

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

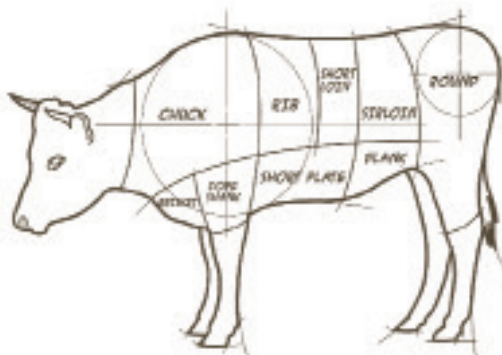
ADDITIONS

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"

- The Chicago Tribune

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	
GRILLED BRANZINO	42
LEMON BUTTER CAPER SAUCE	
ALASKAN HALIBUT *	45
CAULIFLOWER PURÉE, BROWNED ORANGE CITRUS BUTTER SAUCE, PISTACHIO BREADCRUMBS	
DOVER SOLE	MKT

CHICAGO CUT FAVORITES 69

COLORADO DOUBLE CUT LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8oz)	37
WITH SAUTÉED ONIONS	31
HALF ROASTED FREE RANGE CHICKEN	
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