$16 / \$70
Domaine Cherrier Sancerre	Loire	2019	\$17 / \$85
J. Moreau Chablis	Burgundy	2019	\$18 / \$90
Frog's Leap Sauvignon Blanc	Napa	2019	\$19 / \$95
Flowers Chardonnay	Russian River	2018	\$20 / \$100
Hudson Chardonnay	Napa	2018	\$40 / \$200
Dolce by Far Niente "Dessert Wine"	Napa	2013	\$40 / \$200

RED

Mark West Pinot Noir	California	2018	\$9 / \$45
B.V. Coastal Cabernet Sauvignon	Napa	2017	\$10 / \$50
Andeluna 1800	Mendoza	2019	\$12 / \$60
Van Duzer Estate Pinot Noir	Oregon	2017	\$14 / \$70
Paul Hobbs "Felino" Malbec	Mendoza	2019	\$15 / \$65
Lafite Rothschild Amacaya	Mendoza	2017	\$15 / \$75
Napa Cut Cabernet Sauvignon	Napa	2018	\$17 / \$85
Decoy by Duckhorn Meritage	Sonoma	2018	\$18 / \$90
Duckhorn Decoy "Limited" Pinot Noir	Sonoma Coast	2019	\$18 / \$90
Borgogno "Barbera D'Alba"	Italy	2019	\$18 / \$90
Turley "Juvenile" Zinfandel	Napa	2018	\$18 / \$90
Gachot-Monot Domaine Bourgogne	Burgundy	2019	\$19 / \$95
Turley "Old Vines" Zinfandel	Napa	2017	\$20 / \$100
Duckhorn Merlot	Napa	2017	\$20 / \$100
Post and Beam Cabernet Sauvignon	Napa	2018	\$22 / \$110
Hall Cabernet Sauvignon	Napa	2017	\$25 / \$125
Hourglass HG3	Napa	2018	\$25 / \$125
Flowers Pinot Noir	Sonoma	2018	\$25 / \$125
"The Prisoner" Red Blend by Orin Swift	Napa	2019	\$27 / \$135
Frank Family Cabernet Sauvignon	Napa	2018	\$30 / \$150
Kosta Browne "Russian River" Pinot Noir	Russian River	2018	\$45 / \$225
Caymus Special Select Cabernet Sauvignon	Napa	2016	\$50 / \$250