

final cut

STEAKHOUSE

appetizers

house smoked bacon	vanilla honeycomb, sweet potato crisp, jalapeno 13
maine scallops	corn milk beurre blanc, pineapple relish, red ribbon sorrel 15
gnocchi	confit pork, baby anise, plum tomato, peccorino romano 10
fire wood grilled oysters	parmesan cheese, garlic, herbs, butter, chile pepper, vermouth 14
artisanal cheeses	preserved ramps, bacon jam 12
prawns	mango salsa, jim beam glaze, pea greens 15

signatures

oysters & clams	classic clam casino, oyster rockefeller 14
calamari	tomato ragout, parmesan crumble, lemon basil pesto 12
ahi tuna	sesame wonton, sea bean-jicama slaw, chili-garlic aioli 14
shrimp cocktail	fresh ground horseradish, bloody mary cocktail sauce 16
chilled seafood for two	prawns, oysters, lobster, clams, mignoinette, cocktail sauce 49

soups

french onion soup	sweet onions, veal stock, garlic croutons, gruyere 8
wild mushroom bisque	sherry, black truffle, crème fraiche 9
new potato chowder	house smoked bacon, crab, shoepeg corn, olive oil, chives 9

greens

final cut house	spring greens, cucumbers, tomatoes, carrots, house dressing 8
boston	garlic-peppercorn, tomato, bacon, onions, olives, blue cheese 9
caesar	baby romaine, garlic crouton, parmegiano reggiano 9
heirloom tomato	buratta cheese, pickled onion, pine nut, basil, aged sherry 11

for parties of six, a 20% suggested gratuity will be added to the final bill for your convenience
the payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

executive chef allan rupert ★ restaurant chef nicholas jones ★ manager frank desantis

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specialties

pacific salmon	roasted cauliflower, squash blossom, pomegranate gastrique	34
black grouper	butter roasted, morel mushrooms, twenty five year balsamic	39
chicken breast	baby beet puree, fingerling potatoes, herbed brown butter	29
jumbo lump crab cakes	celery root mash, walnut aioli, truffled potato chips	36
maine scallops	crab mac & cheese, spinach, brown butter beurre blanc	35
prime n.y. strip	peppercorn seared, baby spinach, house fries, brandied demi glace	34
south african lobster tails	mascarpone mashed potatoes, pea greens, corn milk beurre blanc	59

wood fire grilled steaks & chops

served with a sea salt crusted baked potato

petite filet	6oz choice	35
filet	8oz choice	39
ribeye	16oz prime	48
n.y. strip	12oz prime	48
porterhouse	18oz prime	55
pork chop	12oz prime	28
veal chop	14oz marchio farm	45
lamb chops	14oz colorado lamb	48

add to cuts

lobster tail 29 | garlic shrimp 10
crab cake 12 | sea scallops 10 | crab oskar 12

sauces

steak sauce 3 | béarnaise 3 | red wine 3
bacon-bleu cheese butter 3

side dishes

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

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