

## APPETIZERS

LOBSTERCARGOT	40
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	23
TUNA TARTARE *	30
MARYLAND CRABCAKE	32
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	29
FILET SLIDERS	24
BURGER SLIDERS	19
CRAB & AVOCADO	37

## SHELLFISH

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

## SALADS

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



## SOUP

	Cup / Bowl
SPLIT PEA	12/14
BUTTERNUT SQUASH	12/14
SOUP OF THE DAY	12/14
FRENCH ONION	17

## SIDES

TRUFFLED SCALLOPED POTATOES WITH PANCETTA	23
HASH BROWNS	21
ADD JALAPEÑO & CHEDDAR	28
HOUSE MADE FRENCH FRIES	15
ADD PARMESAN TRUFFLE	21
WHIPPED POTATOES	15
MAC 'N CHEESE	15
LOBSTER MAC 'N CHEESE	32
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
MUSHROOMS	18
SHIITAKE & CREMINI	
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.

**CHICAGO CUT**  
STEAKHOUSE

### USDA PRIME FILET MIGNON

CENTER BARREL CUT (8OZ) *	65
BONE-IN FILET (16OZ) *	93

### FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE (26OZ) *	84
MARINATED CAJUN RIB EYE (26OZ) *	89
DELMONICO (14OZ) *	68
NY STRIP (14OZ) *	73
KANSAS CITY STRIP (16OZ) *	80
PORTERHOUSE (24OZ) *	93

### LAND & SEA \*

8 OZ. FILET & 2 TRISTAN LOBSTER TAILS	103
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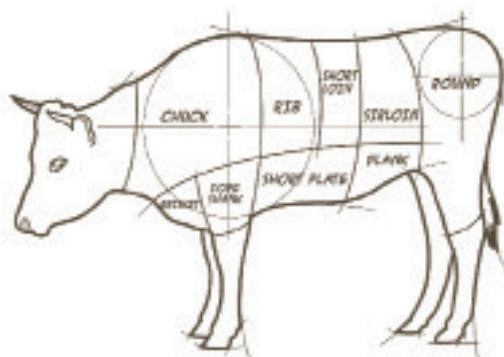
### ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG	10
BLEU CHEESE FONDUE	
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY HORSERADISH	5
VELASCO SAUCE	7
BÉARNAISE	3
HOLLANDAISE *	3

### “THE HOLY GRAIL”

- The Chicago Tribune

BONE-IN-PRIME RIB (32OZ) *	95
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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	62
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
NANTUCKET SCALLOPS	MKT
PAN SEARED, SAUTÉED SPINACH, LEMON BUTTER	
TRISTAN TRIO LOBSTER TAILS	57
GRILLED FAROE ISLAND SALMON *	46
WHITE MISO GLAZE, GINGER, SHIITAKE MUSHROOMS, TERIYAKI	
GRILLED MEDITERRANEAN BRANZINO	46
VIERGE SAUCE PROVENCAL	
DOVER SOLE	75

### CHICAGO CUT FAVORITES

COLORADO DOUBLE CUT	75
LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8OZ)	41
WITH SAUTÉED ONIONS	
HALF ROASTED FREE RANGE CHICKEN	35
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	29
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	24
CHICKEN PARMIGIANA	33

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