

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

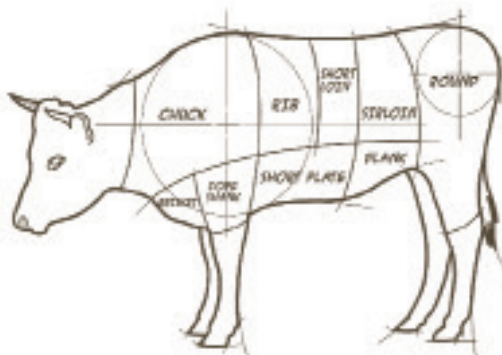
ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY 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	
PAN-SEARED ALASKAN HALIBUT	49
LEMON CAPER SAUCE, BABY HEIRLOOM TOMATOES, BASIL	
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