



Dinner Packages

A Few Things to Note:

- Each guest chooses one starter, one main, and one dessert from their selected package.
- Package prices are per person and include your full three-course meal.
- No substitutions, please — our chefs have carefully designed each dish.
- Everyone at the table must be on the same package tier (Silver, Gold, or VIP).
- Please let your server know about any allergies or dietary needs before ordering.
- Menu items may vary slightly based on seasonal ingredients and availability.
- Packages are for dine-in only and are not shareable.
- A standard 18% gratuity applies to groups of 8 or more.
- Includes VIP entry into Cook County Saloon after dinner — skip the line, no cover (times vary by package).

Silver Package – \$60/person

Includes:

- Welcome bottle of champagne for the table.
- VIP entry into the Saloon after dinner (skip the line, no cover, before 10:00 PM).
- 1 drink ticket per person for use in the club.

Starter

- French Onion Soup
- Feature Soup (ask your server)
- Caesar Salad

Main

- Chicken Supreme – Juicy, pan-roasted chicken breast served with creamy mashed potatoes, seasonal vegetables, and our signature supreme sauce.
- Maple Bourbon Haddock – Seared Atlantic haddock set over a rich risotto with seasonal vegetables, finished with a maple-bourbon butter glaze.
- CCS Burger – A 7oz chuck burger stacked with smoked tomato jam, garlic aioli, crispy bacon, cheddar cheese, lettuce, pickles, and onions.

- Picanha – Brazilian-style sirloin cap, tender and flavorful, served with creamy mashed potatoes and seasonal vegetables.

Dessert

- New York Cheesecake
- Fudge Brownie
- White Chocolate Crème Brûlée

Gold Package – \$80/person

Includes:

- Complimentary welcome cocktail for each guest.
- VIP entry into the Saloon after dinner (skip the line, no cover, before 10:00 PM).
- 1 drink ticket per person for use in the club.

Starter

- French Onion Soup
- Rotating Feature Soup
- Caesar Salad
- Steak Bites

Main

- Chicken Supreme – Juicy, pan-roasted chicken breast served with creamy mashed potatoes, seasonal vegetables, and our signature supreme sauce.
- Maple Bourbon Haddock – Seared Atlantic haddock set over a rich risotto with seasonal vegetables, finished with a maple-bourbon butter glaze.
- CCS Burger – A 7oz chuck burger stacked with smoked tomato jam, garlic aioli, crispy bacon, cheddar cheese, lettuce, pickles, and onions.
- New York Striploin – Grilled to perfection, served with creamy mashed potatoes and seasonal vegetables.
- Filet – Tender and elegant, paired with creamy mashed potatoes and seasonal vegetables.

Dessert

- White Chocolate Crème Brûlée
- New York Cheesecake
- Fudge Brownie

VIP Package – \$100/person

Includes:

- Welcome bottle of champagne for the table.
- VIP entry into the Saloon after dinner (skip the line, no cover, before 10:30 PM).

- 2 drink tickets per person for use in the club.

Starter

- Steak Bites
- Brussels Sprouts
- Mussels
- French Onion Soup

Main

- Chicken Supreme – Juicy, pan-roasted chicken breast served with creamy mashed potatoes, seasonal vegetables, and our signature supreme sauce.
- Maple Bourbon Haddock – Seared Atlantic haddock set over a rich risotto with seasonal vegetables, finished with a maple-bourbon butter glaze.
- New York Striploin – Grilled to perfection, served with creamy mashed potatoes and seasonal vegetables.
- Ribeye – Rich and flavorful, paired with creamy mashed potatoes and seasonal vegetables.

Dessert

- White Chocolate Crème Brûlée
- New York Cheesecake
- Fudge Brownie

Packages available by reservation only. Please contact our team to book your table and experience the best of Cook County Steakhouse and Saloon in one unforgettable night.