

## APPETIZERS

|   |    |
|---|----|
| <b>LOBSTERCARGOT</b>  | 42 |
| MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS |    |
| <b>NUESKE BACON - TRIPLE CUT</b>                                    | 25 |
| <b>TUNA TARTARE *</b>   | 32 |
| <b>MARYLAND CRABCAKE</b>  | 34 |
| <b>LOLLIPOP LAMB CHOPS</b>  | 31 |
| <b>FILET SLIDERS</b>  | 26 |
| <b>BURGER SLIDERS</b>   | 21 |
| <b>CRAB &amp; AVOCADO</b>   | 39 |

## SOUP

|                         |            |
|-------------------------|------------|
|                         | Cup / Bowl |
| <b>SPLIT PEA</b>        | 13/15      |
| <b>BUTTERNUT SQUASH</b> | 13/15      |
| <b>SOUP OF THE DAY</b>  | 13/15      |
| <b>FRENCH ONION</b>     | 18         |

## SALADS

|                                      |    |
|--------------------------------------|----|
| <b>WEDGE SALAD</b>                   | 27 |
| <b>KALE &amp; QUINOA</b>             | 22 |
| <b>HEIRLOOM TOMATO &amp; BURRATA</b> | 29 |
| <b>CAESAR *</b>                      | 21 |
| <b>HOUSE SALAD</b>                   | 16 |



## SHELLFISH PLATEAUX

|                           |                    |
|---------------------------|--------------------|
| <b>LASALLE STREET *</b>   | <b>125</b>         |
| 3 EAST COAST OYSTERS      | SHRIMP CEVICHE     |
| 3 WEST COAST OYSTERS      | TUNA CRUDO         |
| 4 OISHII SHRIMP           | 4 KING CRAB BITES  |
| 1 LOBSTER COCKTAIL        |                    |
| <b>CLARK STREET *</b>     | <b>225</b>         |
| 6 EAST COAST OYSTERS      | SHRIMP CEVICHE     |
| 6 WEST COAST OYSTERS      | TUNA CRUDO         |
| 8 OISHII SHRIMP           | 8 KING CRAB BITES  |
| 2 LOBSTER COCKTAIL        |                    |
| <b>LAKE SHORE DRIVE *</b> | <b>290</b>         |
| 12 EAST COAST OYSTERS     | SHRIMP CEVICHE     |
| 12 WEST COAST OYSTERS     | TUNA CRUDO         |
| 12 OISHII SHRIMP          | 12 KING CRAB BITES |
| 4 LOBSTER COCKTAIL        |                    |

## SHELLFISH

|                                   |            |
|-----------------------------------|------------|
| <b>FLORIDA JUMBO STONE CRAB *</b> | <b>MKT</b> |
| <b>JUMBO SHRIMP COCKTAIL *</b>    | <b>32</b>  |
| <b>HALF SHELL OYSTERS *</b>       |            |
| 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.

**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 |
|---------------------------|----|

|                                  |     |
|----------------------------------|-----|
| 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) *     | 145 |

## ADDITIONS

|   |    |
|---|----|
| OSCAR                                     | 27 |
| CONLON FARMS MAYTAG<br>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        |     |
| AMERICAN RED SNAPPER                          | 45  |
| CAJUN DUSTED IN A LEMON CAPER SAUCE           |     |
| TRISTAN TRIO LOBSTER TAILS                    | 60  |
| NEW ZEALAND KING SALMON *                     | 54  |
| SOY, GINGER, AND WHOLE GRAIN<br>MUSTARD GLAZE |     |
| GRILLED MEDITERRANEAN BRANZINO                | 48  |
| VIERGE SAUCE PROVENÇAL                        |     |
| DOVER SOLE                                    | 75  |
| NORWEGIAN KING CRAB LEGS                      | 160 |

## CHICAGO CUT FAVORITES

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

## SIDES

### VEGETABLES

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

### POTATOES & MORE

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

**CHICAGO CUT**  
STEAKHOUSE