

CHICAGO PRIME

ITALIAN

Family Owned & Operated:
Andy-John G. Kalkounos

Soup Or House Salad with All Entrees
Pasta Fagioli / Minestrone / Soup of the Day
847-240-1414

Executive Chef:
Efrain Benitez

APPETIZER

BRUSCHETTA 16

crostini, organic roma tomatoes, fresh basil, mozzarella, EVOO

BAKED GOAT CHEESE DIP 18

roasted eggplant, marinara & toasted crostini

CALAMARI 22

lightly breaded & fried, served with lemon & cocktail sauce

GF SAUSAGE & PEPPERS 18

sautéed tri-color organic peppers, in garlic white wine sauce

GF BLACKENED SCALLOPS 26

served with honey mustard on a bed of spinach

SHRIMP DE JONGHE 24

tiger shrimp in a garlic-butter crust

BAKED CLAMS 20

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 24

over jalapeño remoulade & spring mix

GF GRILLED STEAK CALMARI 22

over spring mix & lemon oil caper sauce

SALAD

EGGPLANT NAPOLEON 20

crispy layered eggplant, roma tomatoes, ovolini mozzarella, arugula & balsamic glaze

CPI CHOPPED 24

spring mix, vegetables, Italian dressing

GF CAPRESE 15

tomato, mozzarella, basil, balsamic glaze & EVOO

CAESAR Small 8 Large 14

romaine, Caesar dressing & croutons (add chicken 7)

GF STEAK 27

4oz. tenderloin, arugula, candied walnuts, craisins, mozzarella red onions & balsamic raspberry vinaigrette

GF WEDGE 16

iceberg lettuce, tomatoes, bacon, hard-boiled egg & bleu cheese dressing

PRIME MEATS & CHOPS

GF 24oz BONE-IN "COWBOY CUT" RIBEYE 69

GF 18oz BONE-IN "KANSAS CITY" STRIP 62

GF 24oz PORTERHOUSE 71

GF DRUNKEN FILET 45

two 4oz filets, brandy, mushroom, onion & garlic mashed potatoes

LAND & SEA 49

two 4oz filets with two gulf tiger shrimp & garlic mashed potatoes

TRIO FILET 53

gorgonzola, de jonghe & peppercorn

GF RACK OF LAMB 60

with roasted potatoes & broccolini

ADD OSCAR STYLE 15

jumbo lump crab, asparagus & bearnaise

ADD STEAK TOPPINGS 6

gorgonzola / de jonghe /
peppercorn / jalapeño bleu cheese

ADD 9oz LOBSTER TAIL 55

grilled or broiled



GF 38oz "TOMAHAWK" RIBEYE 140

GF 16oz BONE-IN FILET 75

GF 8oz FILET 49

GF 16oz NY STRIP 68

GF 16oz VEAL CHOP 57

GF 10oz SKIRT STEAK 55

charbroiled with au jus with french fries

12oz BERKSHIRE PORK CHOPS 37

Calabrese style, sage wine sauce with roasted potatoes

GF LAMB CHOPS OREGANATO 55

with garlic mashed potatoes

CHICKEN & VEAL

PARMIGIANA CHICKEN 30 VEAL 38

marinara, mozzarella, & penne pasta

PICCATA: CHICKEN 30 VEAL 38

lemon white wine sauce, capers & organic vegetables

MARSALA: CHICKEN 30 VEAL 38

marsala wine sauce, mushrooms & garlic mashed potatoes

GF WHOLE BRICK CHICKEN 40

pan-seared with rosemary & garlic sauce
over roasted potatoes & broccolini (allow 35 min)

SEAFOOD PASTA

SEAFOOD CARBONARA 41

pancetta, tiger shrimp, scallops, spaghetti & parmigiana cream sauce

VOODOO SHRIMP 36

blackened tiger shrimp, spaghetti,
& cajun cream sauce

LOBSTER RAVIOLI ARETINA 38

pesto sauce, goat cheese & balsamic glaze

ZUPPA DE MARE 55

seafood variety, diablo sauce with spaghetti
& toasted crostini

FISH

BRANZINO PORTOFINO 38

sautéed with asparagus, sun-dried tomatoes,
fresh herbs & garlic white wine sauce

GF SALMON ALFRESCO 38

tomato topping, grilled asparagus & balsamic glaze

COD FISH DIABOLO 38

with angel hair pasta

GF BLACKENED AHI TUNA 38

with beet salad & honey mustard sauce

BROILED DOVER SOLE 65

over sautéed vegetables

PASTA

GF Pasta: Fettuccini, Gnocchi, Penne

RIGATONI ALLA VODKA 22

vodka cream sauce

MEAT LASAGNA 26

layers of imported artisan cheese & bolognese

GNOCCHI ALLA PESTO 26

sun-dried tomatoes, pine nuts, arugula & balsamic glaze

EGGPLANT PARMIGIANA 24

marinara, mozzarella & artisan parmigiana

FETTUCCINI ALFREDO 26

parmigiana cream sauce

CHEESE RAVIOLI 21

choice of sauce: marinara, bolognese, or brown butter sage

PENNE ARRABIATA 22

spicy garlic marinara sauce with crushed chili flakes
topped with pecorino Romano

8 FINGER CAVATELLI 26

choice of any sauce

SAUCES

Marinara, Bolognese, Vodka, Alfredo, Arrabiata, Pesto, Aglio e Olio

SIDES

GF SAUTEED SPINACH 10

GF BROCCOLINI 12

GF ASPARAGUS 10

GF ROASTED BRUSSEL SPROUTS 10

GF SAUTEED MUSHROOMS 10

MEATBALL 5

GF 2 SAUSAGE 5

GF ORGANIC VEGETABLES 9

FRENCH FRIES 5

SWEET POTATO FRIES 5

GF GARLIC MASHED POTATO 5

GF BAKED POTATO 5

GF FINGERLING POTATOES 7