

CHICAGO CUT STEAKHOUSE

BRUNCH COCKTAILS - \$14

CCS BLOODY MARY

HOUSE MADE BLOODY MARY MIX, TITO'S VODKA, BLUE CHEESE OLIVES, SOPRESSATA, CELERY, PEPPERONCINI, PEARL ONION, BEER CHASER

FRONT PORCH BLACKBERRY TEA

BLACKBERRY LIQUEUR, GREY GOOSE CITRON, LEMONADE, ICE TEA

MOJITO

CRUZAN AGED RUM, LIME, FRESH MINT, REAL AGAVE NECTAR

STARTERS

JUICES

TOMATO, PINEAPPLE OR GRAPEFRUIT JUICE	7
FRESH SQUEEZED ORANGE JUICE	7
SPARROW COFFEE	4
CHICAGO CUT STEAKHOUSE BLEND	
ESPRESSO OR CAPPUCCINO	5
TWO LEAVES & A BUD TEAS	6
ORGANIC RISHI ICED TEA	4
SMOOTHIE OF THE DAY	8

AVOCADO TOAST

AVOCADO TOAST PIECE	5
TOMATO BURRATA	8
EGG	8
BACON	8
CHICAGO CUT PRIME FILET	10
SMOKED SALMON	10

LUSCIOUS LEMONADE

TITO'S HANDMADE VODKA, BLACKBERRY LIQUEUR, LEMONADE

WATERMELON MARGARITA

AVION SILVER, GRAND MARNIER, FRESH CITRUS JUICES

BELLINI

WHITE PEACH PUREE, PROSECCO

NORTHWOODS OLD FASHIONED

BRANDY, ORANGE SLICES, CHERRIES, BITTERS SUGAR, SODA



RIVERSIDE COSMO

GREY GOOSE CITRON, COINTREAU, CRANBERRY JUICE, LIME JUICE, SIMPLE SYRUP

CCS MIMOSA

PROSECCO, ORANGE JUICE

BLUEBERRY CUCUMBER MOSCOW MULE

GOSLING'S GINGER BEER, TITO'S HANDMADE VODKA, MUDDLED BLUEBERRY AND CUCUMBER

SMALL PLATES, FRUITS & GRAINS

IRISH OATMEAL	10
CHOICE OF BROWN SUGAR, DRIED OR FRESH BERRIES, MIXED NUTS AND STEAMED MILK	
HOMEMADE GRANOLA	10
WITH MILK OR ORGANIC LOW FAT YOGURT, BERRIES	
SLICED SEASONAL FRUITS, MELONS, BERRIES	12
SEASONAL BERRY BOWL	16
WOLFERMAN'S ENGLISH MUFFIN	5
TOAST	4
WHOLE WHEAT, WHITE, RYE OR RAISIN WITH BUTTER, JAMS OR ORANGE MARMALADE	
CITRUS SMOKED SALMON BAGEL	22
CHIVE CREAM CHEESE, CAPERS, RED ONION AND VINE-RIPENED TOMATO	
HOUSEMADE CINNAMON ROLL	5

USDA PRIME HAMBURGERS

OUR HAMBURGERS ARE GROUND IN HOUSE DAILY WITH TRIMMINGS FROM OUR BUTCHER SHOP. WE USE A BLEND OF PRIME FILET MIGNON AND OUR DRY AGED PRIME BEEF. ALL OF OUR BURGERS COME WITH DIJONNAISE SAUCE, A CHOICE OF CHIPS, HOUSEMADE FRENCH FRIES OR A MIXED GREEN SALAD.

HAMBURGER	18
CHEESEBURGER	18
DOUBLE CHEESEBURGER	18
ADD ONS	
BACON	1
FRIED EGG	1
GRILLED ONIONS	1
GRILLED MUSHROOMS	1
JALAPEÑO PEPPERS	1
AVOCADO	2

STEAK & EGGS

PRIME 6 OZ. FILET & EGGS	43
SKIRT STEAK & EGGS	32
PRIME 8 OZ. NY STEAK & EGGS	34
PRIME 8 OZ. RIBEYE & EGGS	28

ALL CHICAGO CUT STEAKS ARE AVAILABLE FOR BRUNCH.
FOR A REQUEST YOU DO NOT SEE ON THIS MENU,
PLEASE SEE YOUR SERVER.

