

## APPETIZERS

<b>LOBSTERSCARGOT</b>	29
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
<b>NUESKE BACON - TRIPLE CUT</b>	19
<b>TUNA TARTARE *</b>	23
<b>SEA SCALLOPS *</b>	25
<b>CRAB &amp; AVOCADO</b>	23
<b>ROASTED FOIE GRAS</b>	29
SEASONAL PREPARATION	
<b>CRABCAKE</b>	23
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
<b>LOLLIPOP LAMB CHOPS</b>	19
<b>PRIME BEEF SLIDERS *</b>	15
<b>SHELLFISH</b>	
<b>JUMBO SHRIMP COCKTAIL</b>	25
<b>HALF SHELL OYSTERS *</b>	
1/2 DZ. EAST COAST *	19
1/2 DZ. WEST COAST *	19
<b>LOBSTER COCKTAIL</b>	
HALF / WHOLE	15/30
<b>JUMBO LUMP CRAB COCKTAIL</b>	22
<b>ALASKAN KING CRAB LEGS</b>	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
<b>SOUP OF THE DAY</b>	MKT
<b>SPLIT PEA</b>	7/10
<b>CUT FRENCH ONION AU GRATIN</b>	12

## SALAD

<b>LOBSTER</b>	21
ICEBERG, CORN, HEIRLOOM TOMATOES, & CHAMPAGNE VINAIGRETTE	
<b>BURRATA &amp; VINE RIPENED TOMATOES</b>	20
<b>ICEBERG WEDGE</b>	18
BACON LARDONS, MAYTAG BLEU CHEESE	
<b>MEDITERRANEAN SALAD</b>	18
ROMAINE, KALAMATA OLIVES, FETA, GREEK DRESSING	
<b>CCS CHOPPED</b>	20
<b>KALE &amp; QUINOA</b>	12
<b>CAESAR *</b>	13
<b>MIXED FIELD GREENS</b>	10
<b>CHARRED OCTOPUS SALAD</b>	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 SAUTÉED SPINACH, LEMON BUTTER	49
BRANZINO PAN-ROASTED, PICCATA SAUCE	36

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## CHICAGO FAVORITES

MARINATED SKIRT STEAK *	34
SAUTÉED ONIONS	
BERKSHIRE PORK PORTERHOUSE	34
PAN-SEARED, APPLES & ONIONS, DIJON MUSTARD SAUCE	
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

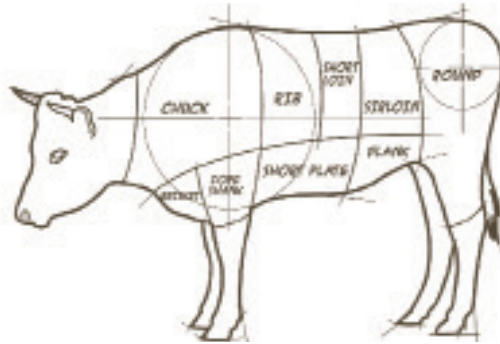
**“THE HOLY GRAIL”**

*- 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
<b>SIDES</b>	
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