

APPETIZERS

LOBSTERSCARGOT	29
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE	23
SEA SCALLOPS	25
CRAB & AVOCADO	23
ROASTED FOIE GRAS	29
SEASONAL PREPARATION	
CRABCAKE	23
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
LOLLIPOP LAMB CHOPS	19
PRIME BEEF SLIDERS	15

SHELLFISH

JUMBO SHRIMP COCKTAIL	25
HALF SHELL OYSTERS	
1/2 DZ. EAST COAST	19
1/2 DZ. WEST COAST	19
LOBSTER COCKTAIL	
HALF / WHOLE	15/30
JUMBO LUMP CRAB COCKTAIL	22
ALASKAN KING CRAB LEGS	MP
STEAMED OR CHILLED	

SUSHI

TUNA TATAKI NIGIRI	16
MIRIN, SOY, CUCUMBER, GINGER	
ALASKAN KING CRAB	18
AVOCADO, CUCUMBER, MASAGO	
LOBSTER ROLL	18
AVOCADO, ASPARAGUS, SRIRACHA MAYO	

Breakfast - Lunch - Brunch - Dinner
312.329.1800



SOUP

	Cup / Bowl
SOUP OF THE DAY	MKT
SPLIT PEA	7/10
CUT FRENCH ONION AU GRATIN	12

SALAD

LOBSTER	21
ICEBERG, CORN, HEIRLOOM TOMATOES, & CHAMPAGNE VINAIGRETTE	
BURRATA & VINE RIPENED TOMATOES	20
ICEBERG WEDGE	18
BACON LARDONS, MAYTAG BLEU CHEESE	
MEDITERRANEAN SALAD	18
ROMAINE, KALAMATA OLIVES, FETA, GREEK DRESSING	
CCS CHOPPED	20
KALE & QUINOA	12
CAESAR	13
MIXED FIELD GREENS	10
CHARRED OCTOPUS SALAD	18
BABY ARUGULA, RED GRAPEFRUIT, WHITE BALSAMIC	

SHELLFISH BOUQUET

1/2 LOBSTER, 1 SHRIMP,
2PC. ALASKAN KING CRAB BITES, 1 OYSTER
38 PER PERSON

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.

CHICAGO CUT
STEAKHOUSE

MONDAY - FRIDAY 7:00AM - 2:00AM
SATURDAY & SUNDAY 10:00AM - 2:00AM

TODAY'S SEAFOOD

CHILEAN SEA BASS MISO GLAZE, YUZU CREAM SAUCE, SPINACH	49
GLAZED CEDAR PLANK SALMON GRILLED ASPARAGUS & BLACK TRUFFLE BUTTER	37
YELLOW FIN TUNA AU POIVRE SAUCE, SHIITAKE MUSHROOM, RED PEPPER	44
DOVER SOLE MEUNIERE AVAILABILITY	59
TRISTAN TRIO LOBSTER TAILS	50
SEA SCALLOPS CRISPY POTATOES, CAVIAR CHAMPAGNE BEURRE BLANC	49
BRANZINO PAN-ROASTED, PICCATA SAUCE	36

TODAY'S SEAFOOD

CHILEAN SEA BASS MISO GLAZE, YUZU CREAM SAUCE, SPINACH	49
GLAZED CEDAR PLANK SALMON GRILLED ASPARAGUS & BLACK TRUFFLE BUTTER	37
YELLOW FIN TUNA AU POIVRE SAUCE, SHIITAKE MUSHROOM, RED PEPPER	44
DOVER SOLE MEUNIERE AVAILABILITY	59
TRISTAN TRIO LOBSTER TAILS	50
SEA SCALLOPS CRISPY POTATOES, CAVIAR CHAMPAGNE BEURRE BLANC	49
BRANZINO PAN-ROASTED, PICCATA SAUCE	36



