

Lunch Menu

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

Hours
Monday - 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 *

FILET SLIDERS

SCALLOPS WRAPPED IN BACON

37

21

27

19

28

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

63

67

77

85

85

SHELLFISH

JUMBO SHRIMP COCKTAIL

HALF SHELL OYSTERS *

1/2 DZ. EAST COAST *

1/2 DZ. WEST COAST *

27

24

24

SOUP

SPLIT PEA

BUTTERNUT SQUASH

SOUP OF THE DAY

Cup/Bowl

11/13

11/13

11/13

SALADS

WEDGE SALAD

BACON LARDONS & MAYTAG BLUE CHEESE

CAESAR SALAD *

HOUSE SALAD

KALE & QUINOA

HEIRLOOM TOMATO & BURRATA

23

17

13

19

25

LARGE SALADS

AHI TUNA SALAD*

SEAFOOD SALAD *

LOBSTER SALAD

COBB SALAD WITH CHICKEN

STEAK SALAD *

41

37

27/54

27

35

SANDWICHES

STEAK SANDWICH *

BURGER USDA PRIME *

GROUPER SANDWICH - CAJUN DUSTED

CHICKEN BLT

MAINE LOBSTER ROLL

GROUPER TACOS - CAJUN DUSTED (3)

29

21

25

21

35

25

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *

MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD

MARYLAND CRABCAKES

SPINACH SALAD & LEMON REMOULADE

CHILEAN SEA BASS

MISO GLAZE, YUZU SAUCE & SPINACH

ALASKAN HALIBUT *

CAULIFLOWER PURÉE, BROWNE ORANGE CITRUS BUTTER SAUCE, PISTACHIO BREADCRUMBS

DOVER SOLE

41

35

57

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

13

19

13

15

14

17

14

15

16

14

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.

9-27-2021

Dinner Menu

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

APPETIZERS

LOBSTERSCARGOT	37
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	21
TUNA TARTARE *	27
MARYLAND CRABCAKE	29
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	27
FILET SLIDERS	19
SCALLOPS WRAPPED IN BACON	28

SHELLFISH

JUMBO SHRIMP COCKTAIL *	27
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	24
1/2 DZ. WEST COAST *	24

SALADS

WEDGE SALAD	23
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	19
HEIRLOOM TOMATO & BURRATA	25
CAESAR *	17
HOUSE SALAD	13



SOUP

SPLIT PEA	11/13
BUTTERNUT SQUASH	11/13
SOUP OF THE DAY	11/13

SIDES

TRUFFLED SCALLOPED POTATOES	21
HASH BROWNS	19
ADD JALAPEÑO & CHEDDAR	25
HOUSE MADE FRENCH FRIES	13
ADD PARMESAN TRUFFLE	19
WHIPPED POTATOES	13
MAC 'N CHEESE	13
LOBSTER MAC 'N CHEESE	29
BRUSSEL SPROUTS	15
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	14
SAUTÉED OR STEAMED	
ASPARAGUS	17
GRILLED OR STEAMED	
SPINACH	14
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	15
CREAMED SPINACH	16
MUSHROOMS	16
SHIITAKE & CREMINI	
FRENCH GREEN BEANS ALMONDINE	14

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!

To maintain a safe dining
environment & accommodate upcoming
reservations, we have allotted a 1.5 hour limit for
your dining experience.
Thank you!

CHICAGO CUT
STEAKHOUSE

MONDAY - THURSDAY 11 AM - 10 PM
FRIDAY & SATURDAY 11 AM - 11 PM

USDA PRIME FILET MIGNON	
CENTER BARREL CUT (8OZ) *	63
BONE-IN FILET *	85

FROM OUR DRY AGING ROOM USDA PRIME BEEF

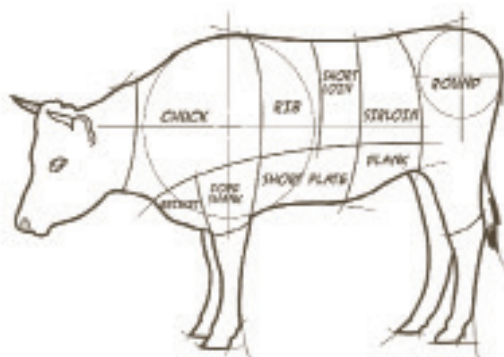
BONE-IN RIB EYE *	77
MARINATED CAJUN RIB EYE *	81
DELMONICO *	61
NY STRIP *	67
KANSAS CITY STRIP *	73
PORTERHOUSE *	85

LAND & SEA *	
8 OZ. FILET & 2 LOBSTER TAILS	90
8 OZ. FILET & 2 SCALLOPS	87

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	10
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY HORSERADISH	5
VELASCO SAUCE	7
BÉARNAISE	3
HOLLANDAISE *	3

“THE HOLY GRAIL”	
<i>- The Chicago Tribune</i>	
BONE-IN-PRIME RIB *	81



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	57
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	41
MUSTARD GLAZE	
ALASKAN HALIBUT *	45
CAULIFLOWER PURÉE, BROWNED ORANGE CITRUS BUTTER SAUCE, PISTACHIO BREADCRUMBS	
DOVER SOLE	MKT

CHICAGO CUT FAVORITES

COLORADO DOUBLE CUT	69
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	37
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	31
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	27
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	21
CHICKEN PARMIGIANA	33

* 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.

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>	2016	\$185
Chimney Rock Cabernet	<i>Napa</i>	2018	\$240
Paul Hobbs Cabernet	<i>Napa</i>	2017	\$250
Caymus Cabernet	<i>Napa</i>	2019	\$250
Far Niente	<i>Napa</i>	2018	\$395
Lewis Reserve Cabernet	<i>Napa</i>	2016	\$395

MERITAGE

Chappellet	<i>Napa</i>	2019	\$85
Paraduxx	<i>Napa</i>	2018	\$130
Justin Vineyards "Justification"	<i>Paso Robles</i>	2016	\$133
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>	2014	\$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
E. Guigal Gigondas	<i>Rhone</i>	2018	\$90
Château Haut-Beauséjour	<i>Bordeaux</i>	2017	\$122
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>	2020	\$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>	2020	\$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>	2020	\$14 / \$70
Van Duzer Estate Pinot Noir	<i>Oregon</i>	2018	\$16 / \$80
Paul Hobbs "Felino" Malbec	<i>Mendoza</i>	2020	\$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
Seghesio "Old Vines" Zinfandel	<i>Sonoma</i>	2017	\$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
"The Mascot"	<i>Napa</i>	2016	\$60 / \$300