

final cut

STEAKHOUSE

APPETIZERS

WARM CUBAN PORK 'RILLETTE' 15
black bean rice cakes, fried plantains, mojo sauce

SWEET PUMPKIN SOUP 15
garlic, onion, white wine, vegetable stock, tumeric, cilantro crème

FINAL CUT CRAB CAKE 19
tomato jam, lemon chive beurre blanc, greens, grilled lemon

STEAMED MUSSELS & CHORIZO 17
lime, cilantro, tomato, chipotle-honey rouille, cornbread crostini

SHRIMP COCKTAIL 19
cocktail sauce, grilled lemon

K1 SESAME TUNA & DEVILED 'TEA EGGS' 22
plum miso, apricot chile oil, pickled ginger

SALADS/SOUPS

POACHED PEAR SALAD 12
seasonal greens, goat cheese, toasted almonds, honey vinaigrette

WARM SPINACH SALAD 13
blackberries, walnuts, manchego cheese, crispy shallots, balsamic vinaigrette

CLASSIC CAESAR SALAD 9
brioche croutons, shaved parmesan, caesar dressing

SEASONAL SALAD 13
arugula spring mix, walnut brittle, country ham, brie cheese, grapes, citrus pomagrate vinaigrette

FINAL CUT ICEBERG WEDGE 11
bacon lardons, amish blue cheese, cherry tomato, pickled red onions, ranch dressing

GRILLED ARTICHOKE & SEAFOOD SALAD 16
shrimp, crab, mushrooms, asparagus, tomato, white wine garlic crème, sweet drop peppers, balsamic glaze

CLASSIC FRENCH ONION 10
beef broth, crouton, gruyère cheese

LOBSTER BISQUE 11
lobster stock, cognac cream, butter poached lobster

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ENTRÉES

CHEF'S SEASONAL FISH 38

panache vegetables, sweet red peppers, roasted squash purée, citrus hollandaise sauce

AIRLINE CHICKEN VELOUTÉ 36

smashed marble potatoes, roasted carrots, white wine mushrooms, velouté sauce

SEAFOOD PASTA 33

lobster, shrimp, mussels, mushrooms, seasonal vegetables, parmesan cheese, lobster sauce

DOUBLE LAMB CHOPS 40

ricotta gnocchi, tomatoes, artichokes, herbs, bianca sauce

ACHIOTE RUBBED KUROBUTA PORK CHOP 37

sweet potato purée, braised brandy cider apples, caramelized onions, orange-honey glaze

DAY BOAT SEARED SCALLOPS 38

elote risotto, avocado pesto, tequila sunrise gastrique

P.B. GLAZED SALMON 36

caramelized pineapple, citrus coconut couscous, broccolini

FINAL CUT SHORT RIBS 38

parsnip mash, sweet pea purée, roasted carrots, pearl onions, red wine demi-glace

STEAK & CHOPS

8 OZ. FILET 47

12 OZ. FILET 68

14 OZ. USDA PRIME NY 58

16 OZ. RIBEYE 49

16 OZ. BONELESS WAGYU RIBEYE 110

32 OZ. TOMAHAWK RIBEYE 125

TOPPERS & ADD-ONS

CRAB & BÉARNAISE TOPPER 20

MUSHROOM & ONION TOPPER 4

LOBSTER & BEARNAISE TOPPER 25

GRILLED SHRIMP 16

SEARED SCALLOPS 17

LOBSTER TAIL 8-10 OZ. MARKET

SIDES

STARCH 9

baked potato / parsnip mash / truffle parmesan pomme frites
mac & cheese (lobster add 4) / au gratin or loaded potato 12

VEGETABLE 8

grilled asparagus with beurre blanc / green beans with red wine citrus cranberry crème & fried shallots / maple brittle brussels sprouts / mushroom trio / rockefeller creamed spinach / lemon butter broccolini / cream corn

SAUCE 4

port demi-glace / au poivre / béarnaise / hollandaise / mop sauce