

APPETIZER

LOBSTERCARGOT	29
MAINE LOBSTER TAIL PIECES, IN GARLIC BUTTER WITH MELTED HAVARTI & CROSTINIS	
NUESKE BACON (SMOKED & TRIPLE CUT)	19
LOLLIPOP LAMB CHOPS	19
TUNA TARTARE	23
CRAB & AVOCADO	22

SOUP

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

SALAD

MIXED FIELD GREEN SALAD	10
CAESAR SALAD	13
SEAFOOD SALAD	29
SHRIMP, SCALLOP, SALMON, CRAB	
KALE & QUINOA SALAD	12
BURRATA & VINE RIPENED TOMATOES	20
BABY ICEBERG WEDGE SALAD	18
BACON LARDON, MAYTAG BLUE CHEESE	
COBB SALAD	22
CCS CHOPPED SALAD	22
PRIME FILET STEAK SALAD	28
CRAB LOUIE SALAD	22
BLACKENED SHRIMP SALAD	23

SALAD ADDITIONS

CHICKEN	10
PARMESAN CHICKEN	12
PRIME FILET TIPS	19
SHRIMP	16
LOBSTER	20
GRILLED SALMON	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

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	29
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
GLAZED CEDAR PLANK SALMON	37
BRUSSELS SPROUTS KALE SALAD	
CHARRED OCTOPUS	25
ARUGULA SALAD, BACON, FINGERLING POTATOES, GRAPEFRUIT, PARMESAN	
SEARED YELLOW FIN TUNA	39
BABY ICEBERG, AVOCADO, JALAPENOS, GINGER & HORSERADISH VINAIGRETTE	
WALLEYE PIKE	MKT
ARTICHOKE, TOMATO, BASIL, EVOO, LEMON BUTTER	
CHILEAN SEA BASS	49
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
FRESH SPANISH DOVER SOLE	MKT
GRILLED ALASKAN HALIBUT	44
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

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	13
NUESKE BACON & PARMESAN	
MAC 'N CHEESE	12
HOUSEMADE FRENCH FRIES	11
WHIPPED POTATOES	11

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