

CHICAGO CUT

STEAKHOUSE



300 N. LASALLE, CHICAGO IL 60654 | P: 312.329.1800 | F: 312.624.9521

WWW.CHICAGOCUTSTEAKHOUSE.COM



PRIVATE PARTIES & SPECIAL EVENTS

Featuring 3 versatile spaces with capacities for 16, 24 and 60 guests, movable walls allow for bigger groups to gather. Spectacular Chicago River & Skyline views. Dedicated & personalized private dining experience.

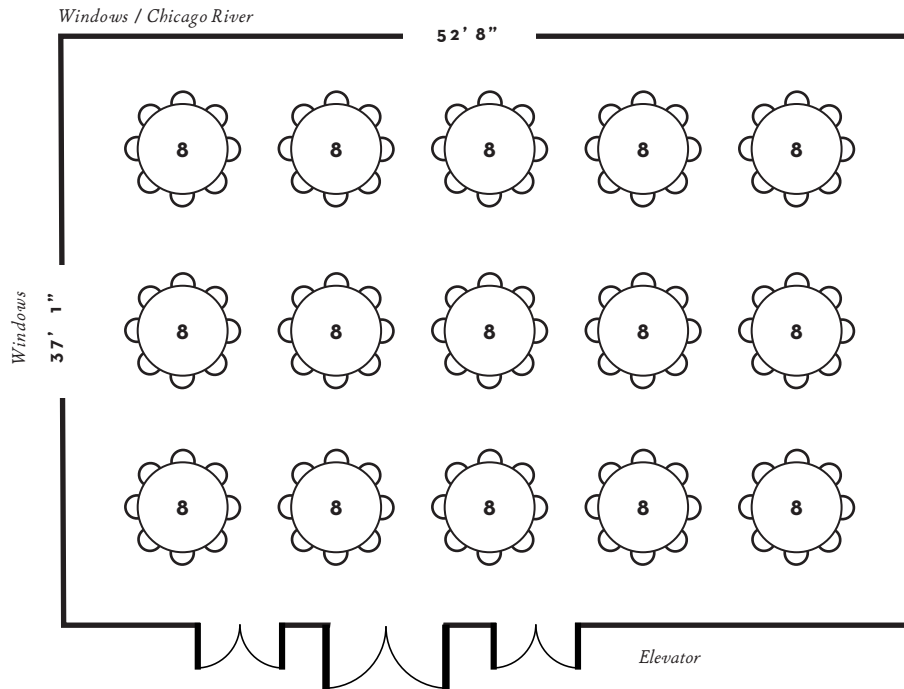


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STEAKHOUSE

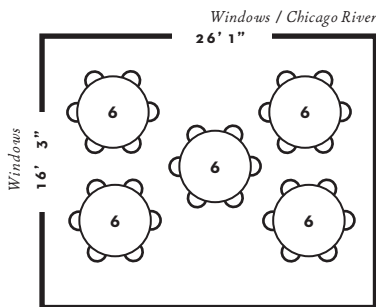
FULL EVENT SPACE

Seated 120 | Reception 150



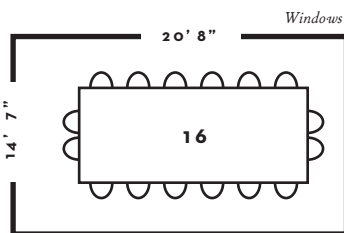
SONOMA

Seated 30 | Reception 40



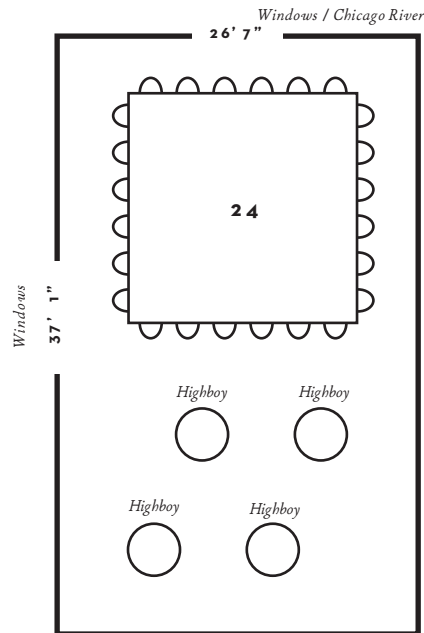
NAPA

Seated 16 | Reception 20



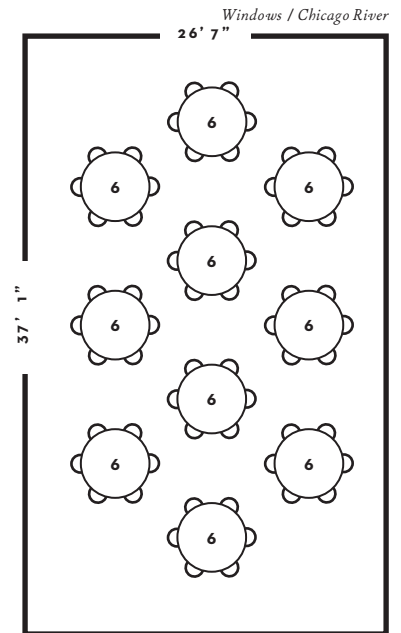
SONOMA / NAPA

Seated 60 | Reception 80



BORDEAUX

Seated 60 | Reception 80



FIRST COURSE SELECTION

(Please select two)

Soup of the Day

Mixed Field Greens Salad

Caesar Salad

ENTRÉE SELECTION

8 oz USDA Prime Filet Mignon

New Zealand King Salmon

Roasted Chicken

Seasonal Vegetable Risotto

(Also available as vegan)

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes

Mac 'n Cheese

Grilled Asparagus

Creamed Spinach

DESSERT

Chef's Selection

Coffee and Hot Tea Service

132.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

FIRST COURSE SELECTION

(Please select two)

Soup of the Day
Lollipop Lamb Chops
Jumbo Lump Crab Cake
Mixed Field Greens Salad
Caesar Salad

ENTRÉE SELECTION

8 oz USDA Prime Filet Mignon
14 oz Prime Delmonico
New Zealand King Salmon
Roasted Chicken
Seasonal Vegetable Risotto
