

APPETIZERS

LOBSTERSCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH
HAVARTI & CROSTINIS

37



NUESKE BACON - TRIPLE CUT

21

TUNA TARTARE *

27

MARYLAND CRABCAKE

29

SPINACH SALAD & LEMON REMOULADE

LOLLIPOP LAMB CHOPS

27

FILET SLIDERS

21

BURGER SLIDERS

17

CRAB & AVOCADO

34

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

Cup / Bowl

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

GREEN BEANS ASIAN STYLE

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
-------------------------------	----

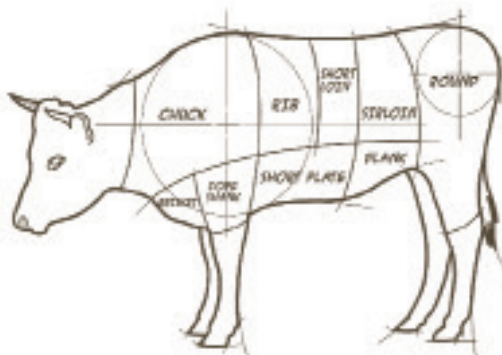
ADDITIONS

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
---------------------	----



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

* 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