



FINAL CUT STEAKHOUSE

Appetizers

Final Cut Signature Crab Cake	15
Jumbo Lump Crab, No Breading, Citrus Aioli, Roasted Pineapple Relish	
Shrimp Cocktail	15
Jumbo Prawns, Lemon, Horseradish Sauce	
Fried Calamari	10
Light Buttermilk Batter, Spicy Marinara	
Tuna Tartare	10
Big Eye Tuna, Avocado, Daikon, Soy-Ginger Vinaigrette, Won Ton Crisps	
Baked Brie	9
Marcona Almonds, Red Fruit Compote, Sourdough Baguette	
Grilled Bacon	9
All Natural Bacon, Tomato Chutney, Mache, Mustard Vinaigrette, Sourdough Croutons	
Tempura Shrimp	12
Light Batter, Napa Cabbage, Sweet Chili Sauce	
Chilled Seafood Platter	Market
Jumbo Shrimp, Oysters, Alaskan King Crab, Colossal Lump Crab	
Asian Style Duck Crepe	9
Braised Duck, Pickled Vegetables, Ponzu Emulsion	
Colossal Crabmeat Cocktail	15
Colossal Lump Crab, Jicama, Cilantro Vinaigrette, Jalapeno Cracker	

Soups

Vidalia Onion	8
Georgia's Finest Sweet Onion, Herbed Crouton, Gruyere Cheese	
Lobster Bisque	8
Sweet Maine Lobster, Bourbon, Chive Crème Fraiche	
Tomato Bisque	8
San Marzano Tomatoes, Mini Grilled Cheese, Basil Oil	

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Salads

Final Cut House Salad	6
Baby Lettuces, Dried Cherries, Spiced Pecans, Indiana Goat Cheese, Honey-Lemon Vinaigrette	
The Wedge	7
Crisp Bacon, Maytag Blue Cheese, Red Onion, Tomato, House Made Ranch	
Spinach	6
Baby Spinach, Hard Boiled Egg, Red Onion, Sliced Mushrooms, Warm Bacon Vinaigrette	
Caesar	6
Parmesan Crisp, Romaine Hearts, Focaccia Croutons	
Tomato	7
Beefsteak Tomato, Fresh Mozzarella, Basil, Sweet Onion Vinaigrette	

Seafood & Specialties

Hand Dived Scallops	29
Saffron Arborio Rice, Chorizo, Sweet Peas, Espelette Pepper Oil	
Twin Lobster Tails	55
Cold Water Tails, Drawn Butter, Lemon	
Seafood Alfredo	28
Linguini, Rock Shrimp, Bay Scallops, King Crab, Parmesan Cream	
Pan Roasted Sea Bass	32
Ratatouille, Cous Cous, Parmesan Frico, Aged Balsamic	
Ahi Tuna	28
Sesame Crust, Baby Bok Choy, Lobster Potstickers, White Miso Infusion	
Rack of Lamb	36
Dijon Breadcrumbs, Flageolet Beans, Slow Roasted Tomato, Port Wine	
Organic Scottish Salmon	24
Roasted Garlic Gnocchi, Asparagus, Leek Cream	
Roasted Free Range Amish Chicken	24
Herb Stuffing, Caramelized Onion Gratin, Baby Vegetables, Pinot Noir Reduction	
Double Cut Pork Chop	22
Roasted Apples, Spiced Wine Reduction	
Veal Chop	44
18 oz, Herb Crusted, Mushroom Jus	

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Steaks & Chops

Prime New York Strip

14 oz 36

Center Cut Filet Mignon

8 oz 32

12 oz 36

Bone In Ribeye Of Beef

24 oz Prime 46

Porterhouse

28 oz Prime 54

Kansas City Strip

20 oz 44

Make It Surf and Turf

Cold Water Lobster Tail 25

Alaskan King Crab 20

Jumbo Gulf Shrimp 15

Colossal Lump Crab 12

Toppings and Sauces

Mushroom Truffle Butter 3

Sautéed Mushrooms and Onions 3

Maytag Blue Cheese Butter 3

Béarnaise 3

Bordelaise 3

Peppercorn 3

House Made Steak Sauce 3

Creamy Horseradish 3

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Sides

Grilled Asparagus	6
Sautéed or Creamed Spinach	5
Steamed Broccoli	6
Wild Forest Mushrooms	6
Bourbon Creamed Corn With Parmesan Crust	6
French Green Beans With Aromatic Ham Hock Broth	6
Jumbo Baked Potato	5
Buttery Whipped Potatoes	6
Three Cheese Potato Au Gratin	6
Seasoned or Truffled Parmesan Fries	6
Mac and Cheese	7
Cast Iron Corn Bread With Honey Butter	5
Grilled Bacon	6

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