## APPETIZER

APPEIIZER	
Lobsterscargot	29
Maine Lobster Tail Pieces in Garlic Butter	with
Melted Havarti and Crostinis	
Nueske Bacon - Triple Cut	18
Prime Beef Sliders	14
Lollipop Lamb Chops	18
Jumbo Lump Crabcake	19
Tuna Tartar	19
Crab and Avocado	21
Seared Sea Scallops	19
Celery Root, Truffle Vinaigrette	
Soup	Cup/Bowl
Soup of the Day	МКТ
Split Pea Soup	6/9
Chicago Cut French Au Gratin	11
Salad	
Mixed Field Green Salad	8
Caesar Salad	12
Beet Salad	16
Kale & Quinoa Salad	10
Burrata & Vine Ripened Tomatoes	17
Iceberg Wedge Salad	15
Bacon Lardon, Maytag Blue Cheese	
Cobb Salad	18
CCS Chopped Salad	18
Prime Filet Steak Salad	25
Seafood Salad	27
Shrimp, Scallops, Salmon, Crab	

8
10
18
15
16



## TODAY'S FISH

Faroe Island Scottish Salmon	34
Smoky Eggplant, Cauliflower Sushi Grade Yellowfin Tuna Tataki Spicy Ponzu, Chili Threads, Sesame Seeds	42
Roasted Lake Superior Whitefish Artichokes "Barigoule", Saba	27
<b>Chilean Sea Bass</b> Sake Glaze, Chinese Long Bean Stir Fry, Crispy Shallots	45
Chicago Favorites	
Chicago Cut Prime Burger	16
Chicken ABLT	16
Grouper Sandwich	17
Skirt Steak	26
Fish Tacos	18
Filet Tacos	19
Roasted Chicken	22
Kobe Beef Hot Dog	18
New England Lobster Roll	25
Prime Ribeye Steak Sandwich	22
Patty Melt	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

Prime Filet Mignon	46
Center Barrel Cut (8oz)	
Bone-In Rib Eye	59
NY Strip	53

## VEGETABLES

Mixed Mushrooms	12	
Shiitake & Crimini		
French Green Beans Almondine	9	
Onion Rings	9	
Creamed Spinach	12	
Asparagus Grilled or Steamed	12	
Spinach	9	
Sautéed or Steamed		
Fresh Shucked Corn	10	
Brussels Sprouts	10	
Neuske Bacon and Parmesan Cheese		
Ροτάτοες		
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	11.18.15