

CHICAGO CUT

STEAKHOUSE

APPETIZERS

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|---|----|
| LOBSTERCARGOT | 40 |
| MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS | |
| NUESKE BACON - TRIPLE CUT | 23 |
| TUNA TARTARE * | 30 |
| FILET SLIDERS | 24 |
| BURGER SLIDERS | 19 |
| CRAB & AVOCADO | 37 |

SOUP

| | |
|------------------|-------|
| SPLIT PEA | 12/14 |
| BUTTERNUT SQUASH | 12/14 |
| SOUP OF THE DAY | 12/14 |
| FRENCH ONION | 17 |

SALADS

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|------------------------------------|----|
| WEDGE SALAD | 25 |
| BACON LARDONS & MAYTAG BLUE CHEESE | |
| CAESAR SALAD * | 19 |
| HOUSE SALAD | 15 |
| KALE & QUINOA | 21 |
| HEIRLOOM TOMATO & BURRATA | 27 |

LARGE SALADS

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|-------------------------|-------|
| AHI TUNA SALAD* | 45 |
| SEAFOOD SALAD * | 41 |
| LOBSTER SALAD | 30/60 |
| COBB SALAD WITH CHICKEN | 30 |
| STEAK SALAD * | 40 |

SANDWICHES

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|---------------------------------|----|
| STEAK SANDWICH * | 35 |
| BURGER USDA PRIME * | 24 |
| GROUPE SANDWICH - CAJUN DUSTED | 28 |
| CLASSIC TURKEY CLUB | 23 |
| MAINE LOBSTER ROLL | 39 |
| GROUPE TACOS - CAJUN DUSTED (3) | 27 |

PRIME STEAKS

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE.

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| FILET MIGNON (8 OZ.) | 65 |
| NY STRIP (14 OZ.) | 73 |
| BONE-IN RIBEYE (26 OZ.) | 84 |
| BONE-IN FILET (16 OZ.) | 93 |
| PORTERHOUSE (24 OZ.) | 93 |

Cup/Bowl

12/14
12/14
12/14
17

25

19

15

21

27

45

41

30/60

30

40

35

24

28

23

39

27

SHELLFISH

| | |
|-----------------------|----|
| JUMBO SHRIMP COCKTAIL | 30 |
| HALF SHELL OYSTERS * | |
| 1/2 DZ. EAST COAST * | 26 |
| 1/2 DZ. WEST COAST * | 26 |

STEAK ENTRÉES

| | |
|------------------|----|
| FILET MEDALLIONS | 43 |
| STEAK FRITES | 43 |

SEAFOOD

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| GRILLED FAROE ISLAND SALMON * | 46 |
| WHITE MISO GLAZE, GINGER, SHIITAKE MUSHROOMS, TERIYAKI | |
| MARYLAND CRABCAKES | 39 |
| SPINACH SALAD & LEMON REMOULADE | |
| GRILLED MEDITERRANEAN BRANZINO | 46 |
| OLIVE OIL, LEMON CAPER, PETITE GREEK SALAD | |
| CHILEAN SEA BASS | 62 |
| MISO GLAZE, YUZU SAUCE & SPINACH | |
| NANTUCKET SCALLOPS | MKT |
| PAN SEARED, SAUTÉED SPINACH, LEMON BUTTER | |
| DOVER SOLE | 75 |

SIDES

| | |
|----------------------------------|----|
| HOUSE MADE FRENCH FRIES | 15 |
| ADD PARMESAN TRUFFLE | 21 |
| WHIPPED POTATOES | 15 |
| BRUSSEL SPROUTS | 17 |
| WITH BACON LARDONS & MAPLE SYRUP | |
| BROCCOLI | 16 |
| SAUTÉED OR STEAMED | |
| ASPARAGUS | 19 |
| GRILLED OR STEAMED | |
| SPINACH | 16 |
| SAUTÉED OR STEAMED | |
| FRESH SHUCKED CORN | 17 |
| CREAMED SPINACH | 18 |
| GREEN BEANS TERIYAKI | 16 |

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.

2-26-2024