

## Appetizer

LOBSTERSCARGOT Maine Lobster Tail Pieces in Garlic Butter with Melted Havarti and Crostinis	29
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE	21
SEARED SEA SCALLOPS	21
CRAB & AVOCADO	21
ROASTED FOIE GRAS Seasonal Preparation	25
BAKED BLUE CRABCAKE Preserved Lemon remoulade & Spinach Salad with Lemon Mustard Vinaigrette	21
LOLLIPOP LAMB CHOPS	19
PRIME BEEF SLIDERS	15

## Shellfish

JUMBO SHRIMP COCKTAIL	23
ICED HALF SHELL OYSTERS	
1/2 DZ. EAST COAST	19
1/2 DZ. WEST COAST	19
CHILLED BABY LOBSTER COCKTAIL	
HALF / WHOLE	15/30
JUMBO LUMB CRAB COCKTAIL	19
ALASKAN KING CRAB LEGS Steamed or Chilled	MP

## Sushi

TUNA TATAKI NIGIRI Mirin, Soy, Cucumber, Ginger	14
ALASKAN KING CRAB Avocado, Cucumber, Masago	16
LOBSTER ROLL Avocado, Asparagus, Sriricha Mayo	16

Breakfast - Lunch - Brunch - Dinner  
312.329.1800



## Soup

SOUP OF THE DAY	Cup / Bowl
SPLIT PEA	MKT
CHICAGO CUT FRENCH AU GRATIN	6/9
	11

## Salad

LOBSTER Baby Iceberg, Corn, Heirloom Tomatoes, Champagne Vinaigrette	21
BURRATA & VINE RIPENED TOMATOES	19
ICEBERG WEDGE Bacon Lardon, Maytag Bleu Cheese	16
MEDITERRANEAN SALAD Chopped Romaine, Kalamata Olives, Sheep's Feta, Greek Dressing	16
CCS CHOPPED	18
KALE & QUINOA	11
CAESAR	12
MIXED FIELD GREENS	9
CHARRED OCTOPUS SALAD Baby Arugula, Red Grapefruit, White Balsamic	16

## Shellfish Bouquet

1/2 Lobster, 1 Shrimp,  
2pc. Alaskan King Crab Bites, 1 Oyster  
35 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

<b>CHILEAN SEA BASS</b> Miso Glaze, Yuzu Cream Sauce, Spinach	47
<b>GLAZED CEDAR PLANK SALMON</b> Grilled Asparagus & Black Truffle Butter	34
<b>SEARED YELLOW FIN TUNA</b> Baby Iceberg, Avocado, Jalapenos, Ginger & Horseradish Vinaigrette	42
<b>FRESH SPANISH DOVER SOLE MEUNIERE</b> Market Availability	59
<b>TRISTAN TRIO LOBSTER TAILS</b>	47
<b>SEARED SEA SCALLOPS</b> Crispy Potatoes, Caviar Champagne Beurre Blanc	42
<b>WALLEYE PIKE</b> Artichoke, Tomato, Basil & EVOO	MP
<b>ALASKAN HALIBUT</b> Grilled Peach & Pepper Salsa	40

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## Chicago Favorites

MARINATED SKIRT STEAK Sautéed Onions	27
IOWA PORK CHOP Plum Barbecue Sauce & Sauteed Spinach	29
COLORADO DOUBLE CUT LAMB CHOPS Michigan Cherry Mint Sauce	52
HALF ROASTED FREE RANGE CHICKEN Champagne Herb Jus	22
SEASONAL VEGETABLE RISOTTO Vegan Option	18
BBQ RIBS (CHICAGO CUT STYLE)	25
CHICKEN BLT	16
CHICAGO CUT PRIME BURGER	16
CHICKEN PARMIGIANA	24
FOOT LONG KOBE BEEF HOT DOG	19



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## USDA Prime Filet Mignon

CENTER BARREL CUT (6OZ)	40
CENTER BARREL CUT (8OZ)	49
CENTER BARREL CUT (10OZ)	57
CHICAGO CUT BONE-IN FILET	MP
WHEN AVAILABLE	

## Land & Sea

8 OZ. FILET & 2 SCALLOPS	59
& 2 SHRIMP	59
& 2 LOBSTER TAILS	69
& OSCAR	65

## From Our Dry Aging Room USDA Prime Beef

BONE-IN RIB EYE	67
MARINATED CAJUN RIB EYE	69
DELMONICO	49
NY STRIP	55
KANSAS CITY STRIP	61
PORTERHOUSE	69

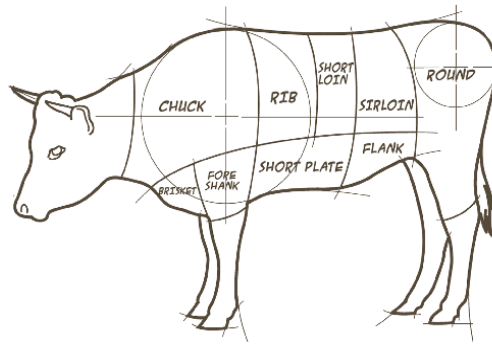
## “The Holy Grail”

- The Chicago Tribune

BONE-IN-PRIME RIB	69
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## Double Cuts

PORTERHOUSE	135
BONE-IN RIBEYE	123



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	23
CONLON FARMS MAYTAG	6
Bleu Cheese Fondue	
AU POIVRE	3
CAJUN SPICE	2
TRUFFLE SALT	2
CREAMY HORSERADISH	2
RAW HORSERADISH	2
BÉARNAISE	2
HOLLANDAISE	2

## 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	13
MIXED MUSHROOMS Shiitake & Crimini	13
SAUTÉED SPINACH & BROCCOLI Extra Virgin Olive Oil & Garlic	11
FRESH SHUCKED CORN	11
BRUSSELS SPROUTS Nueske Bacon & Parmesan	11
FRENCH GREEN BEANS	
ALMONDINE	10
ONION RINGS	10
SPINACH Sautéed or Steamed	10
CREAMED SPINACH	13
BROCCOLI Sautéed or Steamed	10
<b>Sides</b>	
TRUFFLED SCALLOPED POTATOES Melted Cheese, Pancetta, Swiss Chard	16
WHIPPED POTATOES	10
HASH BROWNS	12
BAKED POTATO	9
HOUSE MADE FRENCH FRIES	10
MAC 'N CHEESE	10
LOBSTER MAC 'N CHEESE	21
CRAB MAC 'N CHEESE	21

**CHICAGO CUT**  
STEAKHOUSE