

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

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

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

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 WITH BACON LARDONS & MAPLE SYRUP	17
BROCCOLI SAUTÉED OR STEAMED	16
ASPARAGUS GRILLED OR STEAMED	19
SPINACH SAUTÉED OR STEAMED	16
FRESH SHUCKED CORN	17
CREAMED SPINACH	18
MUSHROOMS SHIITAKE & CREMINI	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.

CHICAGO CUT
STEAKHOUSE

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 (26OZ) *	84
MARINATED CAJUN RIB EYE (26OZ) *	89
DELMONICO (14OZ) *	68
NY STRIP (14OZ) *	73
KANSAS CITY STRIP (16OZ) *	80
PORTERHOUSE (24OZ) *	93

LAND & SEA *

8 OZ. FILET & 2 TRISTAN LOBSTER TAILS	103
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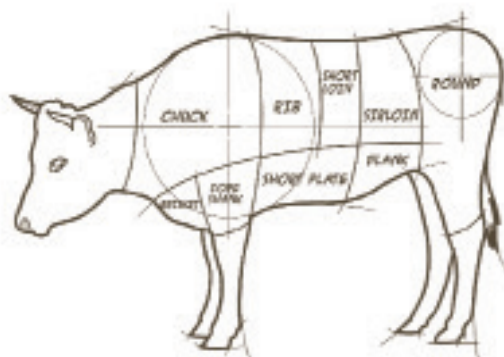
ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	10
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	
CAJUN RED GROUPER	57
GOLDEN PINEAPPLE, MANGO, & WATERMELON SALSA, LIME MARGARITA SAUCE	
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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