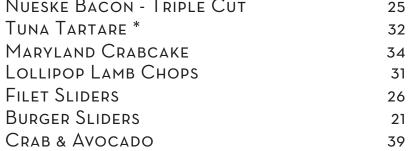
AF	PE	TIZ	ERS

Lobstercargot
Maine Lobster Tail Pieces in Garlic Butter with
Havarti & Crostinis
Nurave Duagou Tauare Cur



Soup	Cup / Bowl
Split Pea	13/15
Butternut Squash	13/15
Soup of the Day	13/15
French Onion	18

## Salads

Wedge Salad
Kale & Quinoa
Heirloom Tomato & Burrata
Caesar *
House Salad

SHELLFISH PLATEAUX LASALLE STREET \* 125 **3 EAST COAST OYSTERS** SHRIMP CEVICHE **3 WEST COAST OYSTERS** TUNA CRUDO **4 KING CRAB BITES 4 OISHII SHRIMP 1 LOBSTER COCKTAIL CLARK STREET \*** 225 **6 EAST COAST OYSTERS** SHRIMP CEVICHE **6 WEST COAST OYSTERS TUNA CRUDO 8 OISHII SHRIMP 8 KING CRAB BITES** 2 LOBSTER COCKTAIL LAKE SHORE DRIVE \* 290 12 EAST COAST OYSTERS SHRIMP CEVICHE 12 WEST COAST OYSTERS **TUNA CRUDO** 12 OISHII SHRIMP **12 KING CRAB BITES 4 LOBSTER COCKTAIL** 

## Shellfish

Florida Jumbo Stone Crab *	МКТ
Jumbo Shrimp Cocktail *	32
Half Shell Oysters *	
1/2 dz. East Coast *	28
1/2 dz. West Coast *	28

\* 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. Not all ingredients are listed, please inform your server of any and all food allergies.

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<ul> <li>USDA PRIME FILET MIGNO</li> </ul>	N —	LAND & SEA *		SIDES —	
Center Barrel Cut (80z) * Bone-In Filet (160z) *	69 99	8 OZ. FILET & 2 LOBSTER TAILS 8 OZ. FILET & KING CRAB LEG	109 125	Vegetables	
WE SERVE CERTIFIED USDA 100	%	Seafood		BRUSSEL SPROUTS with Bacon Lardons & Maple Syrup	18
PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE		Chilean Sea Bass	66	Asparagus Grilled or Steamed	20
35 DAYS & BUTCHERED ON SITE.	•	Miso Glaze, Yuzu Cream Sauce & Spinach <b>Alaskan Halibut</b>	52	Onion Rings	1!
"Tue Houx Coau"		Lemon Dill Butter	02	Creamed Spinach	18
— "THE HOLY GRAIL" — - The Chicago Tribune		Tristan Trio Lobster Tails	60	Fresh Shucked Corn	18
Bone-In-Prime Rib (320z)*	99	New Zealand King Salmon * Soy, Ginger, and Whole Grain	54	Spinach Sautéed or Steamed	1
Bone-In Rib Eye (260z) *	88	Mustard glaze Grilled Mediterranean Branzino	48	Broccolini Sautéed or Steamed	1
Marinated Cajun Rib Eye (260z) *	94	Vierge Sauce Provencal <b>Dover Sole</b>	75	Mushrooms Shiitake & Cremini	1
Delmonico (140z) *	72	Norwegian King Crab Legs	160	Green Beans Teriyaki	1
NY Strip (140z) *	77				
Kansas City Strip (160z) * 84		Chicago Cut Favorites		Potatoes & More	
ORTERHOUSE FOR TWO (32OZ) *	140	Colorado Double Cut Lamb Chops	79	TRUFFLED SCALLOPED POTATOES WITH PANCETTA	2
		Marinated Skirt Steak * (802)		Mac 'n Cheese	1
	27 With Sautéed Onions	43	Lobster Mac 'n Cheese	3	
Conlon Farms Maytag Bleu Cheese Fondue	11	HALF ROASTED FREE RANGE	37	Whipped Potatoes	1
Au Poivre	8	Chicken		Hash Browns	2
TRUFFLE SALT	8	Vegetable Risotto	31	ADD JALAPEÑO & CHEDDAR	3
Creamy Horseradish	6	Also available as Vegan		House Made French Fries	1
Béarnaise	4	Burger USDA Prime *	26	ADD PARMESAN TRUFFLE	2
	4	Chicken Parmigiana	33	Βακές Ροτάτο	1

