

## APPETIZERS

<b>LOBSTERSCARGOT</b>	34
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI AND CROSTINIS	
<b>NUESKE BACON - TRIPLE CUT</b>	19
<b>TUNA TARTARE *</b>	24
<b>CRAB &amp; AVOCADO *</b>	24
<b>CRABCAKE</b>	27
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
<b>LOLLIPOP LAMB CHOPS</b>	24
<b>FILET SLIDERS</b>	16
<b>BACON-WRAPPED SCALLOPS</b>	25

## SHELLFISH

<b>JUMBO SHRIMP COCKTAIL *</b>	26
<b>HALF SHELL OYSTERS *</b>	
1/2 DZ. EAST COAST *	20
1/2 DZ. WEST COAST *	20

## SALAD

<b>ICEBERG WEDGE</b>	20
BACON LARDONS, MAYTAG BLEU CHEESE	
<b>CAESAR *</b>	15
<b>HOUSE SALAD</b>	12



## SOUP

	Cup / Bowl
<b>SUMMER CORN &amp; CRAB CHOWDER</b>	11/14
<b>GAZPACHO</b>	9/12

## SIDES

<b>WHIPPED POTATOES</b>	12
<b>HASH BROWNS</b>	16
<b>MAC 'N CHEESE</b>	12
<b>BRUSSEL SPROUTS</b>	14
NUESKE BACON & PARMESAN	
<b>BROCCOLI</b>	12
SAUTÉED OR STEAMED	
<b>ASPARAGUS</b>	15
GRILLED OR STEAMED	
<b>SPINACH</b>	12
SAUTÉED OR STEAMED	
<b>FRESH SHUCKED CORN</b>	13
<b>CREAMED SPINACH</b>	15

## DESSERTS

YOUR SERVER WILL PROVIDE INFORMATION ABOUT TODAY'S AVAILABLE DESSERTS

\* 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.

**WELCOME BACK!**  
In an effort to maintain a safe dining environment & accommodate upcoming reservations we have allotted a 2 hour limit for your dining experience.  
Thank you!

**CHICAGO CUT**  
STEAKHOUSE

MONDAY - SUNDAY 11:00AM - 11:00PM

**USDA PRIME FILET MIGNON**  
**CENTER BARREL CUT (8OZ) \* 56**

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

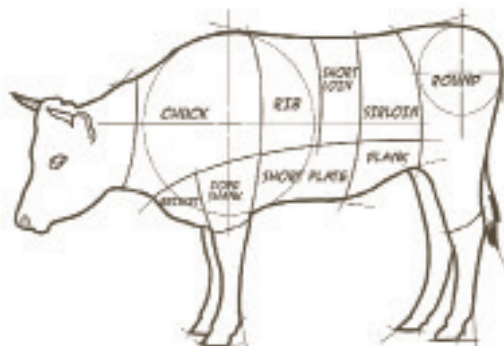
BONE-IN FILET *	77
BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80

**LAND & SEA \***

8 OZ. FILET & 2 LOBSTER TAILS	80
8 OZ. FILET & 2 SCALLOPS	76

**ADDITIONS**

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
AU POIVRE	6
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSERADISH	5
VELASCO SAUCE	5
BÉARNAISE	3
HOLLANDAISE *	3



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

**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

**SEAFOOD**

CHILEAN SEA BASS	53
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	38
DILL, LEMON	
YELLOW FIN TUNA *	45
PETITE CHOPPED ASIAN SALAD	
ALASKAN HALIBUT	45
PANZANELLA SAUCE	
DOVER SOLE	MKT

**CHICAGO FAVORITES**

MARINATED SKIRT STEAK * (8OZ)	32
SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	29
CHAMPAGNE HERB JUS	
SEASONAL VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
CHICAGO CUT PRIME BURGER *	19
CHICKEN PARMIGIANA	30

\* 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.