

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

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
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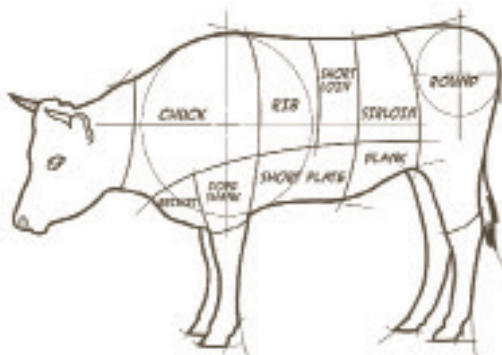
ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY HORSE RADISH	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

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	
ALMOND PARMESAN CRUSTED PIKE	42
LEMON BUTTER	
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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