

## APPETIZERS

### LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH  
HAVARTI & CROSTINIS

### NUESKE BACON - TRIPLE CUT

### TUNA TARTARE \*

### MARYLAND CRABCAKE

SPINACH SALAD & LEMON REMOULADE

### LOLLIPOP LAMB CHOPS

### FILET SLIDERS

### BURGER SLIDERS

### CRAB & AVOCADO

## SHELLFISH

### JUMBO SHRIMP COCKTAIL \*

### HALF SHELL OYSTERS \*

1/2 DZ. EAST COAST \*

1/2 DZ. WEST COAST \*

## SALADS

### WEDGE SALAD

BACON LARDONS & MAYTAG BLEU CHEESE

### KALE & QUINOA

### HEIRLOOM TOMATO & BURRATA

### CAESAR \*

### HOUSE SALAD

37

21

27

29

27

21

17

34

27

24

24

23

19

25

17

13



## SOUP

### SPLIT PEA

### BUTTERNUT SQUASH

### SOUP OF THE DAY

Cup / Bowl

11/13

11/13

11/13

## SIDES

### TRUFFLED SCALLOPED POTATOES

### HASH BROWNS

ADD JALAPEÑO & CHEDDAR

### HOUSE MADE FRENCH FRIES

ADD PARMESAN TRUFFLE

### WHIPPED POTATOES

### MAC 'N CHEESE

### LOBSTER MAC 'N CHEESE

### BRUSSEL SPROUTS

WITH BACON LARDONS & MAPLE SYRUP

### BROCCOLI

SAUTÉED OR STEAMED

### ASPARAGUS

GRILLED OR STEAMED

### SPINACH

SAUTÉED OR STEAMED

### FRESH SHUCKED CORN

### CREAMED SPINACH

### MUSHROOMS

SHIITAKE & CREMINI

### GREEN BEANS ASIAN STYLE

21

19

25

13

19

13

13

29

15

14

17

14

15

16

16

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
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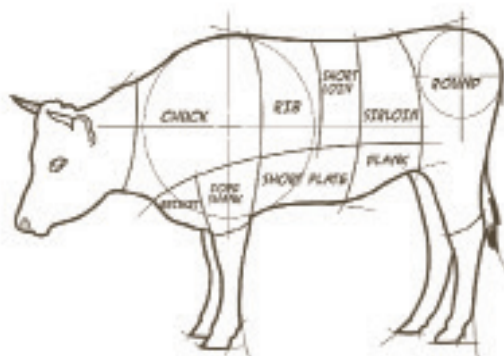
## ADDITIONS

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	41
SALMON *	
MUSTARD GLAZE	
GRILLED BRANZINO	42
LEMON BUTTER CAPER SAUCE	
PAN-SEARED ALASKAN HALIBUT	53
LEMON CAPER SAUCE, BABY HEIRLOOM	
TOMATOES, GRILLED ARTICHOKE, 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	31
CHICKEN	
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	27
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	21
CHICKEN PARMIGIANA	33

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