

CHICAGO CUT

STEAKHOUSE



300 N. LASALLE, CHICAGO IL 60654 | P: 312.329.1800 | F: 312.624.9521

WWW.CHICAGOCUTSTEAKHOUSE.COM



PRIVATE PARTIES & SPECIAL EVENTS

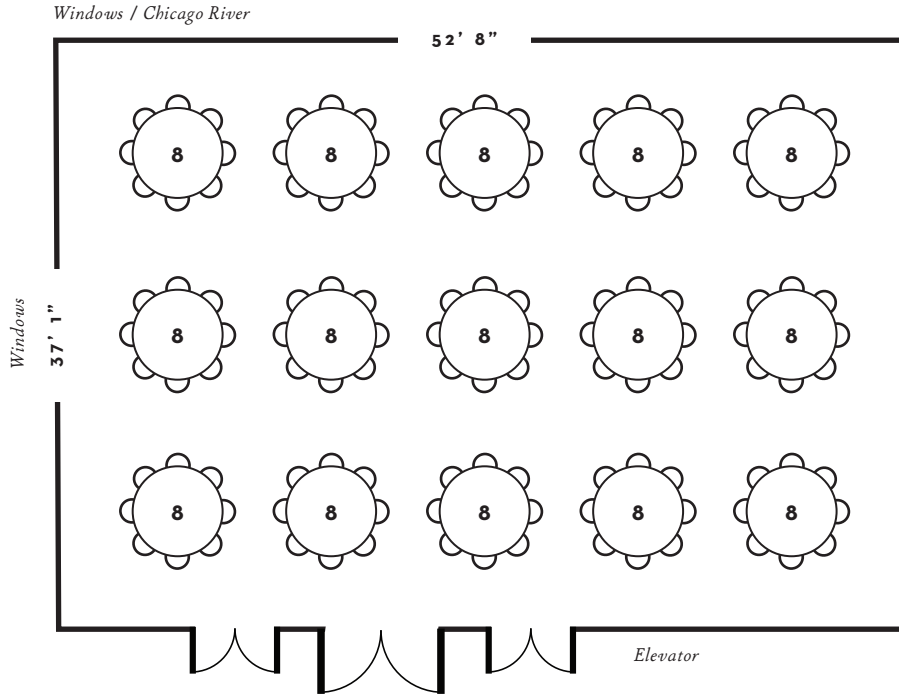
Featuring 3 versatile spaces with capacities for 16, 24 and 60 guests, movable walls allow for bigger groups to gather. Spectacular Chicago River & Skyline views. Dedicated & personalized private dining experience.



