

APPETIZERS

LOBSTERSCARGOT	29
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE *	23
SEA SCALLOPS *	25
CRAB & AVOCADO	23
ROASTED FOIE GRAS	29
SEASONAL PREPARATION	
CRABCAKE	23
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
LOLLIPOP LAMB CHOPS	19
PRIME BEEF SLIDERS *	15
SHELLFISH	
JUMBO SHRIMP COCKTAIL	25
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	19
1/2 DZ. WEST COAST *	19
LOBSTER COCKTAIL	
HALF / WHOLE	15/30
JUMBO LUMP CRAB COCKTAIL	22
ALASKAN KING CRAB LEGS	MP
STEAMED OR CHILLED	

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server.



SOUP

	Cup / Bowl
SOUP OF THE DAY	MKT
SPLIT PEA	7/10
CUT FRENCH ONION AU GRATIN	12

SALAD

LOBSTER	21
ICEBERG, CORN, HEIRLOOM TOMATOES, & CHAMPAGNE VINAIGRETTE	
BURRATA & VINE RIPENED TOMATOES	20
ICEBERG WEDGE	18
BACON LARDONS, MAYTAG BLEU CHEESE	
MEDITERRANEAN SALAD	18
ROMAINE, KALAMATA OLIVES, FETA, GREEK DRESSING	
CCS CHOPPED	20
KALE & QUINOA	12
CAESAR *	13
MIXED FIELD GREENS	10
CHARRED OCTOPUS SALAD	18
BABY ARUGULA, RED GRAPEFRUIT, WHITE BALSAMIC	

SHELLFISH BOUQUET *

1/2 LOBSTER, 1 SHRIMP,
2PC. ALASKAN KING CRAB BITES, 1 OYSTER
38 PER PERSON

Breakfast - Lunch - Brunch - Dinner
312.329.1800

CHICAGO CUT
STEAKHOUSE

MONDAY - FRIDAY 7:00AM - 2:00AM
SATURDAY & SUNDAY 10:00AM - 2:00AM

TODAY'S SEAFOOD

CHILEAN SEA BASS MISO GLAZE, YUZU CREAM SAUCE, SPINACH	49
GLAZED CEDAR PLANK SALMON * GRILLED ASPARAGUS & BLACK TRUFFLE BUTTER	37
YELLOW FIN TUNA * AU POIVRE SAUCE, SHIITAKE MUSHROOM, RED PEPPER	44
DOVER SOLE MEUNIERE AVAILABILITY	59
TRISTAN TRIO LOBSTER TAILS	50
BLACKENED SEA SCALLOPS PINEAPPLE MANGO SALSA	49
BRANZINO PAN-ROASTED, PICCATA SAUCE	36

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CHICAGO FAVORITES

MARINATED SKIRT STEAK *	34
SAUTÉED ONIONS	
BERKSHIRE PORK PORTERHOUSE	34
VELASCO SAUCE, CALABRESE PEPPERS, CIPPOLINI ONIONS	
COLORADO DOUBLE CUT LAMB CHOPS	56
ORANGE MINT SAUCE	
HALF ROASTED FREE RANGE CHICKEN	25
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	21
VEGAN OPTION	
BBQ RIBS (CHICAGO CUT STYLE)	29
CHICKEN BLT	18
CHICAGO CUT PRIME BURGER *	18
CHICKEN PARMIGIANA	27
FOOT LONG KOBE BEEF HOT DOG	19



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USDA PRIME FILET MIGNON *

CENTER BARREL CUT (6OZ)	43
CENTER BARREL CUT (8OZ)	52
CENTER BARREL CUT (10OZ)	60
CHICAGO CUT BONE-IN FILET	MP
WHEN AVAILABLE	

LAND & SEA *

8 OZ. FILET & 2 SCALLOPS	65
& 2 SHRIMP	65
& 2 LOBSTER TAILS	75
& OSCAR	75

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

BONE-IN RIB EYE *	69
MARINATED CAJUN RIB EYE *	72
DELMONICO *	54
NY STRIP *	59
KANSAS CITY STRIP *	65
PORTERHOUSE *	75

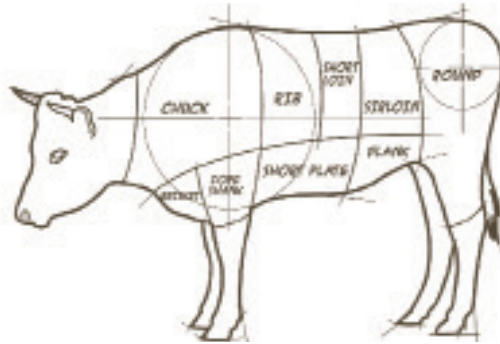
“THE HOLY GRAIL”

- The Chicago Tribune

BONE-IN-PRIME RIB *	74
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DOUBLE CUTS

PORTERHOUSE *	150
BONE-IN RIBEYE *	150



Chicago Cut Steakhouse is proud to serve only hand selected Certified USDA 100% Prime Beef dry aged for 35 days and butchered on site.

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	9
AU POIVRE	5
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSERADISH	5
VELASCO SAUCE	3
BÉARNAISE	3
HOLLANDAISE *	3

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 GRILLED OR STEAMED	14
MUSHROOMS SHIITAKE & CRIMINI	14
SAUTÉED SPINACH & BROCCOLI EXTRA VIRGIN OLIVE OIL & GARLIC	12
FRESH SHUCKED CORN	12
BRUSSEL SPROUTS NUESKE BACON & PARMESAN	13
FRENCH GREEN BEANS ALMONDINE	11
ONION RINGS	11
SPINACH SAUTÉED OR STEAMED	11
CREAMED SPINACH	14
BROCCOLI SAUTÉED OR STEAMED	11
SIDES	
TRUFFLED SCALLOPED POTATOES MELTED CHEESE, PANCETTA, SWISS CHARD	17
WHIPPED POTATOES	11
HASH BROWNS	15
BAKED POTATO	11
HOUSE MADE FRENCH FRIES	11
MAC ‘N CHEESE	11
LOBSTER MAC ‘N CHEESE	24
CRAB MAC ‘N CHEESE	24