(Also available as vegan)

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes	Creamed Spinach
Hash Browns	Green Beans Almondine
Mac 'n Cheese	Shiitake & Cremini Mushrooms
Grilled Asparagus	

DESSERT

Chef's Selection
Coffee and Hot Tea Service

157.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

APPETIZER

Shellfish Bouquet
chilled baby lobster, east coast oysters, ceviche, shrimp cocktail, traditional sauces

SECOND COURSE SELECTION

(Please select two)

Soup of the Day
Mixed Field Greens Salad
Caesar Salad

ENTRÉE SELECTION

10 oz Prime Filet Mignon	Chilean Sea Bass
14 oz Prime New York Strip	Roasted Chicken
14 oz Prime Delmonico	Seasonal Vegetable Risotto
Yellow Fin Tuna	<i>(Also available as vegan)</i>

FAMILY STYLE SIDE DISHES

(Please select two)

Whipped Potatoes	Creamed Spinach
Hash Browns	Green Beans Almondine
Mac 'n Cheese	Shiitake & Cremini Mushrooms
Grilled Asparagus	

DESSERT

Chef's Selection
Coffee and Hot Tea Service

210.00 PER PERSON

Please add Sales Tax, Administrative Fee and Gratuity

PRIVATE DINING HORS D'OEUVRES MENU

Jumbo Shrimp Cocktail	8.50
USDA Prime Filet Slider	8.50
Lobstercargot Crostini	7.50
NY Strip Kebab	6.50
Prime Burger Slider	6.50
Cajun Dusted Shrimp	8.50
Lollipop Lamb Chops	5.50
Seared Tuna Wonton	6.50
Mini Maryland Crab Cake	6.50
Tuna Tartare	5.50
Jones Bacon Skewer	5.50
Caprese Skewer	4.50
Stuffed Mushroom Caps	5.00
Seasonal Bruschetta	4.50
Mini Baked Potato	4.50
Mini Steak Taco	5.50
Maguro Bites	6.50
Mini Lobster Rolls	10.50
Hot Chicken Sliders	4.50
Beef Wellington Bites	6.50
Crab & Avocado Bites	8.50
Ceviche Cups	6.50