final cut
STEAKHOUSE

APPETIZERS

SHRIMP COCKTAIL
chilled jumbo shrimp, remoulade – 16

SOUTHWEST CRAB CAKE
roasted corn & red pepper salsa, Nueske's bacon, chipolte aioli, microgreens – 17

THICK CUT NUESKE BACON
applewood-smoked, vanilla bourbon glaze, spiced apple chutney – 16

FRENCH ONION SOUP
melted gruyere, sweet onion, beef bone broth – 9

FINAL CUT CHOPPED SALAD
Nueske's bacon lardon, apple buttermilk dressing, mixed greens, white cheddar – 11

CAESAR SALAD
romaine, parmesan, garlic croutons, white anchovy, black pepper – 10

ENTRÉES

PORK CHOP PORTERHOUSE
apple bourbon reduction, spring vegetables, white cheddar grits – 28

BLACKENED SALMON
roasted baby potatoes, green beans, charred lemon oil – 29

PAN-SEARED CHICKEN BREAST
sweet pea risotto, pea shoot, pan jus – 29

SIDES

Grilled Asparagus *with Bearnaise – 8*

Creamed Spinach *– 8*

Wild Mushroom Sauté *– 8*

Vegetable of the Day *– 8*

Whipped Potato *– 8*

Baked Potato – 8
sea salt-crusted

Baked Sweet Potato *– 8*

PRIME RIB FEATURE
— $55 —

First Course
SHRIMP COCKTAIL
chilled jumbo shrimp, remoulade

Second Course
FINAL CUT CHOPPED SALAD
Nueske's bacon lardon, apple buttermilk dressing, spring greens, white cheddar

Entrée
12oz PRIME RIB
baked potato

STEAKS

FILET *8oz* **45**

RIBEYE *16oz* **50**

PRIME RIB
12oz **39** | *16oz* **44**

NEW YORK STRIP *14oz* **45**

SURF & TURF **65**
Petite Filet & Lobster Tail

DESSERTS

HANK'S CHEESECAKE
The best cheesecakes created this side of heaven. locally owned, rich and luxurious cheesecake; ask about our current flavor selection – 10

CLEMENTINE'S ICE CREAM
A trio of award winning and locally owned ice creams. Gooey Butter Cake, Midnight Pleasures Chocolate & Salted Crack Caramel – 11

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are raw or undercooked.