

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	16
crab cakes spiced aioli, avocado cream, cilantro slaw	18	blackened diver scallops pistachio pesto, U10 scallops, lemon	18
oyster rockefeller spinach, mozzarella cheese, parmesan cheese, bleu cheese, topped with bacon	18	chilled seafood lobster tail, jumbo shrimp, crab meat, lobster claw meat, cocktail sauce, spicy aioli	30
lobster avocado lobster claw meat, cilantro lime vinaigrette, avocado, micro greens	18	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	7	french onion red & yellow onions, beef broth, sherry wine, crostini, gruyere cheese	7
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salads

wedge salad iceberg lettuce, tomatoes, cucumber, red onions, Maytag bleu cheese, peppered bacon, buttermilk ranch dressing	8	blackberry spinach salad baby spinach, candied pecans, dried cranberries, blueberries, red onion, feta cheese, blackberry vinaigrette	8
final cut signature salad house mix lettuce, kalamata olives, roasted red peppers, red onion, tomatoes, cucumbers, fresh mozzarella, salami, sweet herb vinaigrette	11	tomato & mozzarella salad heirloom tomato, fresh mozzarella cheese, micro basil, extra virgin olive oil, balsamic glaze	11
caesar salad hearts of romaine, parmigiano-reggiano, house croutons, white anchovies, toasted pine nuts, creamy caesar dressing	8		

specialties

airline chicken breast roasted chicken, lemon basil glaze, wild rice	24	chilean sea bass watermelon pico de gallo, sautéed spinach	42
beef short rib 16-hour slow cooked beef short rib, baby carrots, cipolini onions, micro celery, truffle oil	33	seafood pasta lobster claw meat, shrimp, scallops, fettucine pasta, garlic, peas, asparagus, crushed red peppers, tomatoes, garlic white wine, butter	35
lamb rack macadamia nut, pea & tarragon puree, port wine reduction, rosemary	46	lobster tail cold water lobster tail, oven roasted, sautéed spinach, drawn butter	market price
salmon blackened, bourbon honey, cilantro slaw	34		



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 8 oz. center cut	40	bone-in rib eye 24 oz. angus	65	porterhouse 24 oz. Prime	55
n.y. strip 16 oz. angus	45	bone-in strip 16 oz. dry-aged	47	rib eye 18 oz. prime boneless	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

enhancements

lobster tail **57** / garlic jumbo shrimp (3) **15**

finishers

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

side dishes

any side 8

baked potato / jumbo asparagus / sautéed wild mushrooms / garlic broccoli / shoe string potatoes /
 yukon gold mashed potatoes / green beans & bacon / glazed baby carrots

desserts

eli's® cheesecake rich, creamy cheesecake with your choice of topping: marinated berries, turtle or plain	9	lemon berry cake layered lemon cake, berry mousse	9
chocolate cake strawberry mousse, chocolate sauce	9	crème brulee frangelico flavored crème brulee, strawberry	9
palazzolo's gelato trio ask server for current selection	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.