

## APPETIZERS

LOBSTERCARGOT	42
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	25
TUNA TARTARE *	32
MARYLAND CRABCAKE	34
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	31
FILET SLIDERS	26
BURGER SLIDERS	21
CRAB & AVOCADO	39

## SHELLFISH

JUMBO SHRIMP COCKTAIL *	32
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	28
1/2 DZ. WEST COAST *	28

## SALADS

WEDGE SALAD	27
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	22
HEIRLOOM TOMATO & BURRATA	29
CAESAR *	21
HOUSE SALAD	16



## SOUP

SPLIT PEA	Cup / Bowl
	13/15
BUTTERNUT SQUASH	13/15
SOUP OF THE DAY	13/15
FRENCH ONION	18

## SIDES

TRUFFLED SCALLOPED POTATOES	24
WITH PANCETTA	
HASH BROWNS	22
ADD JALAPEÑO & CHEDDAR	30
HOUSE MADE FRENCH FRIES	16
ADD PARMESAN TRUFFLE	22
WHIPPED POTATOES	16
MAC 'N CHEESE	16
LOBSTER MAC 'N CHEESE	34
BRUSSEL SPROUTS	18
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	20
SAUTÉED OR STEAMED	
ASPARAGUS	20
GRILLED OR STEAMED	
SPINACH	17
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	18
CREAMED SPINACH	19
MUSHROOMS	19
SHIITAKE & CREMINI	
GREEN BEANS TERIYAKI	17

## 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) *	69
BONE-IN FILET (16OZ) *	99

## FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE (26OZ) *	88
MARINATED CAJUN RIB EYE (26OZ) *	94
DELMONICO (14OZ) *	72
NY STRIP (14OZ) *	77
KANSAS CITY STRIP (16OZ) *	84
PORTERHOUSE (24OZ) *	99

## LAND & SEA \*

8 OZ. FILET & 2 TRISTAN LOBSTER TAILS	109
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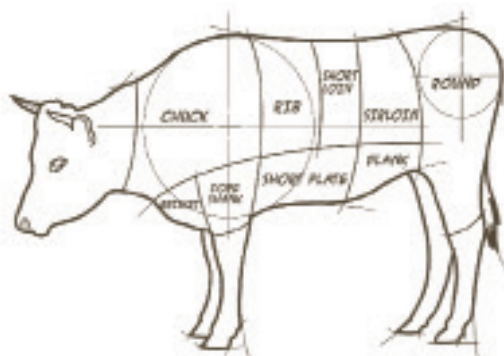
## ADDITIONS

OSCAR	27
CONLON FARMS MAYTAG	11
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	4
AU POIVRE	8
CAJUN SPICE	4
TRUFFLE SALT	8
CREAMY HORSERADISH	6
VELASCO SAUCE	8
BÉARNAISE	4
HOLLANDAISE *	4

## "THE HOLY GRAIL"

- The Chicago Tribune

BONE-IN-PRIME RIB (32OZ) *	99
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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	66
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
ALASKAN HALIBUT	52
LEMON DILL BUTTER	
TRISTAN TRIO LOBSTER TAILS	60
NEW ZEALAND KING SALMON *	54
BLOOD ORANGE, MEYER LEMON CITRUS GLAZE CEDAR PLANK	
GRILLED MEDITERRANEAN BRANZINO	48
VIERGE SAUCE PROVENÇAL	
DOVER SOLE	75

## CHICAGO CUT FAVORITES

COLORADO DOUBLE CUT	79
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	43
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	37
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	31
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	26
CHICKEN PARMIGIANA	33

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