APPETIZER

ALLEHER	
LOBSTERCARGOT Maine lobster tail pieces, in garlic butter with melted havarti & crostinis	32
NUESKE BACON (SMOKED & TRIPLE CUT)	19
LOLLIPOP LAMB CHOPS	22
Tuna Tartare *	23
CRAB & AVOCADO	23
SOUP SOUP OF THE DAY SPLIT PEA SOUP CHICAGO CUT FRENCH AU GRATIN	Cup/BowL MKT 8/11 13
SALAD	
MIXED FIELD GREEN SALAD	11
CAESAR SALAD *	14
SEAFOOD SALAD * SHRIMP, SCALLOP, SALMON, CRAB	31
Kale & Quinoa Salad	14
BURRATA & VINE RIPENED TOMATOES	22
BABY ICEBERG WEDGE SALAD BACON LARDON, MAYTAG BLUE CHEESE	20
COBB SALAD	24
CCS CHOPPED SALAD	24
Prime Filet Steak Salad *	30
CRAB LOUIE SALAD	24
Blackened Shrimp Salad	25
SALAD ADDITIONS —	

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SALAD ADDITIONS		
CHICKEN	10	
Parmesan Chicken	12	
PRIME FILET TIPS	19	
Shrimp	16	
Lobster	20	
Grilled Salmon *	12	



CHICAGO CUT STEAKHOUSE IS PROUD TO SERVE ONLY CERTIFIED USDA HAND SELECTED 100% PRIME BEEF DRY AGED FOR 35 DAYS, BUTCHERED ON SITE.

PRIME STEAKS * FILET MIGNON (6 OZ.) 45 ADD LOBSTER TAIL 20 ADD 2 SCALLOPS 20 ADD 2 SHRIMP 18 FILET MIGNON (8 OZ.) 54 STEAK FRITES 29 SKIRT STEAK WITH SAUTEED ONIONS 32

TODAY'S SEAFOOD

BAKED BLUE CRABCAKES	29
PRESERVED LEMON REMOULADE & SPINACH	
SALAD WITH LEMON MUSTARD VINAIGRETTE	
GLAZED CEDAR PLANK SALMON *	37
BRUSSELS SPROUTS KALE SALAD	
CHARRED OCTOPUS	25
ARUGULA SALAD, BACON, FINGERLING POTATOES,	
GRAPEFRUIT, PARMESAN	
SEARED YELLOW FIN TUNA *	39
AU POIVRE SAUCE, BRUSSEL SPROUTS	
Branzino	36
GREEK SALAD	
CHILEAN SEA BASS *	49
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
FRESH SPANISH DOVER SOLE	MKT
NANTUCKET SCALLOPS	44
SAUTÉED SPINACH, LEMON BUTTER	

EGGS

EGG WHITE OMELETTE	18
CCS SCRAMBLER	18
PRIME FILET EGGS BENEDICT *	25
ROAST BEEF HASH WITH POACHED EGGS *	20
CHICAGO FAVORITES	
USDA PRIME CLASSIC BURGER *	18
SOUTHERN CUT HOT SMOKED SALMON BLT	25
BLACKENED GROUPER SANDWICH	20
CHICKEN BLT	18
MAINE LOBSTER ROLL	29
Prime Ribeye Steak Sandwich *	28
CHICKEN PICCATA WITH ARUGULA SALAD	25
CCS TACOS	
BLACKENED GROUPER	20
CHILEAN SEA BASS	22
YELLOW FIN TUNA *	22
Prime Filet Mignon *	24
Alaskan King Crab	29
SIDES	
ASPARAGUS	15
GRILLED OR STEAMED	
Sauteed Spinach & Broccoli	13
BRUSSELS SPROUTS	14
NUESKE BACON & PARMESAN	
MAC 'N CHEESE	13
HOUSEMADE FRENCH FRIES	12
WHIPPED POTATOES	12

Monday - Friday 7:00am - 2:00am Saturday & Sunday 10:00am - 2:00am Breakfast - Lunch - Brunch - Dinner 312.329.1800

^{*} 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.