

## APPETIZERS-HOT



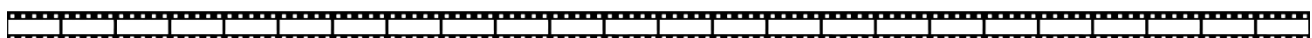
<b>Prosciutto Wrapped Stuffed Peppadew</b>	<b>\$11</b>
herbed goat cheese with basil and oregano   prosciutto   arugula tossed in olive oil   parmesan reggiano	
<b>Lamb Kefta</b>	<b>\$14</b>
spiced lamb   moroccan cous salad   tzatzki sauce   ginger pickled cucumber   fresh mint	
<b>Thick Cut Nueske 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



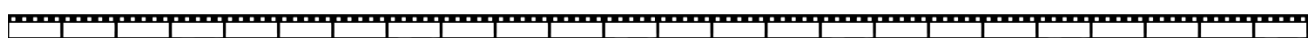
<b>Prosciutto &amp; White Truffle Deviled Eggs</b>	<b>\$9</b>
crispy prosciutto   white truffle oil   white truffle sea salt   dijon mustard   chives	
<b>Shrimp Cocktail</b>	<b>\$16</b>
poached and chilled jumbo shrimp   gin scented cocktail & remoulade sauces   lemon	
<b>Smoked Salmon Latkes</b>	<b>\$12</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.

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

### 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]

<b>Sauces &amp; Butters</b>	<b>\$3 ea</b>
sauce béarnaise   sauce au poivre   marchand de vin   gorgonzola butter   spicy mustard & chive butter	

## PLATED ENTRÉES

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

## PASTAS

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

**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.