

# CHICAGO STEAKHOUSE

## APPETIZERS

### **\*BEEF CARPACCIO 33**

Shaved Tenderloin, Black Truffle, Capers, Chive Oil

### **CHILLED SEAFOOD PLATTER 72**

Lobster, Oysters, Gulf Shrimp, Clams, Mussels  
with Cocktail Sauce & Horseradish

### **\*TUNA TARTARE 31**

Ahi, Mango Salsa, English Cucumber,  
Avocado, Honey Ginger Ponzu

### **SHRIMP COCKTAIL 25**

Chilled Butter Poached Shrimp, Cocktail Sauce, Pesto

### **CRAB CAKE 27**

Colossal Lump Crab, Creole Style Remoulade

### **LOBSTER TEMPURA 31**

Soy-Ginger Dipping Sauce

### **CHARCUTERIE BOARD 28**

Assorted Meats, Assorted Cheeses,  
Orange Chutney, Red Pepper Jelly

## SOUPS & SALADS

### **FRENCH ONION SOUP GRATINÉE 9**

Caramelized Onions, Provolone Cheese

### **LOBSTER BISQUE 12**

Chive Oil, Maine Lobster

### **SOUP OF THE DAY MP**

### **WEDGE SALAD 13**

Baby Iceberg, Bleu Cheese Dressing,  
Grape Tomatoes, Smoked Bacon, Pickled Onions

### **TOMATO & MOZZARELLA 13**

Heirloom Tomatoes, Fresh Mozzarella, Red Onions,  
Aged Balsamic, Extra-Virgin Olive Oil, Basil Pesto

### **TRADITIONAL CAESAR 12**

Romaine Hearts, Parmesan Cheese, Anchovies,  
Tomatoes, Croutons, House-made Caesar Dressing

# STEAKS & CHOPS

Steaks Garnished with House Bordelaise

**\*FILET MIGNON**  
6 OZ, 45 / 10 OZ, 55

**\*PRIME NEW YORK STRIP**  
14 OZ, 53

**\*RACK OF LAMB 48**  
Mustard Herb Crust,  
Baby Carrots,  
Red Wine Demi-Glace

**\*BONE-IN RIBEYE**  
20 OZ, 61

**\*PORTERHOUSE**  
24 OZ, 52

**DOUBLE BONE PORK CHOP 42**  
Cacio e Pepe Brussels Sprouts,  
Port Reduction, Bacon Jam

## CHICAGO SPECIALTIES

**DUCK À L'ORANGE 47**  
Sweet Potato Puree,  
Grilled Asparagus, Bigarade  
Sauce

**BONE-IN CHICKEN BREAST 41**  
Brussels Sprouts Hash, Honey  
Bourbon Gastrique

## SEAFOOD

**CHILEAN SEA BASS 48**  
Pan-Seared Sea Bass, Spinach & Tomato Risotto,  
Saffron Cream Sauce

**\*SESAME ENCRUSTED TUNA 45**  
Seared Tuna, Rice Noodles, Pineapple Relish,  
Avocado, Honey Ginger Ponzu

**TWIN LOBSTER TAILS MP**  
Steamed or Broiled, 12 oz Cold Water Lobster Tails

**\*ATLANTIC SALMON 41**  
Green Pea Risotto, Lemon Dill Beurre Blanc

**BLACKENED RED FISH 47**  
Sweet Corn Puree, Broccolini

**TROUT AMANDINE 42**  
Rainbow Trout, Toasted Almonds,  
Meunière Infused Shrimp, Hollandaise Sauce

### ACCOMPANIMENTS

Sauté Crab & Shrimp 23  
Béarnaise 2  
Bleu Cheese 4  
Lobster Tail MP

### STARCHES

Lobster Mac 'n Cheese 18  
*Smoked Gouda, White Cheddar,  
Gruyere, Bacon*  
Yukon Mashed Potato 9  
Baked Potato 9  
House Cut Fries 12  
Twice Baked Potato 12

### VEGETABLES

Creamed Spinach 10  
*Applewood Smoked Bacon*  
Wild Mushrooms 10  
Asparagus 10  
Broccolini 10  
Cauliflower Rice 10  
Honey Roasted Carrots 10