

## APPETIZERS

### LOBSTERCARGOT

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

### GAZPACHO

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 11 AM - 11 PM

SATURDAY 4 PM - 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 |
|-------------------------------|----|

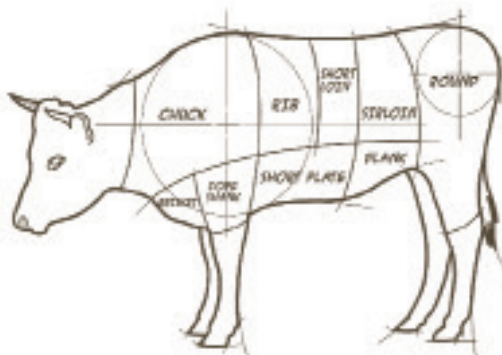
## ADDITIONS

|                     |    |
|---------------------|----|
| 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<br>SALMON *   | 41  |
| MUSTARD GLAZE                          |     |
| GRILLED BRANZINO                       | 42  |
| LEMON BUTTER CAPER SAUCE               |     |
| ALMOND PARMESAN CRUSTED<br>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<br>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