

APPETIZERS

LOBSTERCARGOT	40
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	23
TUNA TARTARE *	30
MARYLAND CRABCAKE	32
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	29
FILET SLIDERS	24
BURGER SLIDERS	19
CRAB & AVOCADO	37

SHELLFISH

SHELLFISH BOUQUET	59
JUMBO SHRIMP COCKTAIL *	30
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	26
1/2 DZ. WEST COAST *	26

SALADS

WEDGE SALAD	25
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	21
HEIRLOOM TOMATO & BURRATA	27
CAESAR *	19
HOUSE SALAD	15



SOUP

SPLIT PEA	Cup / Bowl
GAZPACHO	12/14
SOUP OF THE DAY	12/14

SIDES

TRUFFLED SCALLOPED POTATOES WITH PANCETTA	23
HASH BROWNS	21
ADD JALAPEÑO & CHEDDAR	28
HOUSE MADE FRENCH FRIES	15
ADD PARMESAN TRUFFLE	21
WHIPPED POTATOES	15
MAC 'N CHEESE	15
LOBSTER MAC 'N CHEESE	32
BRUSSEL SPROUTS	17
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	16
SAUTÉED OR STEAMED	
ASPARAGUS	19
GRILLED OR STEAMED	
SPINACH	16
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	17
CREAMED SPINACH	18
MUSHROOMS	18
SHIITAKE & CREMINI	
GREEN BEANS TERIYAKI	16

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.

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 TRISTAN LOBSTER TAILS	96
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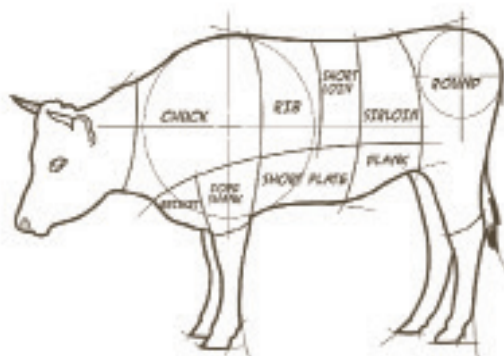
ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY HORSERADISH	5
VELASCO SAUCE	7
BÉARNAISE	3
HOLLANDAISE *	3

"THE HOLY GRAIL"

- The Chicago Tribune

BONE-IN-PRIME RIB (32OZ) *	95
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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	62
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	46
MUSTARD GLAZE	
GRILLED BRANZINO	46
LEMON BUTTER CAPER SAUCE	
PAN-SEARED ALASKAN HALIBUT	58
LEMON CAPER SAUCE, BABY HEIRLOOM TOMATOES, GRILLED ARTICHOKE, BASIL	
DOVER SOLE	MKT
TRISTAN TRIO LOBSTER TAILS	57

CHICAGO CUT FAVORITES

COLORADO DOUBLE CUT	75
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	41
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	35
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	29
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	24
CHICKEN PARMIGIANA	33

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