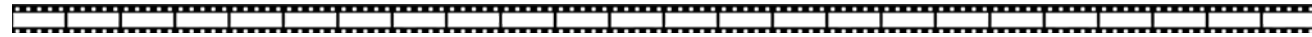


## APPETIZERS-HOT



<b>Prosciutto Wrapped Stuffed Peppadew</b>	<b>\$11</b>
herbed goat cheese with basil and oregano   prosciutto   arugula tossed in olive oil   parmesan reggiano	
<b>Lamb Kefta</b>	<b>\$14</b>
spiced lamb   moroccan cous salad   tzatzki sauce   ginger pickled cucumber   fresh mint	
<b>Thick Cut Nueske Bacon</b>	<b>\$14</b>
applewood smoked bacon   vanilla bourbon glaze   spiced apple chutney   crostinis	
<b>Hot Crab and Kale Dip</b>	<b>\$12</b>
artichoke heart   sundried tomato   scallion   serrano pepper   parmesan & asiago   crackers & breads	
<b>Mushroom Petals</b>	<b>\$13</b>
flash fried oyster mushroom   house-made roasted garlic aioli	

## APPETIZERS-CHILLED



<b>Prosciutto &amp; White Truffle Deviled Eggs</b>	<b>\$9</b>
crispy prosciutto   white truffle oil   white truffle sea salt   dijon mustard   chives	
<b>Shrimp Cocktail</b>	<b>\$16</b>
poached and chilled jumbo shrimp   gin scented cocktail & remoulade sauces   lemon	
<b>Smoked Salmon Latkes</b>	<b>\$12</b>
smoked salmon   potato pancake   caper   pickled red onion   fresh dill   salmon roe   crème fraîche	
<b>Blue Crab Salad</b>	<b>\$15</b>
lump crab meat   shallot   fennel   tarragon   chive   parsley   dijonnaise   lemon   crackers & breads	

## SOUPS & SALADS



<b>Classic French Onion</b>	<b>\$8</b>
green, red, & yellow onion   shallot   sherry   thyme   beef broth   gruyere cheese   crostinis	
<b>Lobster Bisque</b>	<b>\$9</b>
lobster stock   sherry   vanilla bean   cream   chive   lobster meat	
<b>Final Cut Chopped Salad</b>	<b>\$9</b>
bibb   romaine   raddichio   peppadew   tomato   bacon   white cheddar   gala apple buttermilk dressing	
<b>Kale Caesar Salad</b> <i>(substitute romaine lettuce if preferred)</i>	<b>\$8</b>
fresh kale   parmesan   garlic croutons   deviled egg   black pepper   balsamic-anchovy "caesar" dressing	
<b>Final Cut Wedge Salad</b>	<b>\$8</b>
baby iceberg wedge   nueseke bacon   blistered tomato   bleu cheese   croutons   bleu cheese dressing	
<b>Roasted Beet Carpaccio Salad</b>	<b>\$7</b>
roasted sliced beet   orange supreme   arugula   fresh fennel   pistachio   halloumi   chive   orange vinaigrette	

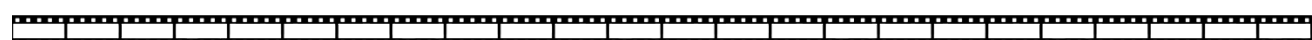
## SIDES



<b>Lobster Mac and Cheese</b>	<b>\$9</b>
<b>Wild Mushroom Sauté</b>	<b>\$8</b>
<b>Asparagus</b>	<b>\$7</b>
<b>Creamed Spinach</b>	<b>\$7</b>
<b>Candied Brussels Sprouts with Hazelnuts and Caramelized Onions</b>	<b>\$7</b>
<b>Roasted Garlic Whipped Potatoes</b>	<b>\$6</b>
<b>Salt Encrusted Baked Potato</b>	<b>\$6</b>
<b>Baked Sweet Potato</b>	<b>\$6</b>
<b>Vegetable of the Day</b>	<b>\$6</b>

cheddar and chives .50¢ 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>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. 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, creamed spinach, and brussels sprouts. \$2 surcharge for wild mushroom sauté and a \$3 surcharge for the lobster mac and cheese.

USDA Choice Filet Mignon   6oz or 12oz	\$30 or \$54
USDA Prime Striploin   14oz	\$52
USDA Prime Sirloin   10oz	\$29
USDA Choice Ribeye   16oz	\$48
USDA Choice Porterhouse   24oz	\$68
New Zealand Lamb “Lollichops”   12oz	\$40

### Seafood Additions:

[6oz tail +\$28 | 11oz tail +\$52 | 8oz split king crab legs +\$42 | oscar style +\$20 | three jumbo shrimp (any style) +\$14 | three U-10 sea scallops +\$18]

**Sauces & Butters** \$3 ea  
sauce béarnaise | sauce au poivre | marchand de vin | gorgonzola butter | spicy mustard & chive butter

## PLATED ENTRÉES

<b>Surf and Turf</b>	\$62
grilled 6 oz. filet   pan roasted 6 oz. lobster tail   grilled asparagus   sauce béarnaise   baked potato	
<b>Salmon en Papillote</b>	\$28
sustainably farmed salmon in parchment   marbled potatoes   asparagus   mushrooms   citrus leek butter   herbs	
<b>Braised Lamb Shank</b>	\$38
mushroom and barley “risotto”   roasted baby carrots   guinness extra stout lamb sauce	
<b>Australian Seabass</b>	\$30
pan seared barramundi filet   white bean and winter squash ragu   broccoli rabe   lemon beurre noisette	
<b>Shrimp and Grits</b>	\$28
four gulf coast shrimp   cheddar grits   neuske’s bacon   blistered tomato   scallions   fresh fennel   hot sauce	
<b>Seared 14-oz. Duroc Heritage Pork Chop</b>	\$28
spiced apple chutney   sautéed swiss chard   whipped sweet potato	
<b>Pan Seared Chicken Breast with Drumette</b>	\$22
winter squash purée   caramelized brussels sprouts with hazelnuts and onions   frangelico pan sauce	

## PASTAS

<b>Shrimp Scampi</b>	\$26
angel hair pasta   garlic sautéed shrimp   shallot   white wine   parmesan   herbs	
<b>Spaghetti Bolognese</b>	\$19
classic meat sauce with pancetta   fresh herbs   parmesan reggiano	
<b>Seared Scallops</b>	\$33
pappardelle noodles   sherry-dijon cream sauce   roasted tomatoes and asparagus   herb salad	
<b>Smoked Chicken and Kale with Bucatini</b>	\$20
garlic   red pepper flakes   parmesan   olive oil	

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.