

**APPETIZER**

<b>Lobsterscargot</b>	29
<i>Maine Lobster Tail Pieces in Garlic Butter with Melted Havarti and Crostinis</i>	
<b>Nueske Bacon - Triple Cut</b>	18
<b>Prime Beef Sliders</b>	14
<b>Lollipop Lamb Chops</b>	18
<b>Jumbo Lump Crabcake</b>	19
<b>Tuna Tartar</b>	19
<b>Crab and Avocado</b>	21
<b>Day Boat Scallops</b>	19
<i>Nueske Bacon Wrapped Atop Dried Fruit Compote</i>	

**SOUP**

	<i>Cup/Bowl</i>
<b>Soup of the Day</b>	MKT
<b>Split Pea Soup</b>	6/9
<b>Chicago Cut French Au Gratin</b>	11

**SALAD**

<b>Mixed Field Green Salad</b>	8
<b>Caesar Salad</b>	12
<b>Beet Salad</b>	16
<b>Kale &amp; Quinoa Salad</b>	10
<b>Burrata &amp; Vine Ripened Tomatoes</b>	17
<b>Iceberg Wedge Salad</b>	15
<i>Bacon Lardon, Maytag Blue Cheese</i>	
<b>Cobb Salad</b>	18
<b>CCS Chopped Salad</b>	18
<b>Prime Filet Steak Salad</b>	25
<b>Seafood Salad</b>	27
<i>Shrimp, Scallops, Salmon, Crab</i>	

**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



**TODAY'S FISH**

<b>Faroe Island Scottish Salmon</b>	34
<i>Red Grapes, Castelvetrano Olives, Leeks, Banyuls Vinegar</i>	
<b>Sushi Grade Yellowfin Tuna Tataki</b>	42
<i>Spicy Ponzu, Chili Threads, Sesame Seeds</i>	
<b>Great Lakes Whitefish</b>	27
<i>Citrus Buerre Blanc, Caper Berries, Fried Lemons</i>	
<b>Chilean Sea Bass</b>	45
<i>Sake Glaze, Chinese Long Bean Stir Fry, Crispy Shallots</i>	

**CHICAGO FAVORITES**

<b>Chicago Cut Prime Burger</b>	16
<b>Chicken ABLT</b>	16
<b>Grouper Sandwich</b>	17
<b>Skirt Steak</b>	26
<b>Fish Tacos</b>	18
<b>Filet Tacos</b>	19
<b>Oven Roasted Citrus Chicken</b>	22
<b>Kobe Beef Hot Dog</b>	18
<b>New England Lobster Roll</b>	25
<b>Prime Ribeye Steak Sandwich</b>	22
<b>Patty Melt</b>	14

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

**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**

<b>PRIME FILET MIGNON</b>	46
<i>Center Barrel Cut (8oz)</i>	
<b>BONE-IN RIB EYE</b>	59
<b>NY STRIP</b>	53

**VEGETABLES**

<b>Mixed Mushrooms</b>	12
<i>Shiitake &amp; Crimini</i>	
<b>French Green Beans Almondine</b>	9
<b>Onion Rings</b>	9
<b>Creamed Spinach</b>	12
<b>Asparagus</b>	12
<i>Grilled or Steamed</i>	
<b>Spinach</b>	9
<i>Sautéed or Steamed</i>	
<b>Fresh Shucked Corn</b>	10

**POTATOES**

<b>Whipped Potatoes</b>	9
<b>Hash Browns</b>	12
<b>Baked Potato</b>	7
<b>House Made French Fries</b>	8
<b>Mac 'n Cheese</b>	9
<b>Lobster Mac 'n Cheese</b>	19
<b>Crab Mac 'n Cheese</b>	19