

# final cut

STEAKHOUSE

## appetizers

<b>asian pork belly</b>	dashi broth, shrimp dumplings, carrots, spinach, mushrooms 10
<b>sicilian calamari</b>	plum tomatoes, parmesan cheese crumble, lemon basil pesto 12
<b>lamb ragout</b>	colorado lamb, roma tomatoes, rosemary, semolina gnocchi 14
<b>fire wood grilled oysters</b>	parmesan cheese, garlic, herbs, butter, chile pepper, vermouth 14
<b>artisanal cheeses</b>	honeycomb, black mission fig jam, red onion marmalade 12
<b>prawns</b>	brandy garlic shrimp, celer root puree, prawn crackers 16

## signatures

<b>oysters &amp; clams</b>	classic clam casino, oyster rockefeller 14
<b>prince edward island mussels</b>	white wine, garlic, saffron, herb crostini, baby fennel 10
<b>pasta du jour</b>	prepared daily by chef 10
<b>blue crab sushi tempura</b>	korean bbq sauce, wasabi tobiko, miso, sesame syrup, ginger 16
<b>shrimp &amp; crab cocktail</b>	horseradish, cocktail sauce, micro greens 16
<b>chilled seafood for two</b>	shrimp, house smoked salmon, crab, clams, oysters, lobster 49

## soups

<b>french onion soup</b>	sweet onions, veal stock, garlic croutons, gruyere 9
<b>wild mushroom bisque</b>	sherry, black truffle, crème fraiche 8
<b>butternut squash bisque</b>	lemongrass brown butter, brioche, micro greens 8

## greens

<b>final cut house</b>	mesclun mix, cucumbers, tomatoes, carrots, house dressing 8
<b>chopped</b>	blue cheese, olives, bacon, egg, tomatoes, white balsamic vinaigrette 9
<b>caesar</b>	hearts of romaine, parmesan crisps, classic caesar dressing 9
<b>pear &amp; spinach</b>	port wine pears, gorgonzola, brioche, bacon & sherry vinagrette 12

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 ★ chef jason clark ★ manager frank desantis

## specialties

cedar plank atlantic salmon  
frenched chicken breast  
jumbo lump crab cakes  
maine scallops  
prime n.y. strip  
south african lobster tails

garlic potatoes, arugula, chardonnay pomegranate butter 27  
fingerling potatoes, carrot puree, chicken confit, balsamic chicken jus 28  
fingerling potatoes, asparagus, espelette pepper gastrique 35  
crab mac & cheese, spinach, brown butter beurre blanc 35  
yukon gold potato puree, asparagus, bordelaise sauce 34  
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	35
filet	8oz choice	39
ribeye	16oz prime boneless	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 | foie gras 20 | garlic shrimp 10  
crab cake 10 | sea scallops 10 | blue cheese crust 4

## sauces

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

## 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