

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

GAZPACHO

SOUP OF THE DAY

Cup / Bowl

11/13

11/13

11/13

SIDES

TRUFFLED SCALLOPED POTATOES WITH PANCETTA

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) *	65
BONE-IN FILET (16OZ) *	93

FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE (24OZ) *	84
MARINATED CAJUN RIB EYE (24OZ) *	89
DELMONICO (14OZ) *	68
NY STRIP (14OZ) *	73
KANSAS CITY STRIP (20OZ) *	80
PORTERHOUSE (24OZ) *	93

LAND & SEA *

8 OZ. FILET & 2 LOBSTER TAILS	90
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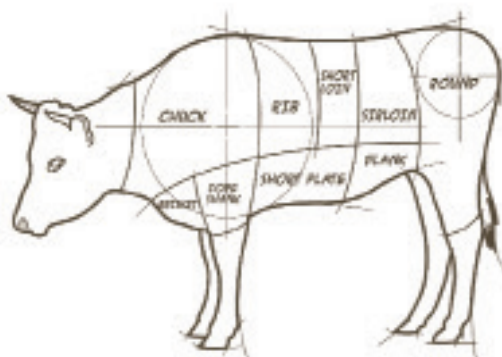
ADDITIONS

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	
PAN-SEARED ALASKAN HALIBUT	53
LEMON CAPER SAUCE, BABY HEIRLOOM TOMATOES, GRILLED ARTICHOKES, 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

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