

# final cut

STEAKHOUSE  
Joliet, IL

## appetizers

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<b>jumbo shrimp cocktail</b> champagne & lemon poached jumbo shrimp, cocktail sauce	<b>18</b>	<b>lollipop lamb chops</b> marinated lamb chops, warm bacon slaw, balsamic glaze	<b>16</b>
<b>crab cakes</b> spiced aioli, avocado cream, cilantro slaw	<b>18</b>	<b>blackened diver scallops</b> pistachio pesto, U10 scallops, lemon	<b>18</b>
<b>oyster rockefeller</b> spinach, mozzarella cheese, parmesan cheese, bleu cheese, topped with bacon	<b>18</b>	<b>chilled seafood</b> lobster tail, jumbo shrimp, crab meat, lobster claw meat, cocktail sauce, spicy aioli	<b>30</b>
<b>lobster avocado</b> lobster claw meat, cilantro lime vinaigrette, avocado, micro greens	<b>18</b>	<b>chef's charcuterie &amp; cheese</b> chef's selection of cheese & charcuterie with balsamic glaze, bourbon honey, olives, cornichons, served with crackers	<b>23</b>

## soups

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<b>soup du jour</b>	<b>7</b>	<b>french onion</b> red & yellow onions, beef broth, sherry wine, crostini, gruyere cheese	<b>7</b>
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## salads

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

## specialties

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<b>airline chicken breast</b> roasted chicken, lemon basil glaze, wild rice	<b>24</b>	<b>chilean sea bass</b> watermelon pico de gallo, sautéed spinach	<b>42</b>
<b>beef short rib</b> 16-hour slow cooked beef short rib, baby carrots, cipollini onions, micro celery, truffle oil	<b>33</b>	<b>seafood pasta</b> lobster claw meat, shrimp, scallops, fettucine pasta, garlic, peas, asparagus, crushed red peppers, tomatoes, garlic white wine, butter	<b>35</b>
<b>lamb rack</b> macadamia nut, pea & tarragon puree, port wine reduction, rosemary	<b>46</b>	<b>lobster tail</b> cold water lobster tail, oven roasted, sautéed spinach, drawn butter	<b>57</b>
<b>salmon</b> blackened, bourbon honey, cilantro slaw	<b>34</b>		



## steaks

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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.

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

**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

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### enhancements

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

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### finishers

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

## side dishes

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### 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

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

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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.