

final cut

STEAKHOUSE

APPETIZERS

PORK BELLY 15

herb barley, sautéed arugula, quail egg, apple & pear chutney

TABLE SIDE 'CLAM CHOWDER' 18

clams, leeks, potatoes, bacon, celery, herbs, crostini

FINAL CUT CRAB CAKE 19

tomato jam, lemon chive beurre blanc, greens, grilled lemon

PRINCE EDWARD MUSSELS 17

tasso ham nage, blistered tomatoes, wilted arugula, toasted brioche

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

port salut cheese, dried figs, radishes, roasted butternut squash, hazelnuts, upland cress, roasted shallot port reduction 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

final cut

STEAKHOUSE

ENTRÉES

CHEF'S SEASONAL FISH 38

potatoes, butternut squash, cauliflower, broccoli, pearl onions,
red pepper reduction, lemon hollandaise

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

LAMB 2 WAYS 40

lamb chop, braised lamb shoulder, almond couscous,
baby carrots, apricot reduction, yogurt, mint crystals

ACHIOTE RUBBED KUROBUTA PORK CHOP 37

roasted sweet potatoes, chorizo, caramelized onions,
orange honey glaze

DAY BOAT SEARED SCALLOPS 38

caramelized onion risotto, roasted baby fennel,
arugula walnut pesto

CRISPY SKIN KING SALMON 36

brown butter gnocchi, foraged mushroom,
red wine reduction

STUFFED WHOLE MAINE LOBSTER Market

seafood cornbread stuffing, vin blanc sauce

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