

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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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
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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 - \$17

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	\$65
Justin Cabernet	<i>Paso Robles</i>	2018	\$70
Clos De Napa	<i>Napa</i>	2019	\$85
Charles Krug Cabernet	<i>Napa</i>	2018	\$85
Decoy Cabernet	<i>Napa</i>	2018	\$100
Sequoia Grove Cabernet	<i>Napa</i>	2018	\$110
Mt. Veeder Cabernet	<i>Napa</i>	2018	\$110
Faust Cabernet	<i>Napa</i>	2018	\$135
Stag's Leap "Artemis" Cabernet	<i>Stags Leap District</i>	2018	\$179
Silver Oak Cabernet	<i>Alexander Valley</i>	2017	\$180
Dana "Vaso" Cabernet	<i>Napa</i>	2015	\$185
Paul Hobbs Cabernet	<i>Napa</i>	2016	\$220
Chimney Rock Cabernet	<i>Napa</i>	2019	\$240
Caymus Cabernet	<i>Napa</i>	2019	\$250
Far Niente	<i>Napa</i>	2017	\$395
Lewis Reserve Cabernet	<i>Napa</i>	2016	\$395

MERITAGE

Chappellet	<i>Napa</i>	2019	\$75
Paraduxx	<i>Napa</i>	2018	\$130
Justin Vineyards "Justification"	<i>Paso Robles</i>	2016	\$242
Peter Michael "Les Pavots"	<i>Sonoma</i>	2014	\$400

PINOT NOIR

Truchard	<i>Napa Valley</i>	2018	\$75
Rex Hill	<i>Willamette Valley</i>	2018	\$95
Patz & Hall	<i>Sonoma Coast</i>	2017	\$125
Domaine Serene "Yamhill Cuvée"	<i>Willamette Valley</i>	2017	\$150
Occidental	<i>Sonoma Coast</i>	2017	\$250

INTERNATIONAL RED

EL Enemigo Cab Franc	<i>Mendoza</i>	2017	\$60
Catena Alta Malbec	<i>Mendoza</i>	2017	\$125
Bramare	<i>Mendoza</i>	2016	\$150

FRANCE

Danica Rose	<i>Loire</i>	2019	\$60
Chateau Puy-Blanquet St. Emilion	<i>Gironde</i>	2015	\$85
E. Guigal Gigondas	<i>Rhone</i>	2018	\$90
Chateau de Pez	<i>St. Estephe</i>	2016	\$162
J. Drouhin Pommard	<i>Alsace</i>	2018	\$180
Louis Jadot Morey-Saint-Denis	<i>Alsace</i>	2015	\$220

WINE LIST

Glasses and Bottles

SPARKLING

			GLASS / BOTTLE
"C" Sparkling	<i>Italy</i>	NV	\$12 / \$60
Roederer Estate Sparkling	<i>Anderson Valley</i>	NV	\$18 / \$90
Billecart Salmon Brut, Champagne	<i>France</i>	NV	\$35 / \$175
Moet Chandon Rose (187 mL)	<i>France</i>	NV	\$40
Dom Perignon	<i>France</i>	NV	\$60 / \$300

WHITE

Hirschbach Piesporter Kabinett Riesling	<i>Mosel</i>	2017	\$12 / \$60
St. Francis Chardonnay	<i>Sonoma Coast</i>	2018	\$12 / \$60
Saracco Moscato d'Asti	<i>Piedmont</i>	2020	\$12 / \$60
Alois Lageder Pinot Grigio	<i>Alto Adige</i>	2020	\$13 / \$65
Whispering Angel Rose	<i>Provence</i>	2020	\$14 / \$70
Nautilus Sauvignon Blanc	<i>Marlborough</i>	2020	\$15 / \$75
Sonoma Cutrer Chardonnay	<i>Sonoma Coast</i>	2019	\$17 / \$85
J. Moreau Chablis	<i>Burgundy</i>	2019	\$20 / \$100
Brochard Sancerre	<i>Loire Valley</i>	2019	\$20 / \$100
Frog's Leap Sauvignon Blanc	<i>Napa</i>	2019	\$20 / \$100
Flowers Chardonnay	<i>Russian River</i>	2018	\$22 / \$110
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	\$10 / \$50
Castle Rock Cabernet Sauvignon	<i>Columbia Valley</i>	2018	\$12 / \$60
Andeluna 1800	<i>Mendoza</i>	2019	\$14 / \$70
Van Duzer Estate Pinot Noir	<i>Oregon</i>	2015	\$16 / \$80
Paul Hobbs "Felino" Malbec	<i>Mendoza</i>	2019	\$17 / \$85
Napa Cut Cabernet Sauvignon	<i>Napa</i>	2019	\$18 / \$90
Decoy by Duckhorn Meritage	<i>Sonoma</i>	2019	\$20 / \$100
Duckhorn Decoy "Limited" Pinot Noir	<i>Sonoma Coast</i>	2019	\$20 / \$100
Borgogno "Barbera D'Alba"	<i>Italy</i>	2019	\$20 / \$100
Turley "Juvenile" Zinfandel	<i>Napa</i>	2019	\$20 / \$100
Gachot-Monot Domaine Bourgogne	<i>Burgundy</i>	2017	\$20 / \$100
Duckhorn Merlot	<i>Napa</i>	2018	\$24 / \$120
Post and Beam by Far Niente Winery Cabernet Sauvignon	<i>Napa</i>	2019	\$25 / \$125
Hall Cabernet Sauvignon	<i>Napa</i>	2018	\$30 / \$150
Hourglass HG3	<i>Napa</i>	2018	\$30 / \$150
Flowers Pinot Noir	<i>Sonoma</i>	2018	\$30 / \$150
"The Prisoner" Red Blend by Orin Swift	<i>Napa</i>	2019	\$30 / \$150
Frank Family Cabernet Sauvignon	<i>Napa</i>	2018	\$35 / \$175
Kosta Browne "Russian River" Pinot Noir	<i>Russian River</i>	2019	\$50 / \$250
Araujo "Altogracia"	<i>Napa</i>	2018	\$60 / \$300