final cut
STEAKHOUSE

appetizers

braised pork belly	bbq sugar, creamy polenta, apple salad, thyme	9
sicilian calamari	plum tomatoes, parmesan cheese, lemon basil	9
chinese style beef short ribs	napa cabbage, ginger, mustard, hoisin bbq, crispy pork buns	12
artisanal cheeses	honeycomb, black mission fig jam, red onion marmalade	12
brandy garlic shrimp	butternut squash bisque, navy beans, bacon crisp crostini	14

signatures

oysters & clams	classic clam casino, oyster rockefeller	12
pasta du jour	prepared daily by chef	10
maine sea scallops	butternut squash puree, asian pear, balsamic reduction	12
shrimp & crab cocktail	avocado, tomatoes, cucumbers, butter lettuce, cocktail sauce	14
chilled seafood for two	shrimp, house smoked salmon, crab, clams, oysters, lobster	49

soups

french onion soup	sweet onions, veal stock, garlic croutons, gruyere	9
wild mushroom bisque	sherry, black truffle, crème fraiche	8
maine lobster bisque	maine lobster salad, tarragon oil, garlic crostini	10

greens

final cut house	mesclun mix, cucumbers, tomatoes, carrots, house dressing	8
chopped	blue cheese, olives, bacon, egg, tomatoes, white balsamic vinaigrette	9
caesar	hearts of romaine, parmesan crisps, classic caesar dressing	9
heirloom beets	goat cheese, beet vinaigrette, rye crumble, caraway tuile	14

for parties of six or more a 20% gratuity will be added
if you have a food allergy, please speak to the chef, manager or your server
consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

executive chef allan rupert ★ chef jason clark ★ sous chef chris barndt ★ manager frank desantis

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specialties

cedar plank atlantic salmon	garlic potatoes, arugula, chardonnay pomegranate butter	27
chicken breast	iberico ham, mushrooms, pureed potatoes, mustard sauce	26
jumbo lump crab cakes	fingerling potatoes, asparagus, espelette pepper gastrique	33
maine scallops	crab mac & cheese, spinach, brown butter beurre blanc	30
prime n.y. strip	pureed potatoes, asparagus, bordelaise sauce	32
south african lobster tails	mascarpone mashed potatoes, sauteed spinach, drawn butter	59

wood fire grilled steaks & chops

served with a sea salt crusted baked potato

n.y. strip	4oz australian wagyu strip	36
petite filet	6oz choice	33
filet	8oz choice	39
ribeye	14oz 45 day dry aged prime	45
n.y. strip	12oz prime	45
porterhouse	18oz prime	55
pork chop	12oz prime	28
veal chop	14oz marcho farm	45
lamb chops	14oz colorado lamb	45

sauces

steak sauce 3 | béarnaise 3
red wine 3 | black peppercorn 3

add to cuts

lobster tail 29 | foie gras 15 | garlic shrimp 10
crab cake 10 | sea scallops 10 | blue cheese crust 6

side dishes

sautéed spinach 8 | stuffed baked potato 6
jumbo asparagus 8 | brandied mushrooms 9 | truffle & parmesan hand cut fries 8
mascarpone mashed potatoes 6 | crab mac & cheese 14 | lyonnaise potatoes 6