CHICAGO FAVORITES

MARINATED SKIRT STEAK SAUTÉED ONIONS	32
IOWA PORK CHOP PINEAPPLE MUSTARD GLAZE, SAUERKRAUT, CINNAMON APPLE SAUCE	32
COLORADO DOUBLE CUT LAMB CHOPS MICHIGAN CHERRY MINT SAUCE	56
HALF ROASTED FREE RANGE CHICKEN CHAMPAGNE HERB JUS	25
SEASONAL VEGETABLE RISOTTO VEGAN OPTION	21
BBQ RIBS (CHICAGO CUT STYLE)	29
CHICKEN BLT	18
CHICAGO CUT PRIME BURGER	18
CHICKEN PARMIGIANA	27
FOOT LONG KOBE BEEF HOT DOG	19



CHICAGO FAVORITES

MARINATED SKIRT STEAK SAUTÉED ONIONS	32
IOWA PORK CHOP PINEAPPLE MUSTARD GLAZE, SAUERKRAUT, CINNAMON APPLE SAUCE	32
COLORADO DOUBLE CUT LAMB CHOPS MICHIGAN CHERRY MINT SAUCE	56
HALF ROASTED FREE RANGE CHICKEN CHAMPAGNE HERB JUS	25
SEASONAL VEGETABLE RISOTTO VEGAN OPTION	21
BBQ RIBS (CHICAGO CUT STYLE)	29
CHICKEN BLT	18
CHICAGO CUT PRIME BURGER	18
CHICKEN PARMIGIANA	27
FOOT LONG KOBE BEEF HOT DOG	19



USDA PRIME FILET MIGNON

CENTER BARREL CUT (6OZ)	43
CENTER BARREL CUT (8OZ)	52
CENTER BARREL CUT (10OZ)	60
CHICAGO CUT BONE-IN FILET	MP
WHEN AVAILABLE	

LAND & SEA

8 OZ. FILET & 2 SCALLOPS	65
& 2 SHRIMP	65
& 2 LOBSTER TAILS	75
& OSCAR	75

FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE	69
MARINATED CAJUN RIB EYE	72
DELMONICO	54
NY STRIP	59
KANSAS CITY STRIP	65
PORTERHOUSE	75

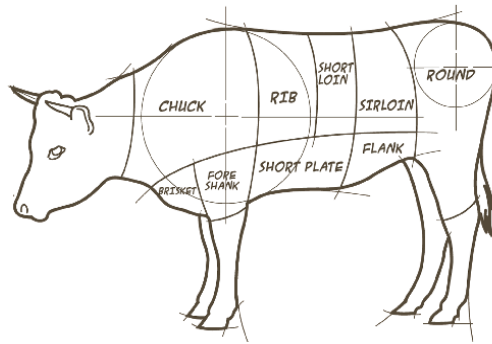
"THE HOLY GRAIL"

- The Chicago Tribune

BONE-IN-PRIME RIB	74
-------------------	----

DOUBLE CUTS

PORTERHOUSE	150
BONE-IN RIBEYE	150



Chicago Cut Steakhouse is proud to serve only hand selected Certified USDA 100% Prime Beef dry aged for 35 days and butchered on site.

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	9
BLEU CHEESE FONDUE	
AU POIVRE	5
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSERADISH	5
RAW HORSERADISH	3
BÉARNAISE	3
HOLLANDAISE	3

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

VEGETABLES

ASPARAGUS GRILLED OR STEAMED	14
MUSHROOMS SHIITAKE & CRIMINI	14
SAUTÉED SPINACH & BROCCOLI EXTRA VIRGIN OLIVE OIL & GARLIC	12
FRESH SHUCKED CORN	12
BRUSSEL SPROUTS NUESKE BACON & PARMESAN	13
FRENCH GREEN BEANS ALMONDINE	11
ONION RINGS	11
SPINACH SAUTÉED OR STEAMED	11
CREAMED SPINACH	14
BROCCOLI SAUTÉED OR STEAMED	11
SIDES	
TRUFFLED SCALLOPED POTATOES MELTED CHEESE, PANCETTA, SWISS CHARD	17
WHIPPED POTATOES	11
HASH BROWNS	15
BAKED POTATO	11
HOUSE MADE FRENCH FRIES	11
MAC 'N CHEESE	11
LOBSTER MAC 'N CHEESE	24
CRAB MAC 'N CHEESE	24

CHICAGO CUT
STEAKHOUSE