

# CHICAGO CUT

## STEAKHOUSE

### PRIVATE DINING DINNER MENU

#### MICHIGAN AVENUE

##### First Course

*(Please select two)*

Soup of the Day  
Mixed Greens House Salad  
Caesar Salad

##### Entrée Selections

6 oz USDA Prime Filet Mignon  
Roasted Chicken  
Faroe Island Salmon  
Seasonal Vegetable Risotto  
*(Also Available As Vegan)*

##### Family Style Side Dishes

*(Please select two)*

Whipped Potato  
Mac 'n Cheese  
Green Beans Almondine  
Steamed Broccoli

##### Dessert

Chef's Selection  
Coffee and Hot Tea Service

**\$77.00 per person**

Please add Sales Tax, Administrative Fee and Gratuity

300 N. LaSalle, Chicago IL 60654

(P) 312.329.1800 (F) 312.624.9521

[www.ChicagoCutSteakhouse.com](http://www.ChicagoCutSteakhouse.com)

# CHICAGO CUT

## STEAKHOUSE

### PRIVATE DINING DINNER MENU

#### RUSH STREET

##### First Course

*(Please select two)*

Soup of the Day  
Mixed Greens House Salad  
Caesar Salad

##### Entrée Selections

8 oz USDA Prime Filet Mignon  
Faroe Island Salmon  
Roasted Chicken  
Seasonal Vegetable Risotto  
(Also Available As Vegan)

##### Family Style Side Dishes

*(Please select two)*

Whipped Potatoes  
Mac 'n Cheese  
Green Beans Almondine  
Steamed Broccoli

##### Dessert

Chef's Selection  
Coffee and Hot Tea Service

**\$103.00 per person**

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## STEAKHOUSE

### PRIVATE DINING DINNER MENU

#### CLARK STREET

##### First Course

*(Please select two)*

Soup of the Day  
Lamb Chop Lollipop  
Jumbo Lump Crab Cake  
Mixed Field Greens Salad  
Caesar Salad

##### Entrée Selections

8 oz USDA Prime Filet Mignon  
14 oz USDA Prime Delmonico  
Marinated Skirt Steak  
Faroe Island Salmon  
Roasted Chicken  
Seasonal Vegetable Risotto  
*(Also Available As Vegan)*

##### Family Style Side Dishes

*(Please select two)*

Whipped Potatoes	Grilled Asparagus
Hash Browns	Creamed Spinach
Mac 'n Cheese	Green Beans Almondine
Shiitake, Crimini Mushrooms	

##### Dessert

Chef's Selection  
Coffee and Hot Tea Service

**\$124.00 per person**

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# CHICAGO CUT

## STEAKHOUSE

### PRIVATE DINING DINNER MENU

#### LAKE SHORE DRIVE

##### Appetizer

Shellfish Bouquet  
Chilled Baby Lobster, East Coast Oyster,  
Chilled Shrimp, Traditional Sauces

##### Second Course

*(Please select two)*  
Soup of the Day  
Mixed Field Greens Salad  
Caesar Salad

##### Entrée Selections

10 oz Prime Filet Mignon	Yellow Fin Tuna
14 oz Prime New York Strip	Chilean Sea Bass
14 oz Prime Delmonico	Roasted Chicken
Seasonal Vegetable Risotto	
<i>(Also Available As Vegan)</i>	

##### Family Style Side Dishes

*(Please select two)*

Whipped Potatoes	Grilled Asparagus
Hash Browns	Creamed Spinach
Mac 'n Cheese	Green Beans Almondine
Shiitake, Crimini Mushrooms	

##### Dessert

Chef's Selection  
Coffee and Hot Tea Service

**\$169.00 per person**

Please add Sales Tax, Administrative Fee and Gratuity

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### PRIVATE DINING DINNER MENU

#### HORS D'OEUVRES

Minimum 25 pieces per selection

Priced per piece

Seasonal Bruschetta	\$4.00
Caprese Skewer	\$4.00
Mini Baked Potato	\$4.00
Ham & Cheese Gougeres	\$4.00
Smoked Chicken Salad	\$5.00
Neuske Bacon Skewer	\$5.00
Lamb Chop Lollipop	\$5.00
Tuna Tartare	\$5.00
Mini Steak "Taco"	\$5.00
Mini Maryland Crab Cake	\$6.00
Crab & Avocado Crostini	\$6.00
Seared Tuna Wonton	\$6.00
NY Strip Kebab	\$6.00
Mini Prime Burgers	\$6.00
Lobstercargot Crostini	\$7.00
USDA Prime Filet Slider	\$7.00
Cajun Dusted Shrimp	\$8.00



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