

Appetizer

Lobsterscargot	29
Maine Lobster Tail Pieces in Garlic Butter with Melted Havarti and Crostinis	
Nueske Bacon - Triple Cut	18
Tuna Tartare	19
Seared Sea Scallops	19
Celery Root, Truffle Vinaigrette	
Crab & Avocado	21
Roasted Foie Gras	25
Pistachio Bread Pudding, Apple Caramel, Sour Cherry Sauce	
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

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

Salad

Lobster	19
Burrata & Vine Ripened Tomatoes	18
Iceberg Wedge	15
Bacon Lardon, Maytag Bleu Cheese	
Beet Salad	16
Beet Vinaigrette, Smoked Salmon, Avocado, Hazelnuts	
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
Sake Glaze, Yuzu Cream Sauce, Baby Bok Choy	
Faroe Island Scottish Salmon	34
Smoky Eggplant, Cauliflower	
Tuna - Sushi Grade Yellowfin Tataki	42
Togarashi, Pickled Mango, Candy Wasabi, Teriyaki	
Roasted Lake Superior Whitefish	27
Artichokes "Barigoule", Saba	
Fresh Dutch Dover Sole Meuniere	59
Market Availability	
Tristan Trio Lobster Tails	47
Alaskan King Crab Legs	Per lb. 69
Surf & Turf	85
Petite Filet, Lobster Tails or Crab Legs	

Chicago Favorites

Skirt Steak	26
Sautéed Onions	
Iowa Pork Chop	29
Velasco Sauce, Jalapenos, Calabrese Peppers, Cippolini Onions	
Colorado Double Cut Lamb Chops	52
Espelette Spiced Yogurt	
Roasted Chicken	22
Chicken Sherry Jus	
Sundried Tomato Jalapeno Fettuccine	18
Roasted Corn, Black Beans, Heirloom Tomatoes, Shaved Jalapenos, Cotija Cheese, Parmesan Broth	
BBQ Ribs (Chicago Cut Style)	25
Chicken ABLT	16
Chicago Cut Prime Burger	16
Chicken Parmigiana	21



USDA Prime Filet Mignon

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

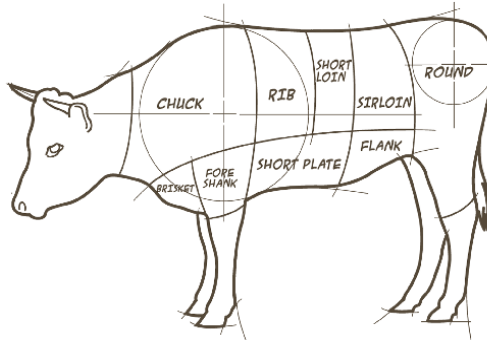
Bone-In Rib Eye	59
Marinated Cajun Rib Eye	60
Delmonico	46
NY Strip	53
Bone-In NY Strip	59
Porterhouse	62

"The Holy Grail"

- The Chicago Tribune

Bone-In-Prime Rib	64
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Double Cuts	
Châteaubriand	108
Porterhouse	124
Bone-In Ribeye	118



Chicago Cut Steakhouse is proud to serve only hand selected Certified USDA Prime Beef dry aged for 35 days and butchered on site.

Additions

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

Meat Temperatures

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

Asparagus	12
Grilled or Steamed	
Mixed Mushrooms	12
Shiitake & Crimini	
Sautéed Spinach & Broccoli	10
Extra Virgin Olive Oil & Garlic	
Fresh Shucked Corn	10
Brussels Sprouts	10
Neuske Bacon and Parmesan Cheese	
French Green Beans	
Almondine	9
Onion Rings	9
Spinach	9
Sautéed or Steamed	
Creamed Spinach	12
Steamed Broccoli	9
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