

APPETIZER

Prime Beef Sliders	10
Lollipop Lamb Chops	16
Jumbo Lump Crabcake	19
Bluefin Tuna Tartar	18
Jumbo Lump Crab & Avocado <i>Tarragon mustard vinaigrette</i>	19

SOUP

	<i>Cup/Bowl</i>
Soup of the Day	4/7
Split Pea Soup	4/7
Chicago Cut French Au Gratin	8

SALAD

Mixed Field Greens Salad	6
Caesar Salad	9
Baby Spinach Salad <i>Warm applewood smoked bacon dressing</i>	11
Chopped Shrimp Salad	16
Burratta & Vine Ripened Tomatoes	14
Iceberg Wedge Salad <i>With lardon bacon</i>	11
Cobb Salad	14
Prime Filet Steak Salad	22
Seafood Salad <i>Shrimp, scallops, salmon, lump crab</i>	26

Add to Your Salad	
add Chicken	7
add Parmesan Chicken	9
add Prime Filet Tips	12
add Shrimp	9
add Lobster	11



TODAY'S FISH

Scottish Salmon <i>Mediterranean relish with an orange honey glaze</i>	24
Sushi Grade Yellowfin Tuna <i>Jackie's homemade teriyaki & wasabi</i>	33
Great Lakes Whitefish <i>Clam vin blanc sauce</i>	19
Chilean Sea Bass <i>Miso glazed with a yuzu sauce</i>	37
Sushi Scallops <i>Coriander seed crusted served with a curry cauliflower puree</i>	35

CHICAGO FAVORITES

Chicago Cut Prime Burger	12
The Chicken BLT	12
Grouper Sandwich	15
Skirt Steak	22
Fish Tacos (Chilean Sea Bass)	18
Filet Tacos	18
Crispy Amish Brick Chicken	19
Kobe Beef Hot Dog	15
New England Lobster Roll	22
Prime Ribeye Steak Sandwich	20
Patty Melt	14

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
STEAKS
 PRIME FILET MIGNON 36
Center Barrel Cut (8oz)
 Bone-In Rib Eye 48
 NY Strip 44

VEGETABLES

Shitake, Crimini Mushrooms	10
French Green Beans Almondine	9
Onion Rings	9
Creamed Spinach	10
Asparagus <i>Grilled or steamed</i>	10
Spinach <i>Sautéed or steamed</i>	8
Fresh Shucked Corn	9

POTATOES

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

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