

APPETIZERS

LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH
HAVARTI & CROSTINIS

42

NUESKE BACON - TRIPLE CUT

25

TUNA TARTARE *

32

MARYLAND CRABCAKE

34

LOLLIPOP LAMB CHOPS

31

FILET SLIDERS

26

BURGER SLIDERS

21

CRAB & AVOCADO

39

SOUP

Cup / Bowl

SPLIT PEA

13/15

RED LENTIL

13/15

SOUP OF THE DAY

13/15

FRENCH ONION

18

SALADS

WEDGE SALAD

27

KALE & QUINOA

22

HEIRLOOM TOMATO & BURRATA

29

CAESAR *

21

HOUSE SALAD

16



SHELLFISH PLATEAUX

LASALLE STREET *

125

3 EAST COAST OYSTERS

SHRIMP CEVICHE

3 WEST COAST OYSTERS

TUNA CRUDO

4 OISHII SHRIMP

3 FLORIDA STONE CRAB LG

1 LOBSTER COCKTAIL

CLARK STREET *

225

6 EAST COAST OYSTERS

SHRIMP CEVICHE

6 WEST COAST OYSTERS

TUNA CRUDO

8 OISHII SHRIMP

6 FLORIDA STONE CRAB LG

2 LOBSTER COCKTAIL

LAKE SHORE DRIVE *

290

12 EAST COAST OYSTERS

SHRIMP CEVICHE

12 WEST COAST OYSTERS

TUNA CRUDO

12 OISHII SHRIMP

9 FLORIDA STONE CRAB LG

4 LOBSTER COCKTAIL

SHELLFISH

FLORIDA JUMBO STONE CRAB *

MKT

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.

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) *	145

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 & GRILLED OISHII SHRIMP	95

SEAFOOD

CHILEAN SEA BASS	66
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
AMERICAN RED SNAPPER	45
CAJUN DUSTED, MANGO SALSA, KEY LIME 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

CHICAGO CUT FAVORITES

DIJON HERB-CRUSTED RACK OF LAMB	79
MARINATED SKIRT STEAK * (8OZ)	43
WITH SAUTÉED ONIONS	
AMISH BRICK CHICKEN	37
FRESH OREGANO, PRESERVED LEMON, SWEET ROASTED GARLIC	
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