CHICAGO CUT STEAKHOUSE					
APPETIZERS LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS NUESKE BACON – TRIPLE CUT TUNA TARTARE * FILET SLIDERS BURGER SLIDERS CRAB & AVOCADO	40 23 30 24 19 37	PRIME ST We serve certified USDA aged for 35 days & bu Filet Mignon (8 oz.) NY Strip (14 oz.) Bone-In Ribeye (26 oz Bone-In Filet (16 oz.) Porterhouse (24 oz.)	100% Prime Beef dry Tchered on site. 65 73	SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS * 1/2 DZ. EAST COAST * 1/2 DZ. WEST COAST * STEAK ENTRÉES FILET MEDALLIONS STEAK FRITES	30 26 26 43 43
SOUP SPLIT PEA BUTTERNUT SQUASH SOUP OF THE DAY FRENCH ONION		Cup/Bow∟ 12/14 12/14 12/14 12/14 17	MARYLAND CRABCAK SPINACH SALAD & LEMON	LEMON CITRUS GLAZE, CEDAR PLANK ES N REMOULADE	51 39
SALADS WEDGE SALAD BACON LARDONS & MAYTAG BLUE CHEESE		25	GRILLED MEDITERRAN OLIVE OIL, LEMON CAPE CHILEAN SEA BASS MISO GLAZE, YUZU SAUC	R, PETITE GREEK SALAD	46 62
CAESAR SALAD [*] HOUSE SALAD KALE & QUINOA HEIRLOOM TOMATO & BURRATA		19 15 21 27	ALASKAN HALIBUT LEMON DILL BUTTER DOVER SOLE		49 75
LARGE SALADS AHI TUNA SALAD [*] SEAFOOD SALAD [*] LOBSTER SALAD COBB SALAD WITH CHICKEN STEAK SALAD [*]		45 41 30/60 30 40	SIDES HOUSE MADE FRENCH ADD PARMESAN TRU WHIPPED POTATOES BRUSSEL SPROUTS WITH BACON LARDONS & BROÇCOLI	FFLE	15 21 15 17 16
SANDWICHES STEAK SANDWICH * BURGER USDA PRIME *		35 24	SAUTÉED OR STEAMED ASPARAGUS GRILLED OR STEAMED SPINACH SAUTÉED OR STEAMED		19 16
GROUPER SANDWICH - CAJUN DUSTED TURKEY BLT MAINE LOBSTER ROLL GROUPER TACOS - CAJUN DUSTED (3)		28 23 39 27	FRESH SHUCKED COR CREAMED SPINACH GREEN BEANS TERIYA		17 18 16

DESSERTS

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

* 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. Please make allergies known to your server.