

# 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

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| <b>LOBSTERCARGOT</b>                                                | <b>34</b> |
| MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS |           |
| <b>NUESKE BACON - TRIPLE CUT</b>                                    | <b>19</b> |
| <b>TUNA TARTARE *</b>                                               | <b>24</b> |
| <b>CRAB &amp; AVOCADO *</b>                                         | <b>24</b> |
| <b>FILET SLIDERS</b>                                                | <b>16</b> |
| <b>SCALLOPS WRAPPED IN BACON</b>                                    | <b>25</b> |

### SOUP

|                                |                 |
|--------------------------------|-----------------|
| <b>CORN &amp; CRAB CHOWDER</b> | <b>Cup/Bowl</b> |
| <b>BUTTERNUT SQUASH</b>        | <b>11/14</b>    |
| <b>SOUP OF THE DAY</b>         | <b>9/12</b>     |
|                                | <b>9/12</b>     |

### SALADS

|                                      |           |
|--------------------------------------|-----------|
| <b>WEDGE SALAD</b>                   | <b>20</b> |
| BACON LARDONS & MAYTAG BLUE CHEESE   |           |
| <b>CAESAR SALAD *</b>                | <b>15</b> |
| <b>HOUSE SALAD</b>                   | <b>12</b> |
| <b>KALE &amp; QUINOA</b>             | <b>16</b> |
| <b>HEIRLOOM TOMATO &amp; BURRATA</b> | <b>22</b> |

### LARGE SALADS

|                                |              |
|--------------------------------|--------------|
| <b>AHI TUNA SALAD*</b>         | <b>39</b>    |
| <b>SEAFOOD SALAD *</b>         | <b>32</b>    |
| <b>LOBSTER SALAD</b>           | <b>25/50</b> |
| <b>COBB SALAD WITH CHICKEN</b> | <b>25</b>    |
| <b>STEAK SALAD *</b>           | <b>32</b>    |

### SANDWICHES

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

### PRIME STEAKS

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

|                             |           |
|-----------------------------|-----------|
| <b>FILET MIGNON (8 OZ.)</b> | <b>56</b> |
| <b>NY STRIP</b>             | <b>63</b> |
| <b>BONE-IN RIBEYE</b>       | <b>74</b> |
| <b>BONE-IN FILET</b>        | <b>77</b> |
| <b>PORTERHOUSE</b>          | <b>80</b> |

### SEAFOOD

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

### SIDES

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

### 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 | Cup / Bowl |
| BUTTERNUT SQUASH    | 11/14      |
| SOUP OF THE DAY     | 9/12       |
|                     | 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               |    |

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### WELCOME!

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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"

- 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               | 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 CUT FAVORITES

|                               |    |
|-------------------------------|----|
| COLORADO DOUBLE CUT           | 65 |
| LAMB CHOPS                    |    |
| ORANGE MINT SAUCE             |    |
| MARINATED SKIRT STEAK * (8OZ) | 32 |
| WITH SAUTÉED ONIONS           |    |
| HALF ROASTED FREE RANGE       | 29 |
| CHICKEN                       |    |
| WITH CHAMPAGNE HERB JUS       |    |
| VEGETABLE RISOTTO             | 25 |
| ALSO AVAILABLE AS VEGAN       |    |
| BURGER USDA PRIME *           | 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 - \$16

### MOSCOW MULE

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

### GREYHOUND

TITO'S HANDMADE VODKA,  
GRAPEFRUIT JUICE,  
ROSEMARY

### TRUE LOVE

KETEL ONE PEACH &  
ORANGE BLOSSOM VODKA,  
ELDERFLOWER, AGAVE, LEMON

### WHITE KISS

TANQUERAY, LEMONGRASS  
INFUSED SAKE, LIME JUICE,  
MINT, VANILLA FOAM

### HEMINGWAY DAIQUIRI

BACARDI RUM, LUXARDO  
MARASCHINO, LIME JUICE,  
GRAPEFRUIT JUICE

### SIESTA

DON JULIO BLANCO  
TEQUILA, CAMPARI, LIME  
JUICE, GRAPEFRUIT JUICE

### SOUTHERN CHERRY

BULLEIT BOURBON, SOLERA  
CHERRY, AVERNA AMARO,  
MOLE BITTERS

## WINE LIST

### Bottles

#### CABERNET

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

#### MERITAGE

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

#### PINOT NOIR

|                                |                   |      |       |
|--------------------------------|-------------------|------|-------|
| Rex Hall                       | Willamette Valley | 2017 | \$95  |
| Patz & Hall                    | Sonoma Coast      | 2017 | \$95  |
| Domaine Serene "Yamhill Cuvée" | Willamette Valley | 2017 | \$139 |
| Occidental                     | Sonoma Coast      | 2017 | \$250 |

#### INTERNATIONAL RED

|                      |         |      |       |
|----------------------|---------|------|-------|
| Tamari Malbec        | Mendoza | 2019 | \$35  |
| EL Enemigo Cab Franc | Mendoza | 2016 | \$50  |
| Bramare              | Mendoza | 2016 | \$140 |

#### FRANCE

|                                  |                |      |       |
|----------------------------------|----------------|------|-------|
| Danica Rose                      | Loire          | 2019 | \$50  |
| Chateau Teyssier                 | Saint Emillion | 2015 | \$66  |
| Chateau Puy-Blanquet St. Emilion | Gironde        | 2015 | \$75  |
| E. Guigal Gigondas               | Rhone          | 2015 | \$80  |
| Margaux du Chateau Margaux       | Alsace         | 2011 | \$175 |
| Louis Jadot Morey-Saint-Denis    | Alsace         | 2015 | \$200 |
| J.Drouhin Chamboille Musigny     | Alsace         | 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  |
| 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 |