APPETIZER

LOBSTERCARGOT MAINE LOBSTER TAIL PIECES, IN GARLIC BUTTER WITH MELTED HAVARTI & CROSTINIS

Nueske Bacon (Smoked & Triple Cut)
Lollipop Lamb Chops
Tuna Tartare
Crab & Avocado

29

19

19

23

22

10 13

29

12 20 18

SOUP

2006	Cup/Bowl
Soup of the Day	MKT
Split Pea Soup	7/10
Chicago Cut French Au Gratin	12

SALAD

Mixed Field Green Salad
Caesar Salad
Seafood Salad
SHRIMP, SCALLOP, SALMON, CRAB
Kale & Quinoa Salad
Burrata & Vine Ripened Tomatoes
BABY ICEBERG WEDGE SALAD
BACON LARDON, MAYTAG BLUE CHEESE
Cobb Salad
CCS CHOPPED SALAD
Prime Filet Steak Salad
Crab Louie Salad
BLACKENED SHRIMP SALAD

SALAD ADDITIONS		
10		
12		
19		
16		
20		
12		



CHICAGO CUT STEAKHOUSE IS PROUD TO SERVE ONLY CERTIFIED USDA HAND SELECTED 100% PRIME BEEF DRY AGED FOR 35 DAYS, BUTCHERED ON SITE.

PRIME STEAKS	
Filet Mignon (6 oz.)	43
Add Lobster Tail	20
ADD 2 SCALLOPS	20
Add 2 Shrimp	18
Filet Mignon (8 oz.)	52
Steak Frites	28
Skirt Steak with Sauteed Onions	32
Steak Diane	38

TODAY'S SEAFOOD

BAKED BLUE CRABCAKES PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	29
GLAZED CEDAR PLANK SALMON	37
BRUSSELS SPROUTS KALE SALAD CHARRED OCTOPUS ARUGULA SALAD, BACON, FINGERLING POTATOES, GRAPEFRUIT, PARMESAN	25
SEARED YELLOW FIN TUNA	39
au poivre sauce, brussel sprouts Branzino greek salad	36
Chilean Sea Bass miso glaze, yuzu cream sauce, spinach	49
Fresh Spanish Dover Sole	MKT
Nantucket Scallops sautéed spinach, lemon butter	44

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.

EGGS

EGG3	
Egg White Omelette	18
CCS Scrambler	16
Prime Filet Eggs Benedict	25
Roast Beef Hash with Poached Eggs	20
CHICAGO FAVORITES	
USDA Prime Classic Burger	18
Southern Cut Hot Smoked Salmon BLT	23
Blackened Grouper Sandwich	19
CHICKEN BLT	18
Maine Lobster Roll	27
Prime Ribeye Steak Sandwich	26
CHICKEN PICCATA WITH ARUGULA SALAD	23
CCS TACOS	
Blackened Grouper	19
Chilean Sea Bass	21
Yellow Fin Tuna	21
Prime Filet Mignon	23
Alaskan King Crab	28
SIDES	
Asparagus	14
GRILLED OR STEAMED	
SAUTEED SPINACH & BROCCOLI	12
Brussels Sprouts Nueske bacon & parmesan	13
Mac 'N Cheese	12
HOUSEMADE FRENCH FRIES	12
WHIPPED POTATOES	11

Monday - Friday 7:00am - 2:00am Saturday & Sunday 10:00am - 2:00am Breakfast - Lunch - Brunch - Dinner 312.329.1800