CHICAGO CUT STEAKHOUSE

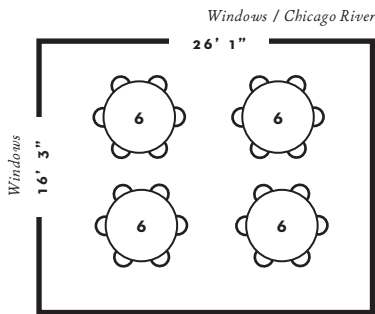
FULL EVENT SPACE

Seated 120 | Reception 150



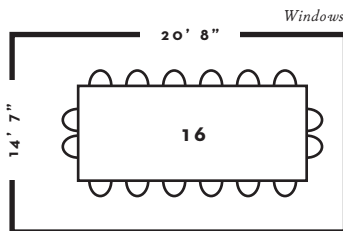
SONOMA

Seated 24 | Reception 30



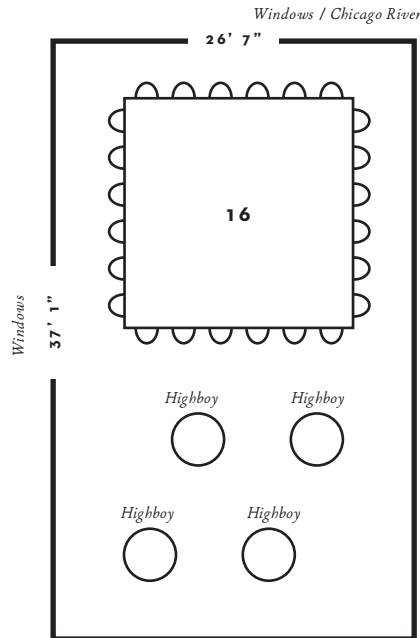
NAPA

Seated 16 | Reception 20



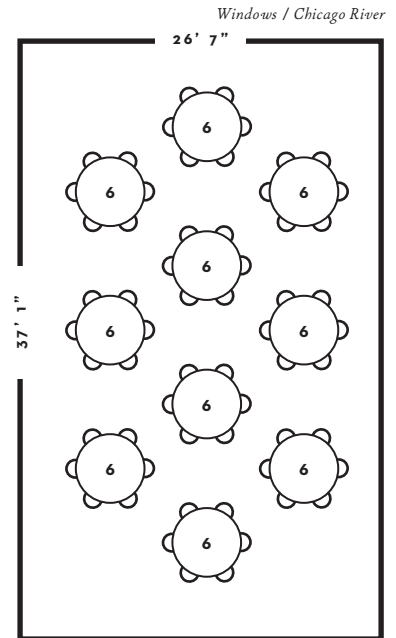
SONOMA / NAPA

Seated 60 | Reception 80



BORDEAUX

Seated 60 | Reception 100



FIRST COURSE SELECTION

(Please select two)

Soup of the Day

Mixed Field Greens Salad

Salad Caesar Salad

ENTRÉE SELECTION

8oz USDA Prime Filet Mignon

New Zealand King Salmon

Roasted Chicken

Seasonal Vegetable Risotto

(Also Available As Vegan)

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes

Mac 'n Cheese

Grilled Asparagus

Creamed Spinach

DESSERT

Chef's Selection

Coffee and Hot Tea Service

125.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

FIRST COURSE SELECTION

(Please select two)

Soup of the Day

Lollipop Lamb Chops

Jumbo Lump Crab Cake

Mixed Field Greens Salad

Caesar Salad

ENTRÉE SELECTION

8oz USDA Prime Filet Mignon

14 oz Prime Delmonico

Marinated Skirt Steak

New Zealand King Salmon

Roasted Chicken

Seasonal Vegetable Risotto

(Also Available As Vegan)

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes

Hash Browns

Mac 'n Cheese

Grilled Asparagus

Creamed Spinach

Green Beans Almondine

Shiitake & Cremini Mushrooms

DESSERT

Chef's Selection

Coffee and Hot Tea Service

149.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

APPETIZER

Shellfish Bouquet
*chilled baby lobster, east coast oysters,
ceviche, shrimp cocktail, traditional sauces*

SECOND COURSE SELECTION

(Please select two)

Soup of the Day
Mixed Field Greens Salad
Caesar Salad

ENTRÉE SELECTION

10 oz Prime Filet Mignon	Chilean Sea Bass
14 oz Prime New York Strip	Roasted Chicken
14 oz Prime Delmonico	Seasonal Vegetable Risotto <i>(also available as vegan)</i>
Yellow Fin Tuna	

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes	Creamed Spinach
Hash Browns	Green Beans Almondine
Mac 'n Cheese	Shiitake & Cremini Mushrooms
Grilled Asparagus	

DESSERT

Chef's Selection
Coffee and Hot Tea Service

200.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

PRIVATE DINING HORS D'OEUVRES MENU

Jumbo Shrimp Cocktail	8.00
USDA Prime Filet Slider	8.00
Lobstercargot Crostini	7.00
NY Strip Kebab	6.00
Prime Burger Slider	6.00
Cajun Dusted Shrimp	8.00
Lollipop Lamb Chops	5.00
Seared Tuna Wonton	6.00
Mini Maryland Crab Cake	6.00
Tuna Tartare	5.00
Neuske Bacon Skewer	5.00
Caprese Skewer	4.00
Stuffed Mushroom Caps	4.50
Seasonal Bruschetta	4.00
Mini Baked Potato	4.00
Mini Steak Taco	5.00
Maguro Bites	6.00
Mini Lobster Rolls	10.00
Smoked Salmon Pinwheels	6.00
Hot Chicken Sliders	4.00
Beef Wellington Bites	6.00
Crab & Avocado Bites	8.00
Ceviche Cups	6.00