

APPETIZERS

LOBSTERSCARGOT	32
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	25
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
LOLLIPOP LAMB CHOPS	22
PRIME BEEF SLIDERS *	16
SHELLFISH	
JUMBO SHRIMP COCKTAIL	25
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	19
1/2 DZ. WEST COAST *	19
LOBSTER COCKTAIL	
HALF / WHOLE	17/32
JUMBO LUMP CRAB COCKTAIL	24
ALASKAN KING CRAB LEGS	75
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	8/11
CUT FRENCH ONION AU GRATIN	13

SALAD

LOBSTER	23/46
ICEBERG, CORN, HEIRLOOM TOMATOES, & CHAMPAGNE VINAIGRETTE	
BURRATA & VINE RIPENED TOMATOES	22
ICEBERG WEDGE	20
BACON LARDONS, MAYTAG BLEU CHEESE	
MEDITERRANEAN SALAD	20
ROMAINE, KALAMATA OLIVES, FETA, GREEK DRESSING	
CCS CHOPPED	24
KALE & QUINOA	14
CAESAR *	14
MIXED FIELD GREENS	11
CHARRED OCTOPUS SALAD	20
BABY ARUGULA, RED GRAPEFRUIT, WHITE BALSAMIC	

SHELLFISH BOUQUET *

1/2 LOBSTER, 1 SHRIMP,
2PC. ALASKAN KING CRAB BITES, 1 OYSTER
40 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	51
GLAZED CEDAR PLANK SALMON * GRILLED ASPARAGUS & BLACK TRUFFLE BUTTER	37
YELLOW FIN TUNA * AU POIVRE SAUCE, SHIITAKE MUSHROOM, RED PEPPER	45
DOVER SOLE MEUNIERE AVAILABILITY	59
TRISTAN TRIO LOBSTER TAILS	52
BLACKENED SEA SCALLOPS SAUTÉED SPINACH, LEMON BUTTER	51
BRANZINO PAN-ROASTED, PICCATA SAUCE	38



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CHICAGO FAVORITES

MARINATED SKIRT STEAK *	35
SAUTÉED ONIONS	
WALLEYE PIKE	32
ALMOND PARMESAN CRUSTED, SAUTEED SPINACH AND LEMON BUTTER	
COLORADO DOUBLE CUT LAMB CHOPS	59
ORANGE MINT SAUCE	
HALF ROASTED FREE RANGE CHICKEN	27
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	23
ALSO AVAILABLE AS VEGAN	
BBQ RIBS (CHICAGO CUT STYLE)	29
CHICKEN BLT	18
CHICAGO CUT PRIME BURGER *	18
CHICKEN PARMIGIANA	29
FOOT LONG KOBE BEEF HOT DOG	19



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USDA PRIME FILET MIGNON *

CENTER BARREL CUT (6OZ)	45
CENTER BARREL CUT (8OZ)	54
CENTER BARREL CUT (10OZ)	62
CHICAGO CUT BONE-IN FILET	77
WHEN AVAILABLE	

LAND & SEA *

8 OZ. FILET & 2 SCALLOPS	68
& 2 SHRIMP	68
& 2 LOBSTER TAILS	78
& OSCAR	78

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

BONE-IN RIB EYE *	72
MARINATED CAJUN RIB EYE *	75
DELMONICO *	56
NY STRIP *	61
KANSAS CITY STRIP *	67
PORTERHOUSE *	78

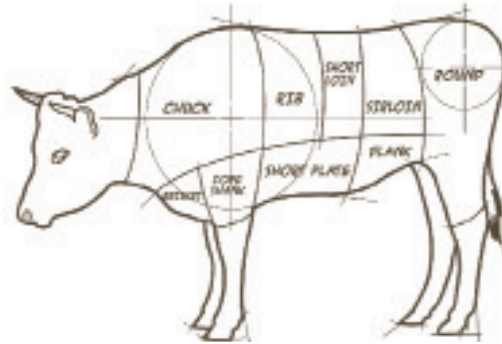
“THE HOLY GRAIL”

- The Chicago Tribune

BONE-IN-PRIME RIB *	77
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DOUBLE CUTS

PORTERHOUSE *	155
BONE-IN RIBEYE *	155



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	9
BLEU CHEESE FONDUE	
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	15
MUSHROOMS SHIITAKE & CRIMINI	15
SAUTÉED SPINACH & BROCCOLI EXTRA VIRGIN OLIVE OIL & GARLIC	13
FRESH SHUCKED CORN	13
BRUSSEL SPROUTS NUESKE BACON & PARMESAN	14
FRENCH GREEN BEANS ALMONDINE	12
ONION RINGS	12
SPINACH SAUTÉED OR STEAMED	12
CREAMED SPINACH	15
BROCCOLI SAUTÉED OR STEAMED	12
SIDES	
TRUFFLED SCALLOPED POTATOES MELTED CHEESE, PANCETTA, SWISS CHARD	18
WHIPPED POTATOES	12
HASH BROWNS	16
BAKED POTATO	12
HOUSE MADE FRENCH FRIES	12
MAC ‘N CHEESE	12
LOBSTER MAC ‘N CHEESE	25
CRAB MAC ‘N CHEESE	28