final cut specialty drinks

10

final cut side car
hookers house bourbon, orange liquor,
squeeze of fresh lemon

meyer lemon mojito
meyer lemon, fresh mint, rum, soda

final cut tea
fresh berries, woodford reserve bourbon,
fresh brewed tea

peach dream sickle
ciroc peach, whipped cream vodka,
orange juice, soda

the new old fashioned
woodford reserve, orange, cherry, bitters

germain cocktail
st. germain elderberry liqueur, pinot gris,
club soda

final cut specialty beers

chimay grande réserve "bleu" 24oz

28

corsendonk abbey pale ale tripel 24oz

21

corsendonk brown ale 24oz

21

orval trappist ale 11.2oz

12

chimay grande réserve "bleu" 11.2oz

14

final cut specialty martinis

10

pear
absolut pear, st. germain elderberry liqueur,
splash of sour

lemon drop
ketel one, limoncello, fresh lemon juice

black raspberry
stoli razberi, chambord, cranberry juice

pomegranate
stoli razberi, pomegranate liqueur, grand marnier

chocolate
godiva chocolate vodka, whipped cream,
vodka, godiva chocolate liqueur

peach
ciroc peach, peach liqueur, orange juice

grapefruit vesper
ruby red vodka, lillet, grapefruit juice

raspberry cosmo
stoli razberi, triple sec, fresh lime juice, cranberry juice

bar menu

house bacon
scotch quail egg, brioche, strawberry, maple reduction

13

charcuterie
house cured meats, imported cheeses, bacon marmalade

12

shrimp cocktail
bloody mary cocktail, fresh ground horseradish

16

flat bread
figs, prosciutto, herbed goat cheese, baby arugula

9

prime burger
house smoked bacon, cheddar, lettuce, tomato, fries

17

crab cake sliders
sweet onion confit, walnut aioli, potato chips

15

burrata cheese
pepper soffrito, seckel pear, herbed baguette, truffle

10

prime ny strip
mascarpone mashed potatoes, asparagus, demi glace

35

grilled oysters
herbed garlic butter, red chilies, pecorino romano

14

potato chowder
house smoked bacon, crab, shoepeg corn, chives

9

french onion soup
sweet onions, veal stock, garlic crouton, gruyere cheese

8

salt & pepper fries
hand cut, smoked ketchup

6

appetizers

house bacon	scotch quail egg, brioche, strawberry, bourbon maple reduction	13
mussels	peroni broth, pancetta, melted leeks, baby anise	10
flat bread	pickled figs, prosciutto, herbed goat cheese, arugula	9
charcuterie	house cured meats, imported cheeses, bacon marmalade	12
prawns	brown butter polenta, wild boar andouille, maple jus	15
burrata cheese	pepper soffrito, seckel pear, herbed baguette, truffle vinaigrette	11
oysters	seasonal varietals, traditional garnishes	14
shrimp cocktail	bloody mary cocktail, fresh ground horseradish	16

soups

french onion	sweet onions, veal stock, garlic crouton, gruyere cheese	8
mushroom bisque	aged sherry, black truffle, bourbon crème fraiche	9
new potato chowder	house smoked bacon, crab, shoepeg corn, chives	9

greens

spring greens	cucumbers, heirloom tomatoes, carrots, vinaigrette	8
boston	bacon, tomatoes, olives, onions, bleu cheese, garlic-peppercorn	9
romaine	classic caesar, garlic crouton, parmigiano reggiano, olive oil	9
prosciutto & arugula	purple haze goat cheese, pine nuts, scallion, bacon vinaigrette	12

pasta

half or full

cannelloni	confit duck, arugula, duck cracklin, smoked mornay	14/28
risotto	spring peas, ham hocks, morel mushrooms	12/24
pappardelle martini	blue crab, brandy-garlic cream, grana padano	14/28
orecchiette	wild ramps, calabrese sausage, italian truffle, balsamic	15/30
tagliatelle	veal, pork, lamb, plum tomato ragout, parmigiano reggiano	12/24

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

specialties

pacific salmon	truffled polenta, english pea bisque, preserved lemon	34
wild striped bass	iberico ham, gnocchi, wild mushrooms, ramps, bacon jus	36
chicken breast	fingerling potato confit, haricots verts, sweet onion jus	29
jumbo lump crab cakes	celery root mash, walnut aioli, truffled potato chips	36
maine scallops	crab mac & cheese, baby spinach, brown butter beurre blanc	35
marcho farms lamb	roasted sunchokes, broccoli rabe, mint pesto, aged sherry	42
veal milanese	plum tomato soffrito, rocket greens, meyer lemon vinaigrette	31
south african lobster tails	marble potatoes, heirloom carrots, corn milk beurre blanc	59

wood fire grilled steaks & chops

served with a salted baked potato

filet	7oz center cut	39
filet	10oz center cut	44
ribeye	16oz prime	48
n.y. strip	12oz prime	48
porterhouse	18oz prime	56
tomahawk ribeye	30oz american wagyu	75
pork chop	12oz kurobuta	31

enhancements

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

sauces

steak sauce 3 | peppercorn demi glace 3 | creamed horseradish 3

béarnaise 3 | bacon-bleu cheese butter 3

side dishes

garlic spinach 6 | bacon creamed corn 8 | hand cut fries 6
grilled asparagus 8 | brandied mushrooms 9 | cipollini onions 8
mascarpone mashed potatoes 6 | crab mac & cheese 14 | lyonnaise potatoes 6

for parties of six or more, 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