

final cut

STEAKHOUSE

appetizers

house smoked bacon
maine scallops
mussels
flat bread
carpaccio
charcuterie
prawns
beef short ribs
oysters
shrimp cocktail

vanilla honeycomb, sweet potato crisp, jalapeno 13
foie gras torchon, amoretto crumble, bitter cherry gastrique 16
peroni broth, pancetta, leeks, baby anise 10
figs, prosciutto, herbed goat cheese, arugula 9
capers, micro arugula, pine nuts, lardo vinaigrette 12
house cured meats, imported cheeses, bacon marmalade 12
semolina polenta, wild boar andouille, maple jus 15
cider braised cabbage, gooseberry jam, stone mustard 12
seasonal varieties, traditional garnishes 14
bloody mary cocktail, fresh horseradish 16

soups

french onion soup
wild mushroom bisque
new potato chowder

sweet onions, veal stock, garlic croutons, gruyere 8
sherry, black truffle, crème fraiche 9
house smoked bacon, crab, shoepeg corn, olive oil, chives 9

greens

final cut house
boston
caesar
heirloom beets

winter greens, cucumbers, tomatoes, carrots, vinaigrette 8
bacon, tomatoes, olives, onions, bleu cheese, garlic-pepercorn 9
baby romaine, garlic crouton, parmigiano reggiano, olive oil 9
gooseberry, chevre, prosciutto di parma, chive vinaigrette 11

pasta

half or full

agnolotti
risotto
pappardelle martini
tagliatelle
fettuccini

pumpkin confit, sage, brown butter, aged sherry 9/18
wild mushrooms, italian truffles, twenty-five year balsamic 12/24
blue crab, brandy-garlic cream, grana padano 14/28
veal, pork, lamb, plum tomato, parmigiano reggiano 12/24
carbonara, house smoked bacon, english peas, poached egg 12/24

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

specialties

pacific salmon
mediterranean sea bass
chicken breast
jumbo lump crab cakes
maine scallops
veal scaloppini
veal osso bucco
prime n.y. strip
south african lobster tails

brussels sprouts, cipollini onion, blood orange gastrique 34
 wild wood mushrooms, baby arugula, twenty five year balsamic 32
 fingerling potato confit, braised cabbage, herbed brown butter 29
 celery root mash, walnut aioli, truffled potato chips 36
 crab mac & cheese, baby spinach, beurre blanc 35
 fettuccini, lemon caper sugo 29
 brown butter polenta, sangiovese jus 32
 mascarpone mashed potato, asparagus, peppercorn demi glace 35
 fingerling potato, brussels sprouts, 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	55
bone in n.y. strip	16oz prime, dry aged, 28days	51
pork chop	12oz prime	28
lamb chops	14oz colorado lamb	48

enhancements

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

sauces

steak sauce 3 | peppercorn demi glace 3 | béarnaise 3
 bacon-bleu cheese butter 3

side dishes

garlic spinach 6 | bacon creamed corn 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