

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

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

Cup / Bowl

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

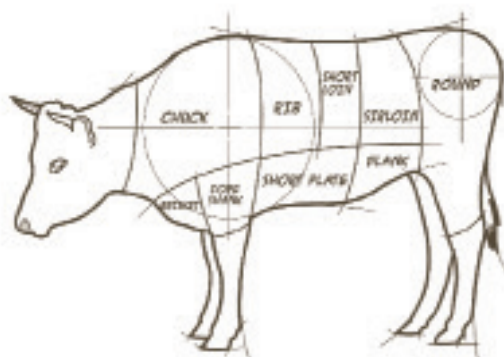
BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80

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

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