

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
GAZPACHO	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
FRENCH GREEN BEANS ALMONDINE	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.

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
GAZPACHO	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

DESSERTS

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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

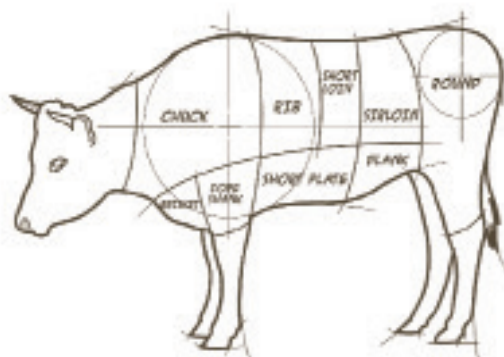
ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	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
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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	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

WHISPERING ANGEL FROSE

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

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

THE PAINKILLER

DON PAPA DARK RUM,
PINEAPPLE JUICE, CREAM OF
COCONUT, NUTMEG

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

MERITAGE

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

PINOT NOIR

Truchard	<i>Napa Valley</i>	2016	\$75
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

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

"C" Sparkling

Roederer Estate Sparkling

Billecart Salmon Brut, Champagne

Moet Chandon Rose (187 mL)

Cristal

<i>Italy</i>	NV	\$10 / \$50
<i>Anderson Valley</i>	NV	\$16 / \$80
<i>France</i>	NV	\$30 / \$150
<i>France</i>	NV	\$35 / \$35
<i>France</i>	2012	\$50 / \$250

WHITE

Hirschbach Piesporter Kabinett Riesling

St. Francis Chardonnay

Saracco Moscato d'Asti

Alois Lageder Pinot Grigio

Nautilus Sauvignon Blanc

Whispering Angel Rose

Sonoma Cutrer Chardonnay

J. Moreau Chablis

Brochard Sancerre

Frog's Leap Sauvignon Blanc

Flowers Chardonnay

Hudson Chardonnay

Dolce by Far Niente "Dessert Wine"

<i>Mosel</i>	2019	\$10 / \$50
<i>Sonoma Coast</i>	2018	\$11 / \$55
<i>Piedmont</i>	2020	\$11 / \$55
<i>Alto Adige</i>	2019	\$12 / \$60
<i>Marlborough</i>	2020	\$12 / \$60
<i>Provence</i>	2020	\$13 / \$65
<i>Sonoma Coast</i>	2018	\$16 / \$70
<i>Burgundy</i>	2019	\$18 / \$90
<i>Loire Valley</i>	2019	\$19 / \$95
<i>Napa</i>	2019	\$19 / \$95
<i>Russian River</i>	2018	\$20 / \$100
<i>Napa</i>	2018	\$40 / \$200
<i>Napa</i>	2013	\$40 / \$200

RED

Mark West Pinot Noir

Castle Rock Cabernet Sauvignon

Andeluna 1800

Van Duzer Estate Pinot Noir

Paul Hobbs "Felino" Malbec

Napa Cut Cabernet Sauvignon

Decoy by Duckhorn Meritage

Duckhorn Decoy "Limited" Pinot Noir

Borgogno "Barbera D'Alba"

Turley "Juvenile" Zinfandel

Gachot-Monot Domaine Bourgogne

Duckhorn Merlot

Post and Beam by Far Niente Winery Cabernet Sauvignon

Hall Cabernet Sauvignon

Hourglass HG3

Flowers Pinot Noir

"The Prisoner" Red Blend by Orin Swift

Frank Family Cabernet Sauvignon

Kosta Browne "Russian River" Pinot Noir

The Mascot by Harlan Cabernet Sauvignon

<i>California</i>	2018	\$9 / \$45
<i>Columbia Valley</i>	2018	\$10 / \$50
<i>Mendoza</i>	2019	\$12 / \$60
<i>Oregon</i>	2017	\$14 / \$70
<i>Mendoza</i>	2019	\$15 / \$75
<i>Napa</i>	2019	\$17 / \$85
<i>Sonoma</i>	2019	\$18 / \$90
<i>Sonoma Coast</i>	2019	\$18 / \$90
<i>Italy</i>	2019	\$18 / \$90
<i>Napa</i>	2019	\$18 / \$90
<i>Burgundy</i>	2017	\$19 / \$95
<i>Napa</i>	2018	\$20 / \$100
<i>Napa</i>	2018	\$22 / \$110
<i>Napa</i>	2017	\$25 / \$125
<i>Napa</i>	2018	\$25 / \$125
<i>Sonoma</i>	2018	\$25 / \$125
<i>Napa</i>	2019	\$27 / \$135
<i>Napa</i>	2018	\$30 / \$150
<i>Russian River</i>	2018	\$45 / \$225
<i>Napa</i>	2015	\$50 / \$250