

final cut

STEAKHOUSE

valentine's day
thursday, february 14, 2019

course one/select one

house bacon

brussels sprouts puree, bourbon maple glaze

gulf shrimp

citrus cocktail, creamed horseradish, charred lemon

oyster stew

champagne, crème fraiche

romaine

classic caesar, parmigiano-reggiano, garlic crouton

course two/select one

7oz center cut filet

house steak sauce

12oz n.y. strip

house steak sauce

12oz new zealand lamb rack

house steak sauce

twin 4oz south african lobster tails

kohlrabi, mango, and asparagus slaw, basil oil

free range chicken

baby spinach, chocolate raspberry demi glace

scottish salmon

baby spinach, brown butter beurre blanc

served with choice of entree

mascarpone mashed potatoes and asparagus

enhancements

sautéed shrimp \$10

crab cake \$14

sea scallops \$14

lobster tail \$29

course three/select one to share

ny cheesecake for two

strawberries, malt cream, graham cracker

chocolate plate for two

chocolate strawberries, chocolate ganache tart, chocolate truffles

\$75/person plus tax & gratuity

consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness
restaurant chef ken shapiro - restaurant manager kirsten lorditch