

Lunch Menu

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

Hours
 Sunday - Thursday: 11 a.m. - 10 p.m.
 Friday & Saturday: 11 a.m. - 11 p.m.

CHICAGO CUT

STEAKHOUSE

WELCOME!
 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	34
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE *	24
CRAB & AVOCADO *	24
FILET SLIDERS	16
SCALLOPS WRAPPED IN BACON	25

SOUP

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

SALADS

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

LARGE SALADS

AHI TUNA SALAD*	39
SEAFOOD SALAD *	32
LOBSTER SALAD	25/50
COBB SALAD WITH CHICKEN	25
STEAK SALAD *	32

SANDWICHES

STEAK SANDWICH *	25
BURGER USDA PRIME *	19
GROUPER SANDWICH - CAJUN DUSTED	22
CHICKEN BLT	19
MAINE LOBSTER ROLL	32
GROUPER TACOS - CAJUN DUSTED (3)	22

PRIME STEAKS

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE.

FILET MIGNON (8 OZ.)	56
NY STRIP	63
BONE-IN RIBEYE	74
BONE-IN FILET	77
PORTERHOUSE	80

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *	38
MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD	
BAKED BLUE CRABCAKES	30
SPINACH SALAD & LEMON REMOULADE	
CHILEAN SEA BASS	53
MISO GLAZE, YUZU SAUCE & SPINACH	
WALLEYE PIKE *	45
ALMOND PARMESAN CRUST	
DOVER SOLE	MKT

SIDES

HOUSE MADE FRENCH FRIES	12
ADD PARMESAN TRUFFLE	17
WHIPPED POTATOES	12
BRUSSEL SPROUTS	14
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	12
SAUTÉED OR STEAMED	
ASPARAGUS	15
SAUTÉED OR STEAMED	
SPINACH	12
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	13
CREAMED SPINACH	15

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.

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 & CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE *	24
CRAB & AVOCADO *	24
BAKED BLUE CRABCAKE	27
SPINACH SALAD & LEMON REMOULADE	
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

WEDGE SALAD	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
WITH BACON LARDONS & 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!

To maintain a safe dining environment & accommodate upcoming reservations, we have allotted a 1.5 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 BLEU CHEESE FONDUE	10
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"

- The Chicago Tribune

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 SALMON *	38
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 CUT FAVORITES

COLORADO DOUBLE CUT	65
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	32
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	29
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	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	<i>Italy</i>	NV	\$10 / \$50
Roederer Estate Sparkling	<i>Anderson Valley</i>	NV	\$16 / \$80
Billecart Salmon Brut, Champagne	<i>France</i>	NV	\$30 / \$150
Moet Chandon Rose (187 mL)	<i>France</i>	NV	\$35 / \$35
Cristal	<i>France</i>	2009	\$50 / \$250

WHITE

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

RED

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