

Opening Scenes

JUMBO SHRIMP COCKTAIL

Lemon poached Gulf shrimp with a house made vodka cocktail sauce
\$14

MARYLAND CRAB CAKES

Lime-mayonnaise coleslaw and spicy aioli
\$14

MAPLE LEAF FARMS SEARED DUCK BREAST

Apricot brandy sauce and baby arugula
\$15

VEGETABLE SPRING ROLL

Cucumbers, avocado, napa cabbage, rice noodles, red peppers and asparagus
wrapped in rice paper; with sweet and spicy dipping sauce
\$10

DIVER SCALLOPS

Blackened with a quince sauce and apple-tarragon relish
\$16

PASTA DU JOUR

Prepared Daily by our Chef
\$10

CHEESE COURSE

Clothbound Cheddar, Gruyere Surchoix, Green Fields, Big Ed, Marisa;
Served with water crackers, quince paste and Granny Smith apple

Choice of three cheeses
\$15

AHI TUNA TARTAR

Ahi tuna with avocado, wasabi mayonnaise, toasted black pepper
and pickled ginger; with honey-soy reduction
\$15

Montage

SWEET CORN CRAB CHOWDER

Byrd crab meat and a Parmesan crisp

\$7

VEGETABLE & BEAN SOUP

Spring vegetables with white and black beans

\$7

WEDGE SALAD

Iceberg lettuce, Roma tomatoes, English cucumbers, red onions, Maytag blue cheese, peppered bacon and buttermilk ranch dressing

\$7

CAESAR SALAD

Romaine hearts tossed with house made creamy Caesar dressing, topped with Parmigiano-Reggiano, garlic croutons and white anchovies

\$7

FINAL CUT SALAD

Iceberg and Romaine lettuce with Capicola ham, Hafod cheese, roasted red and yellow pepper and a white balsamic dressing

\$7

HEIRLOOM TOMATO SALAD

Heirloom tomatoes, hand-rolled mozzarella cheese and mesclun greens tossed with extra virgin olive oil and 12-year old balsamic vinegar

\$9

Feature Presentations

Our steaks are USDA Prime Aged Beef from the Midwest, Hand Cut in House, seasoned with sea salt and toasted black peppercorns and cooked under infrared broilers to create a delicious caramelized crust. All steaks served with roasted baby peppers.

FILET MIGNON

8 oz \$32

SLOW-ROASTED PRIME RIB OF BEEF

12 oz \$30 18 oz \$38

STRIP STEAK

16 oz \$39

RIB EYE

18 oz \$40

BONE-IN RIB EYE

22 oz \$53

VEAL CHOP

14 oz \$43

Additions

Butter Poached South African Lobster Tail

\$43

Sautéed Jumbo Gulf Shrimp

\$12

Crab Meat al a Oscar

\$16

Temperature Guide

Rare: very red, cool center • **Med. Rare:** Red, warm center
Medium: Pink, hot center • **Med. Well:** Hint of pink, hot center
Well Done: No pink, hot center

Finishing Touches

Bearnaise Sauce

Horseradish Cream Sauce

Cajun Seasoned

Maytag Bleu Cheese Crust

Final Cut Steak Sauce

Porcini Mushroom Butter

Fresh Mozzarella Cheese

Sautéed Cipollini Onions

final cut
STEAKHOUSE

Special Effects

CHINOOK SALMON

Hoisin-port wine glaze and baby bok choy
\$24

SEA WHISTLE HALIBUT

White wine-poached apples, parsnip puree and avocado butter
\$34

SOUTH AFRICAN LOBSTER TAIL

Butter-poached South African lobster tail with spinach and fresh lemon
\$43

SEAFOOD GRILL

Prawns, scallops and salmon with pesto couscous and lemon oil
\$28

ROASTED CHICKEN

Sautéed baby carrots, mushrooms and Marsala wine
\$19

COLORADO LAMB CHOPS

Red quinoa, caramelized onions and tomato-mint relish
\$42

DIVER SCALLOPS

Spicy parsley sauce and caramelized onions
\$29

BERKSHIRE PORK CHOPS

Jalapenos, ginger and scallions with sweet potato puree
\$30

Supporting Roles

\$6

Idaho Baked Potato
Yukon Gold Mashed Potatoes
Roasted Sweet Potato with Brown Sugar Butter
Fingerling Potatoes with Caramelized Cipollini Onions

Four Cheese Mac and Cheese
Sautéed Cremini Mushrooms
Grilled Jumbo Asparagus with Hollandaise Sauce
Baby Carrots Sautéed in Duck Fat

American Artisan and Farmstead Cheese

Served with water crackers, quince paste and Granny Smith apple;
Choice of three cheeses.

\$15

JASPER HILL'S CABOT CLOTHBOUND CHEDDAR

Natural-rinded traditional cheddar wrapped with muslin and skillfully aged a minimum of 10 months at the Cellars. Features sweet caramel and milky flavors that sets it apart from other wrapped cheddars.

GRUYERE SURCHOIX

Surchoix Gruyère cheese is a full-flavored, robust pasteurized hard cow cheese with complex flavors that are nutty, earthy, and fruity. The aromas remind some of brown butter, caramel, toasted hazelnuts and Scotch whisky. The flavors can be nutty, sweet and concentrated—and a great experience to just let it melt on your tongue.

SAXON CREAMERY GREEN FIELDS

A semi-soft washed rind from raw cow's milk, carefully tended for 70 days.
Its sweet, nutty tones vary with the seasons.

SAXON CREAMERY BIG ED

Young, mild, but full of flavor, with a buttery body. Enthusiastic, it hugs you back, never offends and is great both for first time tasters and aficionados. A "clean rind" cheese made from raw cow's milk formed into cooked, pressed curds and ripened 120 days.

CARR VALLEY MARISA

Flavor is mellow, complex and sweet—qualities that reminded the maker of his daughter, Marisa for whom he named the cheese. This is a great sheep's milk cheese to try if you are new to the "sheep cheese world." Took 2nd Place at the 2011 U.S. Championship Cheese Contest.

final cut
STEAKHOUSE

Desserts

\$7

CRÈME BRÛLÉE

Vanilla flavored custard topped with raspberries

WARM CHOCOLATE LAVA CAKE

With vanilla ice cream

FRESH BERRY TART

Lemon custard with strawberries, blueberries, blackberries and raspberries

CHEESECAKE CAPPUCCINO

Topped with caramel sauce, espresso mousse and graham cracker powder;
served in a chocolate cup

TRIO OF ICE CREAM

Created daily by our Chef

NO SUGAR ADDED FLOURLESS CHOCOLATE CAKE

Topped with berry puree

Coffee

We proudly offer Illy Coffee and Damann Freres Teas

FRENCH PRESSED COFFEE	\$3
ESPRESSO	\$3
DOUBLE ESPRESSO	\$4
CAPPUCCINO	\$4
HOT TEA	\$3

final cut
STEAKHOUSE