



### APPETIZER

Prime Beef Sliders	10
Lollipop Lamb Chops	16
Bluefin Tuna Tartare	18
Sushi Trio	18
Jumbo Lump Crabcake	19
<i>Lemon cilantro aioli</i>	
Seared Foie Gras	19
Jumbo Lump Crab and Avocado	19
<i>Tarragon mustard vinaigrette</i>	

### SHELLFISH

Iced Half Shell Oysters	
1/2 Dozen East Coast	18
1/2 Dozen West Coast	18
Shrimp Cocktail	19
Jumbo Lump Crab Cocktail	18
Chilled Baby Lobster Cocktail	12/24
Half or Whole	

*Consuming raw seafood may increase your risk of foodborne illness.*

### SOUP

*Cup / Bowl*

Soup of the Day	4/7
Split Pea	4/7
Chicago Cut French Au Gratin	8

### SALAD

Mixed Field Greens Salad	6
Caesar Salad	9
Baby Spinach Salad	11
<i>Applewood smoked bacon dressing</i>	
Baby Iceberg Wedge Salad	11
<i>With lardon bacon</i>	
Chopped Shrimp Salad	16
<i>Red wine vinaigrette</i>	
Burrata & Vine Ripe Tomato	14

### SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,  
2pc. Alaskan King Crab Bites, 1 Oyster  
28 per person

Breakfast - Lunch - Brunch - Dinner  
312.329.1800

**CHICAGO CUT**  
STEAKHOUSE

Monday - Friday 7:00am - 2:00am  
Saturday & Sunday 10:00am - 2:00am

## TODAY'S FISH

Scottish Salmon 26  
*Mediterranean relish with an orange honey glaze*

Sushi Grade Yellowfin Tuna 35  
*Jackie's homemade teriyaki & wasabi*

Great Lakes Whitefish 19  
*Clam vin blanc sauce*

Fresh Dutch Dover Sole Meuniere 49  
*Market availability*

Chilean Sea Bass 39  
*Miso glazed with a yuzu sauce*

Sushi Scallops 37  
*Coriander seed crusted*  
*Served with a curry cauliflower puree*

Tristan Tails 43

Alaskan King Crab Legs *Per lb.* 62

Surf & Turf 65  
*Petite filet, lobster tail or crab legs*



## CHICAGO FAVORITES

Chicago Cut Prime Burger 12  
*Ask Server for additions*

Skirt Steak 22  
*Sautéed onions*

Marinated Iowa Pork Chop 27  
*Brown sugar mustard glaze*

Colorado Triple Cut Lamb Chops 39  
*Mint sauce*

Crispy Amish Brick Chicken 19

Chicken Parmigiana 19

Fall Vegetable Stack 18  
*Saffron & tomato*

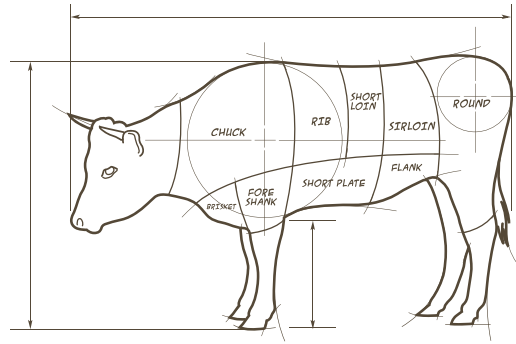
Veal Chop 39

BBQ Ribs (Chicago Cut Style) 23

Chicken BLT 12



**WE ARE PROUD TO STATE THAT  
CHICAGO CUT STEAKHOUSE ONLY SERVES  
CERTIFIED USDA PRIME BEEF  
WE DRY AGE FOR 35 DAYS AND BUTCHER ON SITE**



### PRIME FILET MIGNON

Center Barrel Cut (6oz)	28
Center Barrel Cut (8oz)	36
Center Barrel Cut (10oz)	44
Chicago Cut Bone-In Filet Mignon <i>When available</i>	55

Bone-In Rib Eye	48
Marinated Cajun Rib Eye	49
Delmonico	41
NY Strip	44
Bone-In NY Strip	47
Porterhouse	52
Roast Prime Rib of Beef	
Boneless	39
Bone-In	44

### DOUBLE CUTS

Chateaubriand	88
Porterhouse	99
Double Ribsteak	96

### ADDITIONS

Au Poivre	3
Oscar	15
Conlon Farms Maytag <i>bleu cheese fondue</i>	5
Cajun Spice	2
Creamy Horseradish	2
Béarnaise	2
Hollandaise	2
Foie Gras	18

### MEAT TEMPERATURES

<b>Black &amp; Blue</b> – seared raw
<b>Rare</b> – cold, purple center
<b>Medium Rare</b> – warm, red center
<b>Medium</b> – hot, pink center
<b>Medium Well</b> – slightly pink
<b>Well Done</b> – hot, gray center

### VEGETABLES

Shitake, Crimini Mushrooms	10
French Green Beans Almondine	9
Onion Rings	9
Spinach <i>Sautéed or steamed</i>	8
Creamed Spinach	10
Steamed Broccoli	8
Sautéed Spinach & Broccoli <i>With extra virgin olive oil &amp; garlic</i>	9
Asparagus	10
Fresh Shucked Corn	9

### POTATOES

Whipped Potatoes	9
Hash Browns	10
Baked Potato	7
House Made French Fries	8
Truffle Scalloped Potatoes	11
Mac 'n Cheese	8
<i>Lobster additional</i>	11
<i>Crab additional</i>	11