

## 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 & TRISTAN LOBSTER TAIL	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 DUO LOBSTER TAILS	80
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