

# CHICAGO CUT

## STEAKHOUSE

### APPETIZERS

LOBSTERCARGOT	42
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	25
TUNA TARTARE *	32
FILET SLIDERS	26
BURGER SLIDERS	21
CRAB & AVOCADO	39

### SOUP

SPLIT PEA	
BUTTERNUT SQUASH	
SOUP OF THE DAY	
FRENCH ONION	

### SALADS

WEDGE SALAD	
BACON LARDONS & MAYTAG BLUE CHEESE	
CAESAR SALAD *	
HOUSE SALAD	
KALE & QUINOA	
HEIRLOOM TOMATO & BURRATA	

### LARGE SALADS

AHI TUNA SALAD*	47
SEAFOOD SALAD *	43
LOBSTER SALAD	32/62
COBB SALAD WITH CHICKEN	32
STEAK SALAD *	42

### SANDWICHES

STEAK SANDWICH *	37
BURGER USDA PRIME *	26
GROUPER SANDWICH - CAJUN DUSTED	30
TURKEY BLT	25
MAINE LOBSTER ROLL	41
GROUPER TACOS - CAJUN DUSTED (3)	29

### PRIME STEAKS

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

FILET MIGNON (8 OZ.)	69
NY STRIP (14 OZ.)	77
BONE-IN RIBEYE (26 OZ.)	88
BONE-IN FILET (16 OZ.)	99
PORTERHOUSE (24 OZ.)	99

Cup/Bowl

13/15
13/15
13/15
18

27

21
16
22
29

### SEAFOOD

NEW ZEALAND KING SALMON *	54
BLOOD ORANGE, MEYER LEMON CITRUS GLAZE, CEDAR PLANK	
MARYLAND CRABCAKES	41
SPINACH SALAD & LEMON REMOULADE	
GRILLED MEDITERRANEAN BRANZINO	48
OLIVE OIL, LEMON CAPER, PETITE GREEK SALAD	
CHILEAN SEA BASS	66
MISO GLAZE, YUZU SAUCE & SPINACH	
ALASKAN HALIBUT	52
LEMON DILL BUTTER	
DOVER SOLE	75

### SIDES

HOUSE MADE FRENCH FRIES	16
ADD PARMESAN TRUFFLE	22
WHIPPED POTATOES	16
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
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.