CHICAGO STEAKHOUSE

Appetizers

DUCK WONTON TOWER 26
Marinated duck breast with aromatic vegetables and spicy mustard sauce

SEARED SEA SCALLOPS 30
Seared sea scallops, Ancho hot sauce, lemon thyme chutney

LOBSTER TEMPURA 36
Soy-ginger dipping sauce

BACON STEAKS 31
Candied thick cut bacon with honey Sriracha, sesame soy, KC pepper rub, southwest rub, tomato chutney, apple saffron gel

CLASSIC SHRIMP COCKTAIL 25
Wine-spiced poached prawns served with shishito peppers, cocktail sauce

JUMBO LUMP CRAB CAKES 29
Colossal and lump crab meat, with yuzu aioli, micro greens

CHARBROILED BUFFALO OYSTERS 30
Charboiled in the shell with Maytag blue cheese, house hot sauce, panko bread crumbs

AHI TUNA 28
Ahi tuna with a sesame crust, served with cucumber salad, pickled ginger, wasabi sauce

Soup & Salad

FRENCH ONION GRATINÉE 11
Caramelized onions, hearty broth, provolone cheese, herbs

WEDGE SALAD 16
Baby iceberg head, Maytag blue cheese, crispy bacon, heirloom tomato, chive

HEIRLOOM TOMATO SALAD 15
Pickled red onion, creamy burrata, micro-arugula and basil mint dressing

LOBSTER BISQUE 15
Chive oil, lobster, chives, rich stock

STEAKHOUSE SOUP 16
Shaved prime rib, potatoes, veggies, crispy onions

GRILLED CAESAR 15
Grilled romaine, caesar dressing, chile croutons, anchovy, parmesan crisp

GREEK SALAD 15
Steakhouse mix, creamy basil mint dressing, black olives, feta cheese, roma tomatoes

Chicago Specialties

BONE-IN CHICKEN BREAST 45
Garlic marinated chicken, creamy mashed potatoes, ratatouille, citrus butter sauce

BERKSHIRE TOMAHAWK PORK CHOP 45
Long bone pork chop, sweet potato and apple hash, apple reduction sauce, cinnamon butter

ROCKIES LAMB RACK 60
Mushroom risotto, sauteed spinach, rosemary demi-glaze

BRAISED SHORT RIBS 47
Braised short rib, Korean mustard sauce, wasabi mashed potatoes, tempura onion ring

BRAISED VEAL OSSO BUCCO 45
Marinated and slow braised veal, au jus, herb mashed potatoes, charred broccolini

*Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry, or shellfish) reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

CHICAGO
STEAKHOUSE

Prime Steaks & Chops

FILET MIGNON 54/62
6 oz. / 10 oz.

NEW YORK STRIP 60
14 oz.

BONE-IN RIBEYE 79
20 oz.

PORTERHOUSE 71
24 oz.

PRIME TOMAHAWK RIBEYE 195
40 oz.

PRIME RIB 49
14 oz. Friday and Saturday only
Limited availability

Steaks Enhancers

BEARNAISE	5	MUSHROOM BORDELAISE	5
BLUE CHEESE	5	BLACK GARLIC CRUST	5
CRAB OSCAR	17	TRUFFLE PARM CRUST	10
LOBSTER OSCAR	20	SHRIMP SCAMPI	18
LOBSTER TAIL	MP		

Seafood

CHILEAN SEA BASS 65
Seared sea bass, citrus beurre blanc sauce, blistered tomatoes, risotto milanese

TWIN LOBSTER TAILS MP
Steamed, or broiled, 12 oz. cold water lobster tails

ATLANTIC SALMON 47
Atlantic salmon, moscato d'asti shallot reduction, spinach and tomato risotto

SEARED BLACK PEPPER CRUSTED TUNA STEAK 48
Served with a cilantro lime essence and julienne of fresh garden vegetables

CHICAGO SEAFOOD PASTA 45
A combination of crabmeat, crawfish, shrimp and andouille sausage sauteed then blended into a blackened cream sauce served atop bucatini pasta

Side Items

LOBSTER MAC & CHEESE 27

TWICE BAKED POTATO 12

SAUTEED SPRING VEGETABLES 11

BROCCOLINI 11

BRUSSEL SPROUTS 11

ASPARAGUS 11

CREAMED SPINACH & ARTICHOKE 11

ROASTED MUSHROOMS 11

BOURSIN MASHED POTATOES 11

BAKED POTATO 11

PARMESAN TRUFFLE FINGERLINGS 11

BAKED SWEET POTATOES 11

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