

APPETIZERS

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| 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 |

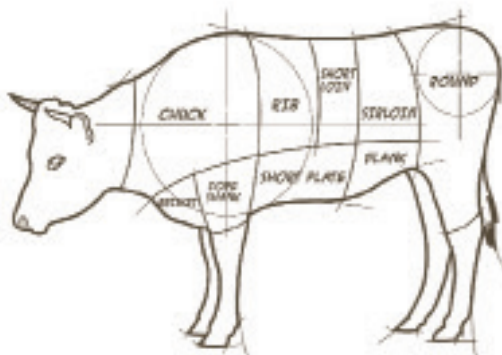
ADDITIONS

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|---|----|
| 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"

- The Chicago Tribune

| | |
|---------------------|----|
| BONE-IN-PRIME RIB * | 81 |
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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

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|---|-----|
| 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 |

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