

final cut

STEAKHOUSE

APPETIZERS

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

ASPARAGUS & CRAB SOUP 18
chicken bone broth, asparagus, roasted fennel, parmesan cheese, white wine 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

BAKED OYSTER MOTOYAKI 22
miso mayo, sushi rice ball, wasabi

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, strawberry rhubarb vinaigrette

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

BLT SALAD 12
black pepper bacon, beefsteak tomatoes, boston bibb lettuce, chipotle ranch dressing

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, black beans, corn purée,
citrus hollandaise sauce

SOUTHERN STYLE CHICKEN CONFIT 32

shrimp and grits, sautéed spinach, chicken demi-glace

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

WHOLE MAINE LOBSTER Market

drawn butter

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 AND ADD-ONS

CRAB & BÉARNAISE TOPPER 20

MUSHROOM & ONION TOPPER 4

LOBSTER TAIL 8-10 OZ. MARKET

LOBSTER & BEARNAISE TOPPER 25

GRILLED SHRIMP 16

SEARED SCALLOPS 17

SIDES

STARCH 9

baked potato / roasted garlic mashed potatoes / truffle parmesan pomme frites
mac & cheese (lobster add 4) / au gratin or loaded potato 12

VEGETABLE 8

grilled asparagus / green beans with bacon / maple brittle brussels sprouts / mushroom trio
rockefeller creamed spinach / glazed carrots / cream corn

SAUCE 4

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