

# final cut

STEAKHOUSE

- STARTERS**
- RAVIOLI** CHEF'S SEASONAL SELECTION **12**
  - SESAME AHI TUNA** SEAWEEED SALAD, SESAME SOY DRESSING, SHISO **15**
  - APPLEWOOD BACON** BOURBON, CHOCOLATE, CHESTNUT **14**
  - PRIME SLIDERS** GRUYERE, QUAIL EGG, TOMATO, SEEDED BRIOCHE **15**
- SHELLFISH STARTERS**
- SEASONAL OYSTERS** LEMON, COCKTAIL, MIGNONETTE **HALF DOZEN 19 DOZEN 35**
  - CHILLED SHELLFISH PLATTER** LOBSTER, SHRIMP, CRAB, SCALLOP, OYSTER, CLAM **MARKET**
  - BRAISED MUSSELS** WHITE WINE, GARLIC, BASIL, CROSTINI **14**
  - CRAB SALAD** JUMBO LUMP, FENNEL, WONTON CHIP **22**
  - TIGER SHRIMP** FENNEL, LEMON, COCKTAIL **21**
- SOUPS**
- FRENCH ONION** CARAMELIZED ONION, GRUYERE, PETITE GRILLED CHEESE **12**
  - ASPARAGUS BISQUE** LEMON CREMA **10**
- GREENS**
- ROMAINE** CAESAR DRESSING, SUN DRIED TOMATO, FOCACCIA, PARMESAN **13**
  - MARKET** STRAWBERRY, MICRO GREENS, PISTACHIO, WONTON, BLEU CHEESE **14**
  - ICEBERG** GARLIC DRESSING, BACON, APPLE, ONION, CANDIED WALNUT, BLEU CHEESE **14**
  - TOMATO** BALSAMIC, OLIVE OIL, BASIL, MOZZARELLA **14**

*if you have a food allergy please speak with the chef, manager, or your server  
consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness*

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STEAKHOUSE

## U.S.D.A. PRIME BEEF

**FILET** 8 OZ 43 12 OZ 56

**NEW YORK STRIP** 14 OZ 44

**RIBEYE** 16 OZ 39

**BONE-IN RIBEYE** 20 OZ 56

**PORTERHOUSE** 40 OZ 85

## ADDITIONS

SCALLOPS 18  
CRAB CAKE 20  
LOBSTER TAIL 33  
OSCAR 22  
TIGER SHRIMP 21  
BRANDIED ONIONS 6  
ROGUE CREAMERY BLEU CHEESE 7

## SAUCES

AU POIVRE; BEARNAISE; BORDELAISE;  
BLACK TRUFFLE BUTTER;  
SRIRACHA GLACE DE VEAU;  
HOLLYWOOD STEAK SAUCE 3

## SPECIALTY CUTS

**WAGYU** CHEF'S SEASONAL SELECTION 59

**VEAL CHOP** 16 OZ BONE-IN, GRILLED 53

**HALF RACK OF LAMB** 8 OZ COLORADO LAMB, GRILLED 42

**CHICKEN BREAST** SHENANDOAH VALLEY FARMS CHICKEN, FARRO, EGG 26

## SEAFOOD

**CRAB CAKE** RED PEPPER COULIS, AVOCADO 38

**ARCTIC CHAR** ARTICHOKE, ALMOND, BROWN BUTTER 30

**SABLE FISH** SPICED COUS COUS, TOMATO 36

**DAY BOAT SCALLOPS** ROASTED CORN, RED PEPPER 32

**COLD WATER LOBSTER** BROILED, BUTTER POACHED, OR STEAMED MARKET

## SIDES

**CREAMED SPINACH** 12

**CREAMED SWEET CORN** 10

**GRILLED ASPARAGUS** 14

**PAN ROASTED MUSHROOMS** 11

**STEAMED BROCCOLI** 10

**TRUFFLED MAC & CHEESE** 15

**SEA SALT BAKED POTATO** 9

**HORSERADISH MASHED POTATOES** 10

**GARLIC MASHED POTATOES** 10

**LOBSTER MASHED POTATOES** 24

**BACON CHEDDAR MASHED POTATOES** 14

**DUCK FAT STEAK FRIES** 11