

## APPETIZERS

<b>Crab Waffles</b>	<b>\$15</b>
crab butter   sherry syrup   chives	
<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>\$16</b>
poached and chilled jumbo shrimp   cocktail sauce   remoulade   lemon	
<b>Fennel and Chorizo Strudel</b>	<b>\$12</b>
sweet tomato coulis   black garlic aioli	

## Raw

<b>Yellow Fin Poke</b>	<b>\$17</b>
tamari   scallions   sesame seeds   bermuda onion   ginger   macadamia nuts   rice crackers	
<b>Beef Carpaccio</b>	<b>\$16</b>
charred onion   horseradish crema   pickled mustard seeds   caper vinaigrette   micro lettuces	
<b>Oysters on the Half Shell</b>	<b>\$18</b>
champagne mignonette   espellete pepper	

## SOUPS & SALADS

<b>Classic French Onion</b>	<b>\$8</b>
our take on a steakhouse classic	
<b>Lobster Bisque Soup</b>	<b>\$12</b>
tahitian vanilla beans   sherry   crème fraiche   lobster meat   fleuron	
<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>Roasted Pear Salad</b>	<b>\$12</b>
roasted and chilled pears   toasted walnuts   dried cherries   gorgonzola cheese   white balsamic vinaigrette dressing	

## SIDES

<b>Lobster Mac and Cheese</b>	<b>\$10</b>
<b>Jumbo Asparagus</b>	<b>\$9</b>
<b>Wild Mushroom Sauté</b>	<b>\$9</b>
<b>Candied Brussels Sprouts</b>	<b>\$8</b>
<b>White Cheddar and 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 | nueske 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>\$32</b>
<b>Queen Cut 12oz</b>	<b>\$36</b>
<b>King Cut 16oz</b>	<b>\$42</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. Sales taxes 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, or wild mushroom sauté and a \$2 surcharge for the lobster mac and cheese.**

<b>USDA Choice Filet Mignon   6oz or 12oz</b>	<b>\$34 or \$58</b>
<b>USDA Prime Striploin   16oz</b>	<b>\$52</b>
<b>USDA Prime Sirloin   10oz</b>	<b>\$32</b>
<b>USDA Choice Ribeye   16oz</b>	<b>\$44</b>
<b>USDA Choice Porterhouse   24oz</b>	<b>\$70</b>
<b>Duroc Heritage Rib Pork Chop   14oz</b>	<b>\$32</b>
<b>New Zealand Lamb “Lollichops”   12oz</b>	<b>\$46</b>

### Seafood Additions:

{6oz tail +\$30 | 11oz tail +\$60 | 8oz king crab legs +\$48 | oscar style +\$22 | 3-jumbo shrimp +\$14}

### Sauces & Butters

**\$3 ea**

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

## ENTRÉES



<b>Surf and Turf</b>	<b>\$65</b>
grilled 6 oz. tenderloin filet   pan roasted 6 oz. cold water lobster tail   grilled asparagus   sauce béarnaise	
<b>Salmon</b>	<b>\$32</b>
forest mushrooms   pecorino risotto   beurre rouge	
<b>Seared Diver Scallops</b>	<b>\$34</b>
cauliflower purée   butternut capanota   pear balsamic	
<b>Striped Bass</b>	<b>\$42</b>
celeriac purée   raddicchio   haricot vert   roasted shallots   nueseke bacon   red wine sauce	
<b>Braised Short Rib</b>	<b>\$46</b>
white cheddar grits   roasted carrots and cippolini onions   braising liquid	
<b>Chicken Roulade</b>	<b>\$26</b>
white bean ragu   braised greens   pan sauce	

### PASTAS – Back to the Basics



<b>Shrimp Scampi</b>	<b>\$30</b>
angel hair pasta   garlic sautéed shrimp   shallots   white wine   parmesan	
<b>Spaghetti ala Pomodoro</b>	<b>\$24</b>
spicy pork house-made meatballs   house-made red sauce   fresh herbs	
<b>Beef Stroganoff</b>	<b>\$28</b>
pappardelle noodles   beef tenderloin   stroganoff sauce   fresh herbs	
<b>Butternut Squash Ravioli</b>	<b>\$26</b>
House-made ravioli   brown butter   orange zest   sage   hazelnuts   pecorino cheese	

**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, soy, and dairy. Please alert us to any dietary restrictions or allergens.