

CHICAGO PRIME

ITALIAN

Family Owned & Operated:
Andy-John G. Kalkounos

House Salad or Soup Comes with All Entrees
Pasta fagioli / Minestrone / Soup of the Day

Executive Chef:
Efrain Benitez

APPETIZER

- BRUSCHETTA 15**
crostini, organic roma tomatoes, fresh basil, mozzarella, EVOO
- BAKED GOAT CHEESE DIP 17**
roasted eggplant, marinara & toasted crostini
- CALAMARI 20**
lightly breaded & fried, served with lemon & cocktail sauce
- GF SAUSAGE & PEPPERS 17**
sautéed tri-color organic peppers & in garlic white wine sauce
- GF BLACKENED SCALLOPS 24**
served with honey mustard on a bed of spinach

- GF BEEF CARPACCIO 20**
sliced rare filet, capers, shaved parm, arugula & truffle oil
- GF SHRIMP COCKTAIL 20**
tiger shrimp, cocktail sauce & horseradish
- GF BURRATA PROSCIUTTO 22**
beefsteak tomato, prosciutto di parma & fresh smoked burrata cheese

- SHRIMP DE JONGHE 22**
tiger shrimp in a garlic-butter crust
- BAKED CLAMS 18**
middle-neck clams with butter, garlic & bread crumbs
- PORTOBELLO MUSHROOM AL FORNO 18**
stuffed with bread crumbs, garlic & fontinella cheese over pesto sauce
- CRAB CAKES 22**
over jalapeño remoulade & spring mix
- GF GRILLED STEAK CALMARI 22**
over spring mix & lemon oil caper sauce

SALAD

- CAESAR SALAD Small 8 Large 14**
romaine, Caesar dressing & croutons (add chicken 7)
- EGGPLANT NAPOLEON 20**
crispy layered eggplant, roma tomatoes, ovolini mozzarella, arugula & balsamic glaze
- MEATBALL SALAD 24**
spring mix with vegetables, Italian dressing & two meatballs

- GF STEAK SALAD 27**
4oz. tenderloin, arugula, candied walnuts, craisins, mozzarella onions & balsamic raspberry vinaigrette

- GF ROASTED BEET SALAD 15**
toasted pistachio, goat cheese, & organic citrus vinaigrette
- GF CAPRESE 15**
tomato, mozzarella, basil, balsamic glaze & EVOO
- GF WEDGE SALAD 16**
iceberg lettuce, tomatoes, bacon, hard-boiled egg topped with bleu cheese dressing

PASTA

Ask about GF Pasta

ADD-ONS

- Shrimp 12
Scallop 12
Chicken 7
Meatball 5
Crumbled Sausage 5
Whole Sausage 4

SAUCES

- Marinara / Bolognese / Vodka / Alfredo
Arrabbiata / Pesto / Aglio e Olio

- RIGATONI ALLA VODKA 22**
vodka cream sauce

- GNOCCHI ALLA PESTO 26**
sun-dried tomatoes, pine nuts, arugula & balsamic glaze

- EGGPLANT PARMIGIANA 24**
marinara, mozzarella & artisan parmigiana

- 8 FINGER CAVATELLI 26**
choice of any sauce

- PENNE ARRABBIATA 20**
spicy garlic marinara sauce with crushed chili flakes topped with pecorino Romano

CHICKEN & VEAL

SEAFOOD PASTA

SEAFOOD

- PARMIGIANA CHICKEN 30 VEAL 35**
marinara, mozzarella, & penne pasta
- PICCATA CHICKEN 30 VEAL 35**
lemon white wine sauce, capers & organic vegies of the day
- MARSALA CHICKEN 30 VEAL 35**
marsala wine sauce, mushrooms & garlic mashed potatoes
- GF CHICKEN VESUVIO (Bone-In) 35**
white wine, garlic, peas & roasted potatoes (allow 25 min)
- GRILLED AIRLINE CHICKEN BREAST 27**
with garlic mashed potatoes & lemon sauce
- GF WHOLE BRICK CHICKEN 36**
pan-seared with rosemary & garlic sauce over roasted potatoes & broccolini (allow 25 min)

- LINGUINI WITH CLAMS OR MUSSELS 33**
choice of spicy pomodoro sauce or garlic white wine sauce
- SEAFOOD CARBONARA 39**
pancetta, tiger shrimp, scallops, spaghetti & parmigiana cream sauce
- VOODOO SHRIMP 36**
blackened tiger shrimp, spaghetti, & cajun cream sauce
- ZUPPA DE MARE 55**
seafood variety, diablo sauce with spaghetti & toasted crostini

- WHITE FISH PORTOFINO 34**
sautéed with asparagus, sun-dried tomato, fresh herbs & garlic white wine sauce
- GF SALMON ALFRESCO 35**
tomato topping, grilled asparagus & balsamic glaze
- PRETZEL CRUSTED COD FISH 35**
over wasabi mashed potatoes
- GF AHI TUNA 35**
with sautéed spinach
- BROILED DOVER SOLE 65**
over sautéed vegetables

MEATS & CHOPS

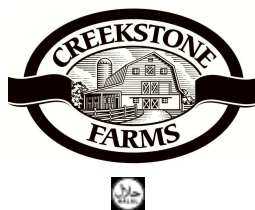
- ADD STEAK TOPPINGS 6**
gorgonzola / de jonghe / peppercorn / jalapeño bleu cheese
- GF 8 oz. PRIME FILET 49**
charbroiled with au jus
- GF 14 oz. PRIME BONE-IN FILET 67**
charbroiled with au jus
- GF 16 oz. PRIME NEW YORK 62**
charbroiled with au jus
- GF 18 oz. PRIME BONE-IN KANSAS CITY 72**
charbroiled with au jus
- GF 24 oz. PRIME RIBEYE 69**
charbroiled with au jus
- GF 24 oz. PRIME T-BONE STEAK 76**
charbroiled with au jus
- GF 38 oz. PRIME TOMAHAWK 130**
charbroiled with au jus

- ADD OSCAR STYLE 15**
jumbo lump crab, asparagus & bearnaise

- GF DRUNKEN FILET 45**
two 4 oz. filets, brandy, mushroom, onion & garlic mashed potatoes

- LAND & SEA 49**
two 4 oz. filets with two gulf tiger shrimp & garlic mashed potatoes

- TRIO FILET 53**
gorgonzola, de jonghe & peppercorn



- ADD 9 oz. LOBSTER TAIL 55**
grilled or broiled

- GF 10 oz. SKIRT STEAK 55**
charbroiled with au jus

- GF 20 oz. BONELESS PRIME RIB 68**
charbroiled with au jus

- GF 16 oz. VEAL CHOP 57**
charbroiled with au jus

- 12 oz. BERKSHIRE PORK CHOPS 35**
calabrese style, sage wine sauce with roasted potatoes

- GF LAMB CHOPS OREGANATO 49**
with garlic mashed potatoes

- GF RACK OF LAMB 55**
with roasted potatoes & broccolini

SIDES

- GF SAUTEED SPINACH 10**
- GF BROCCOLINI 12**
- GF ASPARAGUS 10**
- GF ROASTED BRUSSEL SPROUTS 10**
- GF SAUTEED MUSHROOMS 10**

- MEATBALL 5**
- GF ORGANIC VEGETABLES 9**
- GF FINGERLING POTATOES 7**

- FRENCH FRIES 5**
- SWEET POTATO FRIES 5**
- GF GARLIC MASHED POTATO 5**
- GF BAKED POTATO 5**
- GF SAUSAGE 4**