

final cut

STEAKHOUSE

appetizers

ravioli	seasonal vegetables, fresh herb, artisan cheese	11
seared ahi tuna	cucumber, avocado, ginger, lemon, soy dressing, wonton	12
prime steak & cheese	gorgonzola cream, caramelized onions, red pepper relish	11
kobe sliders	aged cheddar, bacon, onions, herb ketchup, seeded brioche	12

shellfish

seasonal oysters	meyer lemon cocktail, mignonette	<i>market price</i>
jumbo lump crab cake	cream corn, micro salad, spiced popcorn dust	15
chilled shellfish platter	for two, lobster, shrimp, crab, scallops, oysters, clams	<i>market price</i>
braised mussels	garlic broth, scallions, roasted shallot crostini	14
shrimp cocktail	horseradish, avocado, tomato salad	14
crab duo	jumbo lump, jonah claws, peppercorn tuille	15

soups

french onion	caramelized onions, gruyere, petite grilled cheese	8
asparagus bisque	asparagus blend, wild mushrooms, truffle crème fraîche	8

greens

romaine	caesar dressing, parmesan cheese, herb focaccia	9
spinach	bacon vinaigrette, red onion, shaved mushroom	8
iceberg	roasted garlic dressing, bacon, green apple, blue cheese	9
caprese	heirloom tomato, mozzarella, aged balsamic	13

for parties of eight or more a 20% gratuity will be added

if you have a food allergy, please speak to the chef, manager or your server

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

final cut

STEAKHOUSE

prime steaks

new york strip	14oz prime	44
ribeye	16oz prime	39
bone-in ribeye	20oz prime	49
filet	8oz prime	38
bone-in filet	14oz prime	48
porterhouse	40oz prime for two	85

sauces 3

hollywood steak sauce | béarnaise | chimichurri
au poivre | bordelaise | blue cheese peppercorn butter

toppings

rogue creamery blue cheese 7 | brandy caramelized onions 6

specialties

lamb rack	16oz colorado	44
free-range chicken	14oz piccata style	26
veal chop	16oz long bone	47
bison ribeye	16oz american	54

seafood & shellfish

ahi tuna	artichoke, french beans, tomato, infused olive oil	33
wild salmon	leeks, fennel, red onion, spinach puree	28
day boat scallops	fried leeks, potato, bacon, chive cream	29
cold water lobster	broiled, butter poached or steamed	market price
chilean sea bass	mushrooms, peas, cipollini, pancetta, marsala	34

side dishes

creamed spinach 8 | sweet creamed corn 8
grilled asparagus 7 | pan roasted mushrooms 7 | baby carrots 7
lobster mashed potatoes 16 | truffle mac & cheese 12
horseradish mashed potatoes 6 | roasted fingerlings 8 | sea salt crusted baked potato 6

christian evans chef de cuisine | chris harmon restaurant manager