

## APPETIZERS

<b>LOBSTERSCARGOT</b>	34
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
<b>NUESKE BACON - TRIPLE CUT</b>	19
<b>TUNA TARTARE *</b>	24
<b>CRAB &amp; AVOCADO *</b>	24
<b>BAKED BLUE CRABCAKE</b>	27
SPINACH SALAD & LEMON REMOULADE	
<b>LOLLIPOP LAMB CHOPS</b>	24
<b>FILET SLIDERS</b>	16
<b>SCALLOPS WRAPPED IN BACON</b>	25

## SHELLFISH

<b>JUMBO SHRIMP COCKTAIL *</b>	26
<b>HALF SHELL OYSTERS *</b>	
1/2 DZ. EAST COAST *	20
1/2 DZ. WEST COAST *	20
<b>1/2 LB ALASKAN KING CRAB</b>	45
<b>1 1/4 LB ALASKAN KING CRAB</b>	99

## SALADS

<b>WEDGE SALAD</b>	20
BACON LARDONS & MAYTAG BLEU CHEESE	
<b>KALE &amp; QUINOA</b>	16
<b>HEIRLOOM TOMATO &amp; BURRATA</b>	22
<b>CAESAR *</b>	15
<b>HOUSE SALAD</b>	12



## SOUP

<b>CORN &amp; CRAB CHOWDER</b>	Cup / Bowl	11/14
<b>GAZPACHO</b>		9/12
<b>SOUP OF THE DAY</b>		9/12

## SIDES

<b>TRUFFLED SCALLOPED POTATOES</b>	18
<b>HASH BROWNS</b>	16
ADD JALAPEÑO & CHEDDAR	22
<b>HOUSE MADE FRENCH FRIES</b>	12
ADD PARMESAN TRUFFLE	17
<b>WHIPPED POTATOES</b>	12
<b>MAC 'N CHEESE</b>	12
<b>LOBSTER MAC 'N CHEESE</b>	27
<b>BRUSSEL SPROUTS</b>	14
WITH BACON LARDONS & MAPLE SYRUP	
<b>BROCCOLI</b>	12
SAUTÉED OR STEAMED	
<b>ASPARAGUS</b>	15
GRILLED OR STEAMED	
<b>SPINACH</b>	12
SAUTÉED OR STEAMED	
<b>FRESH SHUCKED CORN</b>	13
<b>CREAMED SPINACH</b>	15
<b>MUSHROOMS</b>	15
SHIITAKE & CREMINI	
<b>FRENCH GREEN BEANS ALMONDINE</b>	12

## 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.

### WELCOME!

To maintain a safe dining environment & accommodate upcoming reservations, we have allotted a 1.5 hour limit for your dining experience. Thank you!

**CHICAGO CUT**  
STEAKHOUSE

SUNDAY - THURSDAY 11 AM - 10 PM  
FRIDAY & SATURDAY 11 AM - 11 PM

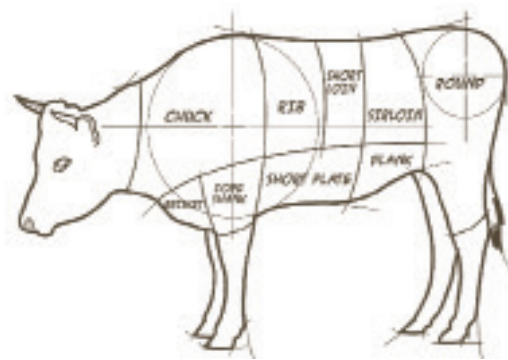
<b>USDA PRIME FILET MIGNON</b>	
CENTER BARREL CUT (8OZ) *	56
BONE-IN FILET *	77

<b>“THE HOLY GRAIL”</b>	
<i>- The Chicago Tribune</i>	
BONE-IN-PRIME RIB *	77

<b>SEAFOOD</b>	
CHILEAN SEA BASS	53
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	38
MUSTARD GLAZE	
WALLEYE PIKE *	45
ALMOND PARMESAN CRUST	
DOVER SOLE	MKT
ALASKAN KING CRAB LEGS	
1/2 LB.	45
1 1/4 LB.	99

**FROM OUR DRY AGING ROOM  
USDA PRIME BEEF**

BONE-IN RIB EYE *	74
MARINATED CAJUN RIB EYE *	77
DELMONICO *	58
NY STRIP *	63
KANSAS CITY STRIP *	69
PORTERHOUSE *	80



<b>LAND &amp; SEA *</b>	
8 OZ. FILET & 2 LOBSTER TAILS	80
8 OZ. FILET & 2 SCALLOPS	76
8 OZ. FILET & 1/2 LB CRAB	96

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

<b>CHICAGO CUT FAVORITES</b>	
COLORADO DOUBLE CUT	65
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	32
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	29
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	25
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	19
CHICKEN PARMIGIANA	30

**ADDITIONS**

OSCAR	25
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	10
ZESTY STEAK SAUCE	3
AU POIVRE	6
CAJUN SPICE	3
TRUFFLE SALT	5
CREAMY HORSE RADISH	5
VELASCO SAUCE	5
BÉARNAISE	3
HOLLANDAISE *	3

**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

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