

## APPETIZER

Prime Steak Tartare	18
Nueske Bacon - Triple Cut	14
Day Boat Scallops	19
<i>Edamame succotash, sweet corn bisque</i>	
Crab & Avocado	20
Jumbo Lump Crabcake	19
<i>Lemon cilantro aioli</i>	
Tuna Tartare	19
Lollipop Lamb Chops	18
Prime Beef Sliders	12
Seared Foie Gras	25
<i>Toasted Brioche, blackberry jam, Marcona almond</i>	

## SHELLFISH

Jumbo Shrimp Cocktail	22
Iced Half Shell Oysters	
1/2 Dozen East Coast	18
1/2 Dozen West Coast	18
Chilled Baby Lobster Cocktail	
Half /Whole	14/24
Jumbo Lump Crab Cocktail	



## SOUP

	<i>Cup / Bowl</i>
Soup of the Day	MKT
Split Pea	5/8
Chicago Cut French Au Gratin	9

## SALAD

Burrata & Vine Ripened Tomatoes	17
CCS Chopped Salad	18
Baby Iceberg Wedge Salad	13
<i>Bacon lardon, Maytag bleu cheese</i>	
Baby Arugula Salad	15
<i>Candied pecans, pickled fennel, Valencia oranges</i>	
Caesar Salad	12
Mixed Field Green Salad	8

## SHELLFISH BOUQUET

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

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.*

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	29
<i>Fennel &amp; Artichoke Barigoule</i>	
Tuna - Sushi Grade Yellowfin	37
<i>Sesame Crust, Pickled Mango, Bermuda Onion, Crystallized Wasabi</i>	
Great Lakes Whitefish	23
<i>Panko Horseradish Crust, Buerre Blanc</i>	
Fresh Dutch Dover Sole Meuniere	55
<i>Market Availability</i>	
Chilean Sea Bass	42
<i>Miso Glaze, Yuzu Sauce, Sautéed Bok Choy</i>	
Tristan Trio Lobster Tails	45
Alaskan King Crab Legs	<i>Per lb. 64</i>
Surf & Turf	79
<i>Petite Filet, Lobster Tails or Crab Legs</i>	

## CHICAGO FAVORITES

Chicago Cut Prime Burger	14
<i>Ask Server for Additions</i>	
Skirt Steak	22
<i>Sautéed Onions</i>	
Iowa Pork Chop	29
<i>Bourbon Maple Glaze, Apple Jicama Slaw</i>	
Colorado Double Cut Lamb Chops	46
<i>Spiced Greek Yogurt</i>	
Oven Roasted Million Dollar Chicken	22
<i>Creme Fraiche Glazed</i>	
Spinach Fettuccine	18
<i>Summer Vegetables, Parmesan Broth</i>	
Veal Chop	49
BBQ Ribs (Chicago Cut Style)	25
Chicken BLT	14
Chicken Parmigiana	21



**CHICAGO CUT STEAKHOUSE IS PROUD  
TO ONLY SERVE HAND SELECTED  
CERTIFIED USDA PRIME BEEF**

**WE DRY AGE FOR 35 DAYS AND BUTCHER ON SITE**

**USDA PRIME FILET MIGNON**

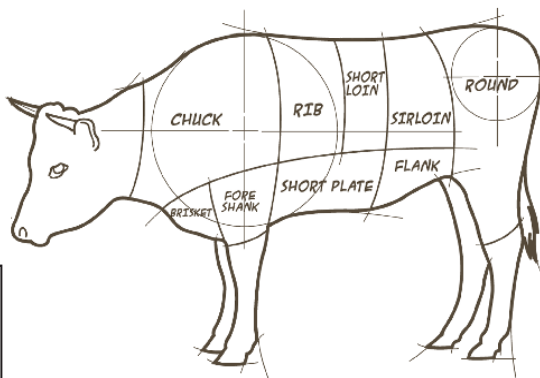
Center Barrel Cut (6oz)	34
Center Barrel Cut (8oz)	42
Center Barrel Cut (10oz)	49
Chicago Cut Bone-In Filet	
When available	MKT

**FROM OUR DRY AGING ROOM  
USDA PRIME BEEF**

Bone-In Rib Eye	54
Marinated Cajun Rib Eye	55
Delmonico	41
NY Strip	48
Bone-In NY Strip	54
Porterhouse	57
Bone - In Prime Rib	59

**DOUBLE CUTS**

Châteaubriand	98
Porterhouse	114
Bone-In Ribeye	108



**ADDITIONS**

Oscar	18
Foie Gras	25
Conlon Farms Maytag <i>Bleu Cheese Fondue</i>	6
Au Poivre	3
Cajun Spice	2
Creamy Horseradish	2
Béarnaise	2
Hollandaise	2

**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**

Mixed Mushrooms <i>Shiitake &amp; Crimini</i>	12
French Green Beans Almondine	9
Onion Rings	9
Spinach <i>Sautéed or steamed</i>	9
Creamed Spinach	12
Steamed Broccoli	9
Sautéed Spinach & Broccoli <i>Extra virgin olive oil &amp; garlic</i>	10
Asparagus <i>Grilled or steamed</i>	12
Fresh Shucked Corn	10

**POTATOES**

Whipped Potatoes	9
Hash Browns	12
Baked Potato	7
House Made French Fries	8
Truffle Scalloped Potatoes	12
Mac 'n Cheese	9
Lobster Mac 'n Cheese	21
Crab Mac 'n Cheese	19