

## APPETIZERS

### LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH  
HAVARTI & CROSTINIS

### NUESKE BACON - TRIPLE CUT

### TUNA TARTARE \*

### MARYLAND CRABCAKE

### LOLLIPOP LAMB CHOPS

### FILET SLIDERS

### BURGER SLIDERS

### CRAB & AVOCADO

42

25

32

34

31

26

21

39

## SOUP

### SPLIT PEA

### BUTTERNUT SQUASH

### SOUP OF THE DAY

### FRENCH ONION

Cup / Bowl

13/15

13/15

13/15

18

## SALADS

### WEDGE SALAD

### KALE & QUINOA

### HEIRLOOM TOMATO & BURRATA

### CAESAR \*

### HOUSE SALAD

27

22

29

21

16



## SHELLFISH PLATEAUX

### LASALLE STREET \*

125

3 EAST COAST OYSTERS

3 WEST COAST OYSTERS

4 OISHII SHRIMP

1 LOBSTER COCKTAIL

SHRIMP CEVICHE

TUNA CRUDO

4 KING CRAB BITES

### CLARK STREET \*

225

6 EAST COAST OYSTERS

6 WEST COAST OYSTERS

8 OISHII SHRIMP

2 LOBSTER COCKTAIL

SHRIMP CEVICHE

TUNA CRUDO

8 KING CRAB BITES

### LAKE SHORE DRIVE \*

290

12 EAST COAST OYSTERS

12 WEST COAST OYSTERS

12 OISHII SHRIMP

4 LOBSTER COCKTAIL

SHRIMP CEVICHE

TUNA CRUDO

12 KING CRAB BITES

## SHELLFISH

### FLORIDA JUMBO STONE CRAB \*

MKT

### JUMBO SHRIMP COCKTAIL \*

32

### HALF SHELL OYSTERS \*

1/2 DZ. EAST COAST \*

1/2 DZ. WEST COAST \*

28

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.

**CHICAGO CUT**  
STEAKHOUSE

## USDA PRIME FILET MIGNON

CENTER BARREL CUT (8OZ) *	69
BONE-IN FILET (16OZ) *	99

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

## "THE HOLY GRAIL"

*- The Chicago Tribune*

BONE-IN-PRIME RIB (32OZ)*	99
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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 FOR TWO (32OZ) *	140

## ADDITIONS

OSCAR	27
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	11
AU POIVRE	8
TRUFFLE SALT	8
CREAMY HORSERADISH	6
BÉARNAISE	4
HOLLANDAISE *	4

## LAND & SEA \*

8 OZ. FILET & 2 LOBSTER TAILS	109
8 OZ. FILET & KING CRAB LEG	125

## 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
SOY, GINGER, AND WHOLE GRAIN MUSTARD GLAZE	
GRILLED MEDITERRANEAN BRANZINO	48
VIERGE SAUCE PROVENÇAL	
DOVER SOLE	75
NORWEGIAN KING CRAB LEGS	160

## CHICAGO CUT FAVORITES

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

## SIDES

### VEGETABLES

BRUSSEL SPROUTS WITH BACON LARDONS & MAPLE SYRUP	18
ASPARAGUS GRILLED OR STEAMED	20
ONION RINGS	15
CREAMED SPINACH	18
FRESH SHUCKED CORN	18
SPINACH SAUTÉED OR STEAMED	17
BROCCOLINI SAUTÉED OR STEAMED	19
MUSHROOMS SHIITAKE & CREMINI	19
GREEN BEANS TERIYAKI	17

### POTATOES & MORE

TRUFFLED SCALLOPED POTATOES WITH PANCETTA	24
MAC 'N CHEESE	16
LOBSTER MAC 'N CHEESE	34
WHIPPED POTATOES	16
HASH BROWNS ADD JALAPEÑO & CHEDDAR	22 30
HOUSE MADE FRENCH FRIES ADD PARMESAN TRUFFLE	16 22
BAKED POTATO	15

**CHICAGO CUT**  
STEAKHOUSE