

PRIVATE DINING LUNCH MENU

= MICHIGAN AVENUE =

Entrée Selections

Chicken Piccata Steak Frites Caesar Salad with Faroe Island Salmon

Dessert

Chef's Selection Coffee and Hot Tea Service

\$53.00 per person

Please add Sales Tax, Administrative Fee and Gratuity

DEARBORN STREET =

First Course

(Please select two) Soup of the Day Mixed Greens House Salad

Entrée Selections

Marinated Skirt Steak Faroe Island Salmon Seas

Roasted Chicken Seasonal Vegetable Risotto (Also Available As Vegan)

Family Style Side Dishes

(Please select two) Whipped Potato Green Mac 'n Cheese Ste

Green Beans Almondine Steamed Broccoli

Dessert

Chef's Selection Coffee and Hot Tea Service

\$78.00 per person

Please add Sales Tax, Administrative Fee and Gratuity



PRIVATE DINING LUNCH MENU

= LASALLE STREET =

First Course

(Please select two) Soup of the Day Mixed Greens House Salad Caesar Salad Split Pea Soup

Entrée Selections

8 oz USDA Prime Filet Mignon Roasted Chicken Faroe Island Salmon Seasonal Vegetable Risotto (Also Available As Vegan)

Family Style Side Dishes

(Please select two) Whipped Potatoes Mac 'n Cheese Creamed Spinach Grilled Asparagus

Dessert

Chef's Selection Coffee and Hot Tea Service

\$99.00 per person

Please add Sales Tax, Administrative Fee and Gratuity

300 N. LaSalle, Chicago IL 60654 (P) 312.329.1800 (F) 312.624.9521 www.ChicagoCutSteakhouse.com



PRIVATE DINING LUNCH MENU

Minimum 25 pieces per selec Priced per piece	stion
Seasonal Bruschetta	\$4.00
Caprese Skewer	\$4.00
Mini Baked Potato	\$4.00
Ham & Cheese Gougeres	\$4.00
Smoked Chicken Salad	\$5.00
Neuske Bacon Skewer	\$5.00
Lamb Chop Lollipop	\$5.00
Tuna Tartare in a Cucumber Cup	\$5.00
Mini Steak "Taco"	\$5.00
Mini Maryland Crab Cake	\$6.00
Seared Tuna Wonton	\$6.00
NY Strip Kebab	\$6.00
Mini Prime Burgers	\$6.00
Lobstercargot Crostini	\$7.00
USDA Prime Filet Slider	\$7.00
Cajun Dusted Shrimp	\$8.00



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