

## APPETIZERS

<b>Crab Cake</b>	<b>\$16</b>
maque choux   spring onions   sauce nantua	
<b>Thick Cut Nueske Bacon</b>	<b>\$15</b>
applewood smoked bacon   tahitian vanilla bean bourbon glaze   apple chutney   crostinis	
<b>Shrimp Cocktail</b>	<b>\$18</b>
poached and chilled jumbo shrimp   cocktail sauce   remoulade   lemon	
<b>Crispy Calamari</b>	<b>\$15</b>
shallots and herbs   flash fried peppadew peppers   calabrian chile aioli and lemon	

## RAW

<b>Steak Tartare</b>	<b>\$14</b>
traditional accompaniments   baguette chips	
<b>Oysters on the Half Shell</b>	<b>\$18</b>
champagne mignonette   horseradish	

## SOUPS & SALADS

<b>Classic French Onion</b>	<b>\$9</b>
our take on a steakhouse classic	
<b>Smokey Corn Chowder</b>	<b>\$9</b>
nueseke bacon   local corn   smoked onion   fresh fennel & garlic   potato   chicken broth   cream	
<b>Final Cut Chopped Salad</b>	<b>\$12</b>
bibb   radicchio   peppadew peppers   tomatoes   bacon lardons   white cheddar   gala apple buttermilk dressing	
<b>Final Cut Caesar Salad</b>	<b>\$10</b>
baby romaine   parmesan   garlic croutons   white anchovies   deviled egg   black pepper	
<b>Final Cut Wedge Salad</b>	<b>\$10</b>
quartered bibb wedge   nueseke bacon lardons   bleu cheese dressing   tomato   bleu cheese crumbles	
<b>Spring Vegetable Salad</b>	<b>\$10</b>
shaved asparagus and radishes   fresh spring peas   artichoke hearts   scallions   pecorino cheese   garlic croutons   champagne vinaigrette	

## SIDES

<b>Asparagus</b>	<b>\$9</b>
<b>Wild Mushroom Sauté</b>	<b>\$9</b>
<b>New Crop Vegetables</b>	<b>\$9</b>
<b>Mac and Cheese</b>	<b>\$8</b>
<b>Roasted Garlic Whipped Potatoes</b>	<b>\$8</b>
<b>Creamed Spinach</b>	<b>\$8</b>
<b>Salt Encrusted Baked Potato</b>	<b>\$8</b>
<b>Baked Sweet Potato</b>	<b>\$8</b>
<b>Vegetable of the Day</b>	<b>\$8</b>

cheddar and chives 75¢ ea | nueseke bacon \$1

## PRIME RIB

*Slow roasted and house-made spice blend encrusted. Served with au jus and a creamy horseradish and one side dish.*

<b>Duke Cut 10oz</b>	<b>\$34</b>
<b>Queen Cut 12oz</b>	<b>\$38</b>
<b>King Cut 16oz</b>	<b>\$45</b>

*For parties of 8 or more or separate check requests a 19% 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. 9.238 % sales tax are not included in the prices.*

## STEAKS



Steaks are hand trimmed and aged a minimum of 21 days to ensure a superior cut and flavor. All our steaks are seasoned simply with salt and pepper prior to grilling and finished with an herbed house-made butter to enhance their flavor.

All steaks are served with a choice of any one side dish of your choice – there is a \$1 surcharge for the asparagus, new crop vegetables, or wild mushroom sauté.

USDA Choice Filet Mignon   6oz or 12oz	\$34 or \$58
USDA Prime Striploin   16oz	\$52
USDA Prime Sirloin   10oz	\$32
USDA Choice Ribeye   16oz	\$44
USDA Choice Porterhouse   24oz	\$72
Duroc Heritage Rib Pork Chop   14oz	\$32
New Zealand Lamb “Lollichops”   12oz	\$46

### Seafood Additions:

{6oz tail +\$30 | 11oz tail +\$60 | 8oz king crab legs +\$48 | oscar style +\$22 | 3-jumbo shrimp +\$16}

### Sauces & Butters

\$3 ea

sauce béarnaise | sauce au poivre | marchand de vin | gorgonzola butter | miso butter

## ENTRÉES



<b>Surf and Turf</b>	\$65
grilled 6 oz. tenderloin filet   pan roasted 6 oz. cold water lobster tail   grilled asparagus   sauce béarnaise	
<b>Norwegian Salmon</b>	\$32
roasted beets   pistachio risotto   persillade	
<b>Seared Diver Scallops</b>	\$38
potato puree   carrots   sweet peas   wild mushrooms   beurre blanc	
<b>Vegetable and Halloumi Cheese Kabobs</b>	\$26
tabbouleh   herbed yogurt sauce	
<b>Porchini Mushroom Crusted Halibut</b>	\$36
artichoke and marbled potato hash   asparagus velouté   lemon oil	
<b>Miso and Black Garlic Pork Tenderloin</b>	\$28
ginger braised bok choy   toasted sesame   scallions   nashiki rice	
<b>Pan Seared Chicken Breast</b>	\$26
asparagus   new potatoes   carrot puree   spring onions   pan sauce	

## PASTAS



<b>Shrimp Scampi</b>	\$32
linguine pasta   garlic sautéed shrimp   shallots   white wine   parmesan	
<b>Pasta Primavera</b>	\$24
fresh spring vegetables   fettuccine   pesto cream   parmesan reggiano	
<b>Beef Stroganoff</b>	\$28
pappardelle noodles   beef tenderloin   stroganoff sauce   fresh herbs	
<b>Seafood Fra Diavolo</b>	\$32
cappelini   diavolo sauce   fresh oregano	

**Executive Chef:** Tim Morris; **Assistant Executive Chef:** Josh Striplin;  
**Sous Chef:** Sam Operle; **Manager/Sommelier:** Jason Portman

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially for the young, elderly, or if you have a medical condition. Menu items may contain any of the following: wheat, gluten, eggs, peanuts, tree nuts, fish, shellfish, pork, soy, and dairy. Please alert us to any dietary restrictions or allergens.