

Appetizer

LOBSTERSCARGOT	29
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH MELTED HAVARTI AND CROSTINIS	
NUESKE BACON - TRIPLE CUT	19
TUNA TARTARE	21
SEARED SEA SCALLOPS	21
CRAB & AVOCADO	21
ROASTED FOIE GRAS	25
PISTACHIO BREAD PUDDING, APPLE CARAMEL, SOUR CHERRY SAUCE	
JUMBO LUMP CRABCAKE	21
LOLLIPOP LAMB CHOPS	19
PRIME BEEF SLIDERS	15

Shellfish

JUMBO SHRIMP COCKTAIL	23
ICED HALF SHELL OYSTERS	
1/2 DOZEN EAST COAST	19
1/2 DOZEN WEST COAST	19
CHILLED BABY LOBSTER COCKTAIL	
HALF /WHOLE	15/30
JUMBO LUMP CRAB COCKTAIL	19



Soup

SOUP OF THE DAY	Cup / Bowl	MKT
SPLIT PEA		6/9
CHICAGO CUT FRENCH AU GRATIN		11

Salad

LOBSTER	21
BURRATA & VINE RIPENED TOMATOES	19
ICEBERG WEDGE	16
BACON LARDON, MAYTAG BLEU CHEESE	
BEET SALAD	16
CCS CHOPPED	18
KALE & QUINOA	11
CAESAR	12
MIXED FIELD GREENS	9

Shellfish Bouquet

1/2 LOBSTER, 1 SHRIMP,
2PC. ALASKAN KING CRAB BITES, 1 OYSTER

35 PER PERSON

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

Breakfast - Lunch - Brunch - Dinner
312.329.1800

CHICAGO CUT
STEAKHOUSE

Monday - Friday 7:00am - 2:00am
Saturday & Sunday 10:00am - 2:00am

Today's Fish

CHILEAN SEA BASS	47
SAKE GLAZE, YUZU CREAM SAUCE, BABY BOK CHOY	
FAROE ISLAND SCOTTISH SALMON	34
BRAISED RED CABBAGE, ROMANESCO	
TUNA - SUSHI GRADE YELLOWFIN	44
SOY MUSTARD, BEURRE BLANC, SHIITAKE MUSHROOMS, ROASTED RED PEPPER	
FRESH DUTCH DOVER SOLE MEUNIERE	59
MARKET AVAILABILITY	
TRISTAN TRIO LOBSTER TAILS	47
ALASKAN KING CRAB LEGS	PER LB. 69
SURF & TURF	85
PETITE FILET, LOBSTER TAILS OR CRAB LEGS	
LOCAL CATCH OF THE DAY	MP

Chicago Favorites

MARINATED SKIRT STEAK	27
SAUTÉED ONIONS	
IOWA PORK CHOP	29
PINEAPPLE MUSTARD GLAZED, SAUERKRAUT, FIRECRACKER APPLESAUCE	
COLORADO DOUBLE CUT LAMB CHOPS	52
ESPELETTE SPICED YOGURT	
ROASTED CHICKEN	22
CHICKEN SHERRY JUS	
GRILLED VEGETABLE PLATTER	18
SEASONAL SELECTIONS, EVOO, BALSAMIC VINEGAR	
BBQ RIBS (CHICAGO CUT STYLE)	25
CHICKEN BLT	16
CHICAGO CUT PRIME BURGER	16
CHICKEN PARMIGIANA	24



USDA PRIME FILET MIGNON

CENTER BARREL CUT (6OZ)	40
CENTER BARREL CUT (8OZ)	49
CENTER BARREL CUT (10OZ)	57
CHICAGO CUT BONE-IN FILET	
WHEN AVAILABLE	

FROM OUR DRY AGING ROOM USDA PRIME BEEF

BONE-IN RIB EYE	67
MARINATED CAJUN RIB EYE	69
DELMONICO	49
NY STRIP	55
BONE-IN NY STRIP	61
PORTERHOUSE	69

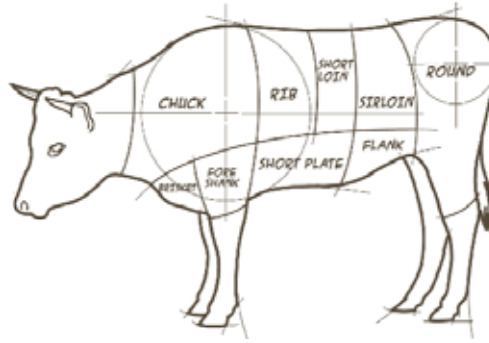
"THE HOLY GRAIL"

- The Chicago Tribune

BONE-IN-PRIME RIB	69
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DOUBLE CUTS

PORTERHOUSE	135
BONE-IN RIBEYE	123



Chicago Cut Steakhouse is proud to serve only hand selected Certified USDA 100% Prime Beef dry aged for 35 days and butchered on site.

ADDITIONS

OSCAR	23
FOIE GRAS	25
CONLON FARMS MAYTAG	6
BLEU CHEESE FONDUE	
AU POIVRE	3
CAJUN SPICE	2
VELASCO	5
TRUFFLE SALT	2
CREAMY HORSERADISH	2
BÉARNAISE	2
HOLLANDAISE	2

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

VEGETABLES

ASPARAGUS GRILLED OR STEAMED	13
MIXED MUSHROOMS SHIITAKE & CRIMINI	13
SAUTÉED SPINACH & BROCCOLI EXTRA VIRGIN OLIVE OIL & GARLIC	11
FRESH SHUCKED CORN	11
BRUSSELS SPROUTS NUESKE BACON & PARMESAN CHEESE	11
FRENCH GREEN BEANS ALMONDINE	10
ONION RINGS	10
SPINACH SAUTÉED OR STEAMED	10
CREAMED SPINACH	13
STEAMED BROCCOLI	10
Potatoes	
TRUFFLE SCALLOPED POTATOES	16
WHIPPED POTATOES	10
HASH BROWNS	12
BAKED POTATO	9
HOUSE MADE FRENCH FRIES	10
MAC 'N CHEESE	10
LOBSTER MAC 'N CHEESE	22
CRAB MAC 'N CHEESE	21

CHICAGO CUT
STEAKHOUSE