

APPETIZERS

LOBSTERCARGOT	42
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	25
TUNA TARTARE *	32
MARYLAND CRABCAKE	34
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	31
FILET SLIDERS	26
BURGER SLIDERS	21
CRAB & AVOCADO	39

SHELLFISH

JUMBO SHRIMP COCKTAIL *	32
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	28
1/2 DZ. WEST COAST *	28

SALADS

WEDGE SALAD	27
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	22
HEIRLOOM TOMATO & BURRATA	29
CAESAR *	21
HOUSE SALAD	16



SOUP

SPLIT PEA	Cup / Bowl	13/15
GAZPACHO		13/15
SOUP OF THE DAY		13/15
FRENCH ONION		18

SIDES

TRUFFLED SCALLOPED POTATOES WITH PANCETTA	24
HASH BROWNS	22
ADD JALAPEÑO & CHEDDAR	30
HOUSE MADE FRENCH FRIES	16
ADD PARMESAN TRUFFLE	22
WHIPPED POTATOES	16
MAC 'N CHEESE	16
LOBSTER MAC 'N CHEESE	34
BRUSSEL SPROUTS	18
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	20
SAUTÉED OR STEAMED	
ASPARAGUS	20
GRILLED OR STEAMED	
SPINACH	17
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	18
CREAMED SPINACH	19
MUSHROOMS	19
SHIITAKE & CREMINI	
GREEN BEANS TERIYAKI	17

DESSERTS

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.

CHICAGO CUT
STEAKHOUSE

USDA PRIME FILET MIGNON

CENTER BARREL CUT (8OZ) *	69
BONE-IN FILET (16OZ) *	99

FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE (26OZ) *	88
MARINATED CAJUN RIB EYE (26OZ) *	94
DELMONICO (14OZ) *	72
NY STRIP (14OZ) *	77
KANSAS CITY STRIP (16OZ) *	84
PORTERHOUSE (24OZ) *	99

LAND & SEA *

8 OZ. FILET & 2 TRISTAN LOBSTER TAILS	109
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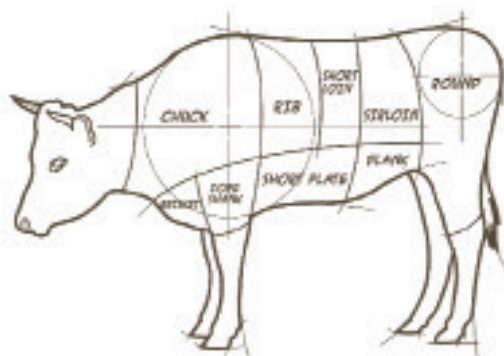
ADDITIONS

OSCAR	27
CONLON FARMS MAYTAG	11
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	4
AU POIVRE	8
CAJUN SPICE	4
TRUFFLE SALT	8
CREAMY HORSE RADISH	6
VELASCO SAUCE	8
BÉARNAISE	4
HOLLANDAISE *	4

“THE HOLY GRAIL”

- The Chicago Tribune

BONE-IN-PRIME RIB (32OZ) *	99
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WE SERVE CERTIFIED USDA 100%
PRIME BEEF DRY AGED FOR
35 DAYS & 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	66
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
ALASKAN HALIBUT	52
LEMON DILL BUTTER	
TRISTAN TRIO LOBSTER TAILS	60
NEW ZEALAND KING SALMON *	54
BLOOD ORANGE, MEYER LEMON CITRUS GLAZE CEDAR PLANK	
GRILLED MEDITERRANEAN BRANZINO	48
VIERGE SAUCE PROVENCAL	
DOVER SOLE	75

CHICAGO CUT FAVORITES

COLORADO DOUBLE CUT	79
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	43
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	37
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	31
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	26
CHICKEN PARMIGIANA	33

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