

CHICAGO STEAKHOUSE

APPETIZERS

Duck Won Ton Tower 24

Grilled Juicy Duck Breast with aromatic Vegetables and Spicy Mustard Sauce

Seared Sea Scallops 25

Seared Sea Scallops with a Roasted Red Pepper Coulis

Bacon Steaks 21

Candied Thick Cut Bacon, served over Field Greens with a White French Dressing

Classic Shrimp Cocktail 25

Imported Poached Prawns. Served with Cocktail Sauce

Crab Cakes 27

Lump Crab meat, with a Creamy Dijon Mustard Sauce, Micro Greens

Lobster Tempura 36

Soy-Ginger Dipping Sauce

Charbroiled Oysters 28

Asiago, Lemon, Parsley, butter, garlic, Charbroiled in the shell

SOUPS & SALADS

French Onion Gratinee 10

Caramelized Onions, Gruyere Cheese

Lobster Bisque 13

Chive Oil, Maine Lobster

Wedge Salad 13

Baby Iceberg Head, Blue Cheese, Crispy Bacon, Heirloom Tomato

Heirloom Tomato Salad 13

Pickled Red Onion, Goat Cheese, Micro-Arugula and Basil Mint Dressing

Roasted Beet and Berry Summer Salad 13

Roasted Red and Golden Beets, Strawberries, Black Berries, Walnuts, Fetta Cheese. Citrus Vinaigrette

Traditional Caesar Salad 13

Romaine Lettuce Hearts, Caesar Dressing, Focaccia croutons, anchovy, Parmesan Tuile

*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.

STEAKS & CHOPS

Filet Mignon, 6oz. / 10oz	50/62
New York Strip, 14oz.	59
Bone-In Ribeye, 20oz.	70
Porterhouse, 24oz	62

Prime Rib 14oz. Friday & Saturday Only Limited Availability **44**

Double Bone Domestic Lamb Chops	48
Mushroom Risotto, sauteed spinach, rosemary demi-glaze	
14 oz. Long Bone Veal Chop Saltimbocca Style	78
Topped with Fresh Sage, Prosciutto Ham, and Provolone Cheese	
Berkshire Tomahawk Pork Chop	36
Served with an apple brandy sauce and fresh Granny Smith apples	

Steak Enhancers

Oscar 15/ Bearnaise 5/ Shrimp Scampi 16 / Mushroom Bordelaise 5 / Truffle Butter 10
Blue Cheese 5 / Lobster Tail MP

CHICAGO SPECIALTIES

Chicago Seafood Pasta	42
A combination of Crabmeat, Crawfish, Shrimp and Andouille Sausage sauteed then blended into a Blackened Cream Sauce served atop Bucatini pasta	
Bone-In Chicken Breast	41
Bone in chicken breast, with a Four Cheese tort, and herb Lie Sauce	
Braised Balsamic Barbecue Pork Shank	45
Served with Herb infused Mashed Yukon Gold Mashed Potatoes	

SEAFOOD

Chilean Sea Bass	48
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	41
Atlantic Salmon, Moscato D'Asti shallot reduction, Spinach and Tomato Risotto	
Seared Black Pepper Crusted Tuna Steak	47
Served with a Cilantro Lime Essence and Julienne of fresh garden Vegetables	

Side Dishes

Sauteed Spring Vegetables	11	Broccolini	10	Brussel Sprouts	10
Lobster Mac and Cheese	18			Cabernet Mushrooms	
			10		
Boursin Mashed Potatoes	9			Asparagus	10
		Parmesan Truffle Fingerlings	9		
Baked Potato	9			Creamed Spinach	10
		Twice Baked Potato	15 (Applewood Smoked Bacon)		
		House Cut Fries	12		