

final cut

STEAKHOUSE
Joliet, IL

appetizers

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| jumbo shrimp cocktail champagne & lemon poached jumbo shrimp, cocktail sauce | 18 | lollipop lamb chops marinated lamb chops, warm bacon slaw, balsamic glaze | 18 |
| crab cakes spicy aioli, cilantro slaw | 18 | risotto ask about weekly flavor | 14 |
| diver scallops pan seared scallops, brandy, granny smith apples, baby arugula | 18 | oyster rockefeller spinach, mozzarella, parmesan, bleu cheese, topped with bacon | 18 |
| seafood trio (pick 3) chilled lobster tail, chilled jumbo shrimp, chilled stone crab claw, fried oyster, crab and avocado salad, tarragon lobster salad served with cocktail sauce, spicy aioli, fresh lemon | 30 | chef's charcuterie & cheese chef's selection of cheese & charcuterie with balsamic glaze, bourbon honey, olives, cornichons, served with crackers | 23 |

soups

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| soup du jour ask about today's soup | 7 | french onion red & yellow onions, beef broth, sherry wine, crostini, gruyere | 7 |
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salads

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| wedge salad iceberg lettuce, tomatoes, cucumber, red onions, maytag bleu, peppered bacon, house made buttermilk ranch dressing | 8 | caesar salad hearts of romaine, parmigiano-reggiano, house croutons, white anchovies, creamy caesar dressing | 8 |
| final cut signature salad house mix lettuce, kalamata olives, roasted red peppers, red onion, tomatoes, cucumbers, fresh mozzarella, salami, sweet herb vinaigrette | 11 | beet & apple salad yellow beets, red beets, baby arugula, candied walnuts, diced red onion, granny smith apple, crumbled goat cheese, sherry and honey vinaigrette | 9 |

specialties

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| atlantic salmon kale, lemon horseradish sauce | 34 | seafood pasta lobster claw meat, jumbo shrimp, scallops, fettuccine pasta, peas, asparagus, crushed red peppers, tomatoes, garlic, white wine, butter | 35 |
| lobster tail wilted garlic spinach, fresh lemon | (market price) | beef short rib 16-hour slow cooked beef short rib, baby carrots, cipollini onions, micro celery, truffle oil | 33 |
| airline chicken breast baby carrots, orange mustard glaze, mashed potato | 24 | tomahawk pork chop grilled long bone double cut pork chop, mashed potatoes, italian herb au jus | 29 |
| ahi tuna grilled ahi tuna, cilantro lime rice, mango salsa, wasabi avocado sauce | 38 | | |



steaks

Our steaks are USDA Aged Beef from the Midwest, dusted with our house seasoning, cooked under infrared broilers creating a delicious caramelized crust and brushed with butter.

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| filet 8 oz. center cut | 40 | bone-in ribeye 24 oz. bone-in angus | 65 | porterhouse 24 oz. prime | 55 |
| n.y. strip 16 oz. angus | 45 | bone-in strip 16 oz. dry-aged | 47 | ribeye 18 oz. prime | 55 |

rare: very red, cool center / **medium rare:** red, warm center / **medium:** pink, hot center
medium well: hint of pink, hot center / **well done:** no pink, hot center

add-ons

lobster tail **market price**
garlic jumbo shrimp (3) **15**

finishers

honey cabernet butter / black truffle butter / maytag bleu/ final cut signature sauce
horseradish cream / béarnaise sauce / au jus
any finisher 3

side dishes

any side 8

baked potato / jumbo asparagus / sautéed wild mushrooms / boursin mac & cheese
shoe string fried potatoes / yukon gold mashed potatoes / creamed kale and spinach / glazed baby carrots

desserts

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|--|----------|--|----------|
| eli's® cheesecake rich, creamy cheesecake with your choice of topping: marinated berries, turtle or plain | 9 | crème brulee frangelico flavored crème brulee, macarated strawberries | 9 |
| chocolate cake housemade triple chocolate | 9 | palazzolo's gelato trio ask about tonight's flavors | 9 |

For parties of 8 or more, an 18% suggested gratuity will be added to the final bill. The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.