

# CHICAGO CUT

## STEAKHOUSE

### APPETIZERS

LOBSTERCARGOT	40
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	23
TUNA TARTARE *	30
FILET SLIDERS	24
BURGER SLIDERS	19
CRAB & AVOCADO	37

### SOUP

SPLIT PEA	12/14
BUTTERNUT SQUASH	12/14
SOUP OF THE DAY	12/14
FRENCH ONION	17

### SALADS

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

### LARGE SALADS

AHI TUNA SALAD*	45
SEAFOOD SALAD *	41
LOBSTER SALAD	30/60
COBB SALAD WITH CHICKEN	30
STEAK SALAD *	40

### SANDWICHES

STEAK SANDWICH *	35
BURGER USDA PRIME *	24
GROUPE SANDWICH - CAJUN DUSTED	28
CHICKEN BLT	23
MAINE LOBSTER ROLL	39
GROUPE TACOS - CAJUN DUSTED (3)	27

### PRIME STEAKS

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE.

FILET MIGNON (8 OZ.)	65
NY STRIP (14 OZ.)	73
BONE-IN RIBEYE (26 OZ.)	84
BONE-IN FILET (16 OZ.)	93
PORTERHOUSE (24 OZ.)	93

Cup/Bowl

### SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *	46
MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD	
MARYLAND CRABCAKES	39
SPINACH SALAD & LEMON REMOULADE	
GRILLED BRANZINO	46
LEMON BUTTER CAPER SAUCE	
CHILEAN SEA BASS	62
MISO GLAZE, YUZU SAUCE & SPINACH	
PAN-SEARED ALASKAN HALIBUT	58
LEMON CAPER SAUCE, BABY HEIRLOOM TOMATOES, GRILLED ARTICHOKE, BASIL	
DOVER SOLE	MKT

### SIDES

HOUSE MADE FRENCH FRIES	15
ADD PARMESAN TRUFFLE	21
WHIPPED POTATOES	15
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
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.

9-14-2023