SANDWICHES AND MORE

STREAK FRITES	28
CHICKEN PICCATA	23
GROUPEL	19
LOBSTER ROLL	27
PRIME RIBEYE	26
CROQUE MONSIEUR	18
FRIED CHICKEN AND WAFFLES	16

CCS Tacos

EGG, BACON, AVOCADO	16
BLACKENED GROUPEL	19
CHILEAN SEA BASS	21
YELLOW FIN TUNA	21
PRIME FILET MIGNON	23
ALASKAN KING CRAB	28

BREAKFAST SIDES

HASH BROWN POTATOES	5
GRILLED BEEFSTEAK TOMATO	5
APPLEWOOD SMOKED BACON	6
PORK OR CHICKEN SAUSAGE	6

MEAT TEMPERATURES

BLACK & BLUE – SEARED RAW
RARE – COLD, PURPLE CENTER
MEDIUM RARE – WARM, RED CENTER
MEDIUM – HOT, PINK CENTER
MEDIUM WELL – SLIGHTLY PINK
WELL DONE – HOT, GRAY CENTER

EGGS BENEDICT

CANADIAN	14
SARDOU	14
JUMBO LUMP CRAB	22
CITRUS SMOKED SALMON	22
MAIN LOBSTER	24
CHICAGO CUT PRIME FILET	25
SURF & TURF	24

FROM THE GRIDDLE

BUTTERMILK PANCAKES	12
ADD BLUEBERRIES, BANANA OR CHOCOLATE CHIPS	+2
COCONUT MACADAMIA PANCAKES	14
LEMON RICOTTA BLUEBERRY PANCAKES	14
VANILLA CHALLAH FRENCH TOAST BANANA & CARAMEL	14

FROM THE FARM

TWO FARM EGGS, ANY STYLE	18
HASH BROWNS, CHOICE OF APPLEWOOD SMOKED BACON, PORK SAUSAGE, CHICKEN SAUSAGE, OR VIRGINIA HAM STEAK	
ORGANIC EGG WHITE OMELETTE	18
SPINACH, ARTICHOKE, BUFFALO MOZZARELLA & MEDITERRANEAN HERBS	
BREAKFAST SANDWICH	18
SCRAMBLED EGGS, SMOKED APPLEWOOD BACON, WHITE CHEDDAR, VINE RIPENED TOMATOES AND ARUGULA PESTO	

CCS SCRAMBLER	16
APPLEWOOD BACON, TOMATO, GREEN ONION, CHEDDAR CHEESE, AVOCADO, SALSA	

CHICAGO CUT
STEAKHOUSE

FROM THE SEA

ICED HALF SHELL OYSTERS

SERVED WITH TABASCO, MIGNONETTE, COCKTAIL SAUCE
& RAW HORSERADISH

EAST COAST (6)	19
WEST COAST (6)	19

JUMBO SHRIMP COCKTAIL (3)

COCKTAIL SAUCE & RAW HORSERADISH

25

SALMON POKÉ

SOY SAUCE, PICKLED JALAPEÑOS, AVOCADO,
SEAWEED SALAD, GREENS

20

MAGURO BITES

TUNA, GUACAMOLE, JALAPEÑO, CILANTRO,
SOY SAUCE REDUCTION

20

CRAB & AVOCADO

CUCUMBER, CAPERS,
TARRAGON MUSTARD VINAIGRETTE

22

TUNA TARTAR

SMOKED AVOCADO, SOY GINGER VINAIGRETTE,
WASABI AIOLI

23

LOBSTER ESCARGOT

POACHED IN GARLIC BUTTER, MELTED HAVARTI,
TRUFFLED CROSTINIS

29

GLAZED CEDAR SALMON

BRUSSEL SPROUTS & KALE SALAD

37



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SOUPS & SALADS

SOUP OF THE DAY	MKT
SPLIT PEA	7/10
CHICAGO CUT FRENCH ONION SOUP	12
MIXED FIELD GREENS SHERRY VINAIGRETTE	10
CAESAR SALAD	13
PRIME FILET STEAK SALAD	28
CCS CHOPPED SALAD	22
BABY ICEBERG WEDGE SALAD NUESKE BACON LARDON, MAYTAG BLUE CHEESE	18
LOBSTER SALAD CORN, BABY HEIRLOOM TOMATOES, CHAMPAGNE VINAIGRETTE	21
COBB SALAD BLUE CHEESE CRUMBLES, EGG YOLKS, EGG WHITES, AVOCADO, NEUSKE BACON LARDON, TOMATOES	22
SEAFOOD SALAD SCALLOPS, SHRIMP, SALMON, JUMBO LUMP CRAB	29



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