

final cut

STEAKHOUSE
Joliet, IL

appetizers

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

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

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

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.

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

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.