

Hours
Mon.-Sun.: 11am - 11 pm

CHICAGO CUT

STEAKHOUSE

WELCOME BACK!
In an effort to maintain a safe dining environment & accommodate upcoming reservations we have allotted a 1.5 hour limit for your dining experience.
Thank you!

APPETIZERS

LOBSTERCARGOT	34
MAINE LOBSTER TAIL PIECES, IN GARLIC BUTTER W/MELTED HAVARTI & CROSTINIS	
NUESKE BACON (SMOKED & TRIPLE CUT)	19
TUNA TARTARE *	24
CRAB & AVOCADO *	24
FILET SLIDERS	16
BACON-WRAPPED SCALLOPS	25

SOUP

SUMMER CORN & CRAB CHOWDER	Cup/Bowl
GAZPACHO	11/14
	9/12

SALADS

WEDGE SALAD	20
BACON LARDON, MAYTAG BLUE CHEESE	
CAESAR SALAD *	15
HOUSE SALAD	12

LARGE SALADS

SEAFOOD SALAD *	32
LOBSTER SALAD	25/50
COBB SALAD WITH CHICKEN	25
STEAK SALAD *	32

SANDWICHES

STEAK SANDWICH *	25
USDA PRIME CLASSIC BURGER *	19
CAJUN DUSTED GROUPER SANDWICH	22
CHICKEN BLT	19
MAINE LOBSTER ROLL	32
CAJUN DUSTED GROUPER TACOS (3)	22

PRIME STEAKS

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

FILET MIGNON (8 oz.)	56
NY STRIP	63
BONE-IN RIBEYE	74
PORTERHOUSE	80

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *	38
DILL, LEMON	
BAKED BLUE CRABCAKES	30
PRESERVED LEMON REMOULADE & SPINACH SALAD WITH LEMON MUSTARD VINAIGRETTE	
CHILEAN SEA BASS	53
MISO GLAZE, YUZU CREAM SAUCE, SPINACH	
YELLOW FIN TUNA *	45
PETITE CHOPPED ASIAN SALAD	
ALASKAN HALIBUT	45
PANZANELLA SAUCE	
DOVER SOLE	MKT

SIDES

WHIPPED POTATOES	12
HASH BROWNS	16
MAC 'N CHEESE	12
BRUSSEL SPROUTS	14
BROCCOLI	12
ASPARAGUS	15
SPINACH	12
FRESH SHUCKED CORN	13
CREAMED SPINACH	15

DESSERT

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

* 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.