

## APPETIZER

<b>LOBSTERCARGOT</b>	29
MAINE LOBSTER TAIL PIECES, IN GARLIC BUTTER WITH MELTED HAVARTI & CROSTINIS	
<b>NUESKE BACON (SMOKED &amp; TRIPLE CUT)</b>	19
<b>LOLLIPOP LAMB CHOPS</b>	19
<b>TUNA TARTARE</b>	21
<b>CRAB &amp; AVOCADO</b>	21

## SOUP

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

## SALAD

<b>MIXED FIELD GREEN SALAD</b>	9
<b>CAESAR SALAD</b>	12
<b>SEAFOOD SALAD</b>	29
SHRIMP, SCALLOP, SALMON, CRAB	
<b>KALE &amp; QUINOA SALAD</b>	11
<b>BURRATA &amp; VINE RIPENED TOMATOES</b>	19
<b>ICEBERG WEDGE SALAD</b>	16
BACON LARDON, MAYTAG BLUE CHEESE	
<b>COBB SALAD</b>	19
<b>CCS CHOPPED SALAD</b>	19
<b>PRIME FILET STEAK SALAD</b>	26
<b>CRAB LOUIE SALAD</b>	21
<b>BLACKENED SHRIMP SALAD</b>	21
<b>KING CRAB CAPRESE</b>	29

### SALAD ADDITIONS

<b>CHICKEN</b>	8
<b>PARMESAN CHICKEN</b>	10
<b>PRIME FILET TIPS</b>	18
<b>SHRIMP</b>	15
<b>LOBSTER</b>	16
<b>GRILLED SALMON</b>	12

# CHICAGO CUT STEAKHOUSE

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

<b>FILET MIGNON (6 oz.)</b>	40
ADD LOBSTER TAIL	15
ADD 2 SCALLOPS	15
ADD 2 SHRIMP	15
<b>FILET MIGNON (8 oz.)</b>	49
<b>STEAK FRITES</b>	24
<b>SKIRT STEAK WITH SAUTEED ONIONS</b>	27
<b>STEAK DIANE</b>	28

## TODAY'S SEAFOOD

<b>BAKED BLUE CRABCAKES</b>	28
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
<b>GLAZED CEDAR PLANK SALMON</b>	34
BRUSSELS SPROUTS KALE SALAD	
<b>CHARRED OCTOPUS</b>	25
ARUGULA SALAD, BACON, FINGERLING POTATOES, GRAPEFRUIT, PARMESAN	
<b>SEARED YELLOW FIN TUNA</b>	36
BABY ICEBERG, AVOCADO, JALAPENOS, GINGER & HORSERADISH VINAIGRETTE	
<b>WALLEYE PIKE</b>	MKT
ARTICHOKE, TOMATO, BASIL, EVOO, LEMON BUTTER	
<b>CHILEAN SEA BASS</b>	47
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
<b>FRESH SPANISH DOVER SOLE</b>	MKT
<b>GRILLED ALASKAN HALIBUT</b>	39
MEDITERRANEAN SALAD	

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

<b>EGG WHITE OMELETTE</b>	16
<b>CCS SCRAMBLER</b>	14
<b>PRIME FILET EGGS BENEDICT</b>	20
<b>ROAST BEEF HASH WITH POACHED EGGS</b>	18

## CHICAGO FAVORITES

<b>CLASSIC BURGER</b>	16
<b>SOUTHERN CUT HOT SMOKED SALMON BLT</b>	21
<b>BLACKENED GROUPER SANDWICH</b>	17
<b>CHICKEN BLT</b>	16
<b>MAINE LOBSTER ROLL</b>	25
<b>PRIME RIBEYE STEAK SANDWICH</b>	24
<b>CHICKEN PICCATA WITH ARUGULA SALAD</b>	21

## CCS TACOS

<b>BLACKENED GROUPER</b>	19
<b>CHILEAN SEA BASS</b>	21
<b>YELLOW FIN TUNA</b>	21
<b>PRIME FILET MIGNON</b>	21
<b>ALASKAN KING CRAB</b>	28

## SIDES

<b>ASPARAGUS</b>	13
GRILLED OR STEAMED	
<b>SAUTEED SPINACH &amp; BROCCOLI</b>	11
<b>BRUSSELS SPROUTS</b>	11
NUESKE BACON & PARMESAN	
<b>MAC 'N CHEESE</b>	10
<b>HOUSEMADE FRENCH FRIES</b>	10
<b>WHIPPED POTATOES</b>	10

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