

APPETIZER

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| Lobsterscargot | 29 |
| <i>Maine Lobster Tail Pieces in Garlic Butter with Melted Havarti and Crostinis</i> | |
| Nueske Bacon - Triple Cut | 18 |
| Tuna Tartare | 19 |
| Seared Sea Scallops | 19 |
| <i>Celery Root, Truffle Vinaigrette</i> | |
| Crab & Avocado | 21 |
| Seared Foie Gras | 25 |
| <i>Toasted Brioche, Blackberry Jam, Marcona Almonds</i> | |
| Jumbo Lump Crabcake | 19 |
| Lollipop Lamb Chops | 18 |
| Prime Beef Sliders | 14 |

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 | 15/30 |
| Jumbo Lump Crab Cocktail | 19 |



SOUP

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

SALAD

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| Lobster | 19 |
| Burrata & Vine Ripened Tomatoes | 18 |
| Iceberg Wedge | 15 |
| <i>Bacon lardon, Maytag bleu cheese</i> | |
| Roasted Beets | 16 |
| CCS Chopped | 18 |
| Kale & Quinoa | 10 |
| Caesar | 12 |
| Mixed Field Greens | 8 |

SHELLFISH BOUQUET

1/2 Lobster, 1 Shrimp,
2pc. Alaskan King Crab Bites, 1 Oyster
35 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

| | |
|--|------------|
| Chilean Sea Bass | 45 |
| <i>Sake Glaze, Chinese Long Bean Stir Fry, Crispy Shallots</i> | |
| Faroe Island Scottish Salmon | 34 |
| <i>Smoky Eggplant, Cauliflower</i> | |
| Tuna - Sushi Grade Yellowfin Tataki | 42 |
| <i>Spicy Ponzu, Chili Threads, Sesame Seeds</i> | |
| Roasted Lake Superior Whitefish | 27 |
| <i>Artichokes "Barigoule", Saba</i> | |
| Fresh Dutch Dover Sole Meuniere | 59 |
| <i>Market Availability</i> | |
| Tristan Trio Lobster Tails | 47 |
| Alaskan King Crab Legs | Per lb. 69 |
| Surf & Turf | 85 |
| <i>Petite Filet, Lobster Tails or Crab Legs</i> | |

CHICAGO FAVORITES

| | |
|--|----|
| Skirt Steak | 26 |
| <i>Sautéed Onions</i> | |
| Iowa Pork Chop | 29 |
| <i>Velasco Sauce, Jalapenos, Calabrese Peppers, Cippolini Onions</i> | |
| Colorado Double Cut Lamb Chops | 52 |
| <i>Espelette spiced yogurt</i> | |
| Oven Roasted Citrus Chicken | 22 |
| <i>Creme Fraiche Glazed</i> | |
| Sundried Tomato Jalapeno Fettuccine | 18 |
| <i>Roasted Corn, Black Beans, Heirloom Tomatoes, Shaved Jalapenos, Cotija Cheese, Parmesan Broth</i> | |
| BBQ Ribs (Chicago Cut Style) | 25 |
| Chicken ABLT | 16 |
| Chicago Cut Prime Burger | 16 |
| Chicken Parmigiana | 21 |



USDA PRIME FILET MIGNON

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| Center Barrel Cut (6oz) | 38 |
| Center Barrel Cut (8oz) | 46 |
| Center Barrel Cut (10oz) | 53 |
| Chicago Cut Bone-In Filet When Available | MKT |

FROM OUR DRY AGING ROOM USDA PRIME BEEF

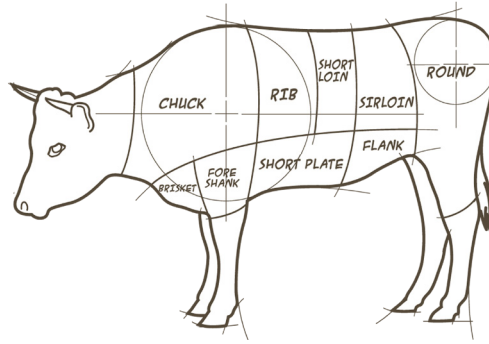
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|-------------------------|----|
| Bone-In Rib Eye | 59 |
| Marinated Cajun Rib Eye | 60 |
| Delmonico | 46 |
| NY Strip | 53 |
| Bone-In NY Strip | 59 |
| Porterhouse | 62 |

"THE HOLY GRAIL" *- The Chicago Tribune*

| | |
|-------------------|----|
| Bone-In-Prime Rib | 64 |
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DOUBLE CUTS

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|----------------|-----|
| Châteaubriand | 108 |
| Porterhouse | 124 |
| Bone-In Ribeye | 118 |



CHICAGO CUT STEAKHOUSE IS PROUD TO
SERVE ONLY HAND SELECTED CERTIFIED
USDA PRIME BEEFDRY AGED FOR 35 DAYS
AND BUTCHERED ON SITE.

ADDITIONS

| | |
|---------------------------|----|
| Oscar | 18 |
| Foie Gras | 25 |
| Conlon Farms Maytag | 6 |
| <i>Bleu Cheese Fondue</i> | |
| Au Poivre | 3 |
| Cajun Spice | 2 |
| Velasco | 5 |
| Truffle Salt | 2 |
| Creamy Horseradish | 2 |
| Béarnaise | 2 |
| Hollandaise | 2 |

MEAT TEMPERATURES

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|--------------------------------|
| Black & Blue – seared raw |
| Rare – cold, purple center |
| Medium Rare – warm, red center |
| Medium – hot, pink center |
| Medium Well – slightly pink |
| Well Done – hot, gray center |

VEGETABLES

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| Asparagus <i>Grilled or Steamed</i> | 12 |
| Mixed Mushrooms <i>Shiitake & Crimini</i> | 12 |
| Sautéed Spinach & Broccoli <i>Extra Virgin Olive Oil & Garlic</i> | 10 |
| Fresh Shucked Corn | 10 |
| French Green Beans Almondine | 9 |
| Onion Rings | 9 |
| Spinach <i>Sautéed or Steamed</i> | 9 |
| Creamed Spinach | 12 |

POTATOES

| | |
|----------------------------|----|
| Truffle Scalloped Potatoes | 15 |
| Whipped Potatoes | 9 |
| Hash Browns | 12 |
| Baked Potato | 7 |
| House Made French Fries | 8 |
| Mac 'n Cheese | 9 |
| Lobster Mac 'n Cheese | 19 |
| Crab Mac 'n Cheese | 19 |

CHICAGO CUT
STEAKHOUSE