

Appetizers

Jumbo Shrimp Cocktail 18

Champagne & Absolut Citron poached jumbo shrimp, cocktail sauce

Crab Cakes 18

Spiced aioli, arugula

Blackened Diver Scallops 18

Pistachio pesto, scallops, lemon

Beef Medallions 18

Boursin cheese, balsamic glaze

Risotto 12

Ask your server about this week's flavor

Oyster Rockefeller 18

Spinach, mozzarella cheese, parmesan cheese, bleu cheese, topped with bacon

Chilled Seafood Trio 28

Lobster tail, jumbo shrimp, crab meat, cocktail sauce, spicy aioli

Chef's Charcuterie & Cheese 23

Chef's selection of cheese & charcuterie with balsamic glaze, bourbon honey, olives, cornichons. Served with flatbread crackers

Soups

Butternut Squash 7

Toasted pumpkin seeds, sage oil

French Onion 7

Red & yellow onions, beef broth, sherry wine, crostini, gruyere cheese

Salads

Wedge Salad 8

Iceberg lettuce, tomatoes, cucumber, red onions, Maytag bleu cheese, peppered bacon, buttermilk ranch dressing

Caesar Salad 8

Hearts of romaine, parmigiano-reggiano, creamy Caesar dressing, house croutons, white anchovies, parmesan crisp

Final Cut Signature Salad 11

House mix lettuce, Kalamata olives, roasted red peppers, red onion, tomatoes, cucumbers, fresh mozzarella, salami, sweet herb vinaigrette

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. All steaks are served with roasted baby pepper.

Filet 40 8 oz. center cut	Prime Rib 48 16 oz. angus	Porterhouse 60 24 oz. prime
N.Y Strip 45 16 oz. angus	Wagyu Sirloin 42 8 oz. wagyu	Rib Eye 50 18 oz. prime boneless
Bone-in Rib Eye 65 24 oz. bone in angus		

rare: very red, cool center

medium: pink, hot center

well done: no pink, hot center

medium rare: red, warm center

medium well: hint of pink, hot center

Steak Finishers

Any Finisher 2

Honey cabernet butter

Maytag bleu cheese

Béarnaise sauce

Black truffle butter

Horseradish cream

Au jus

Final Cut signature sauce

Add-To Cuts

Lobster tail 57

Garlic Shrimp (3) 15

Specialties

Wild King Salmon 34

Herb marinated, cedar plank, brussel sprouts

Airline Chicken Breast 24

Roasted chicken, ricotta gnocchi, sun dried tomato cream, basil aioli

Lobster Tail 57

Cold water lobster tail, oven roasted, sautéed spinach & arugula, drawn butter

Beef Short Rib 33

16-hour slow cooked beef short rib, horseradish, mashed potatoes, truffle oil

Chilean Sea Bass 42

Braised baby bok choy, hoisin port sauce

Sides

Baked Potato 8

Jumbo Asparagus 8

Sautéed Wild Mushrooms 7

Garlic Broccoli 8

Fingerling Potatoes 7

Yukon Gold Mashed Potatoes 7

Brussel Sprouts & Bacon 8

Glazed Baby Carrots 7

Desserts

Eli's Cheesecake 9

Rich, creamy cheesecake with your choice of topping: marinated berries, turtle, or plain

Flourless Chocolate Cake 9

Chambord chocolate ganache, raspberries

Carrot Cake 12

Rich cream cheese icing, walnuts, coconut

Palazzolo's Gelato Trio 9

Ask your server about tonight's flavors