

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

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS

NUESKE BACON - TRIPLE CUT

TUNA TARTARE *

CRAB & AVOCADO *

FILET SLIDERS

SCALLOPS WRAPPED IN BACON

34

19

24

24

16

25

PRIME STEAKS

WE SERVE CERTIFIED USDA 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 LARDONS & MAYTAG BLUE CHEESE

CAESAR SALAD *

HOUSE SALAD

KALE & QUINOA

HEIRLOOM TOMATO & BURRATA

20

15

12

16

22

LARGE SALADS

AHI TUNA SALAD*

SEAFOOD SALAD *

LOBSTER SALAD

COBB SALAD WITH CHICKEN

STEAK SALAD *

39

32

25/50

25

32

SANDWICHES

STEAK SANDWICH *

BURGER USDA PRIME *

GROUPER SANDWICH - CAJUN DUSTED

CHICKEN BLT

MAINE LOBSTER ROLL

GROUPER TACOS - CAJUN DUSTED (3)

25

19

22

19

32

22

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *

MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD

BAKED BLUE CRABCAKES

SPINACH SALAD & LEMON REMOULADE

CHILEAN SEA BASS

MISO GLAZE, YUZU SAUCE & SPINACH

WALLEYE PIKE *

ALMOND PARMESAN CRUST

DOVER SOLE

38

30

53

45

MKT

SIDES

HOUSE MADE FRENCH FRIES

ADD PARMESAN TRUFFLE

WHIPPED POTATOES

BRUSSEL SPROUTS

WITH BACON LARDONS & MAPLE SYRUP

BROCCOLI

SAUTÉED OR STEAMED

ASPARAGUS

SAUTÉED OR STEAMED

SPINACH

SAUTÉED OR STEAMED

FRESH SHUCKED CORN

CREAMED SPINACH

FRENCH GREEN BEANS ALMONDINE

12

17

12

14

12

15

12

13

15

12

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.

4-4-2021

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 & 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

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	
FRENCH GREEN BEANS ALMONDINE	12

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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
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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

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CHICAGO CUT
STEAKHOUSE

Cocktails & Wine List

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

COCKTAILS - \$16

WHISPERING ANGEL FROSE

THE SUMMER SLUSHY
THAT HAS A LITTLE BIT OF
FUN IN IT

MOSCOW MULE

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

GREYHOUND

TITO'S HANDMADE VODKA,
GRAPEFRUIT JUICE,
ROSEMARY

HEMINGWAY DAIQUIRI

BACARDI RUM, LUXARDO
MARASCHINO, LIME JUICE,
GRAPEFRUIT JUICE

TRUE LOVE

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

SIESTA

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

WHITE KISS

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

SOUTHERN CHERRY

BULLEIT BOURBON, SOLERA
CHERRY, AVERNA AMARO,
MOLE BITTERS

WINE LIST

Bottles

CABERNET

Alexander Cabernet	Alexander Valley	2018	\$60
Decoy Cabernet	Napa	2018	\$58
Justin Cabernet	Paso Robles	2018	\$62
Clos De Napa	Napa	2019	\$75
Sequoia Grove Cabernet	Napa	2018	\$99
Mt. Veeder Cabernet	Napa	2018	\$100
Faust Cabernet	Napa	2018	\$125
Stag's Leap "Artemis" Cabernet	Stags Leap District	2018	\$138
Silver Oak Cabernet	Alexander Valley	2016	\$175
Dana "Vaso" Cabernet	Napa	2015	\$175
Paul Hobbs Cabernet	Napa	2016	\$198
Caymus Cabernet	Napa	2019	\$200
Chimney Rock Cabernet	Stags Leap District	2018	\$240
Far Niente	Napa	2017	\$395
Lewis Reserve Cabernet	Napa	2016	\$395

MERITAGE

Chappellet	Napa	2019	\$62
Justin Vineyards "Justification"	Paso Robles	2016	\$142
Quintessa Meritage	Napa Valley	2017	\$250
Peter Michael "Les Pavots"	Sonoma	2014	\$400

PINOT NOIR

Truchard	Napa Valley	2016	\$75
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

EL Enemigo Cab Franc	Mendoza	2017	\$50
Catena Alta Malbec	Mendoza	2015	\$112
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	2016	\$80
Chateau Bourgneuf	Bordeaux	2016	\$150
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>	2012	\$50 / \$250

WHITE

Hirschbach Piesporter Kabinett Riesling	<i>Mosel</i>	2019	\$10 / \$50
St. Francis Chardonnay	<i>Sonoma Coast</i>	2018	\$11 / \$55
Saracco Moscato d'Asti	<i>Piedmont</i>	2020	\$11 / \$55
Alois Lageder Pinot Grigio	<i>Alto Adige</i>	2019	\$12 / \$60
Nautilus Sauvignon Blanc	<i>Marlborough</i>	2020	\$12 / \$60
Whispering Angel Rose	<i>Provence</i>	2020	\$13 / \$65
Sonoma Cutrer Chardonnay	<i>Sonoma Coast</i>	2018	\$16 / \$70
J. Moreau Chablis	<i>Burgundy</i>	2019	\$18 / \$90
Brochard Sancerre	<i>Loire Valley</i>	2019	\$19 / \$95
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
Castle Rock Cabernet Sauvignon	<i>Columbia Valley</i>	2018	\$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
Napa Cut Cabernet Sauvignon	<i>Napa</i>	2019	\$17 / \$85
Decoy by Duckhorn Meritage	<i>Sonoma</i>	2019	\$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>	2019	\$18 / \$90
Gachot-Monot Domaine Bourgogne	<i>Burgundy</i>	2017	\$19 / \$95
Duckhorn Merlot	<i>Napa</i>	2018	\$20 / \$100
Post and Beam by Far Niente Winery 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