final cut
STEAKHOUSE

martinis

solid gold martinis 8

cosmopolitan	absolut vodka, cranberry juice, triple sec
the pink panther	pama liquor, absolut vodka, sweet & sour, cranberry juice
lemon drop	absolut citron, sweet & sour, sugar
caramel appletini	apple vodka, buttershots, caramel
pineapple upside down	vanilla vodka, pineapple juice, grenadine
key lime martini	vanilla vodka, rose lime, coconut
melodramatini	midori, absolut vodka, orange juice
dirty harry martini	tito's vodka, dry vermouth, olive juice
watermelon martini	absolut vodka, watermelon juice, orange liquor, lime juice
blue lagoon	uv blue vodka, bacardi limoni, pineapple juice

diamond martinis 12

no brainer martini	crystal head vodka, dry vermouth, blue cheese
chocolate cherry martini	effen black cherry vodka, dark godiva
russian roulette	stolichnaya elit, chambord liquor, sweet & sour
the french connection	chambord vodka, chambord liquor, pineapple juice
chocolate martini	vanilla vodka, white godiva, dark godiva

FC: final cut signature items

For parties of eight or more a 18% gratuity will be added. If you have a food allergy, please speak to the chef, manager or your server.

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appetizers

jumbo shrimp cocktail	lemon poached shrimp, vodka cocktail sauce **16**
FC crab cakes	lime mayonnaise coleslaw, spicy aioli **16**
bruschetta	tomatoes, garlic, red onions, fresh mozzarella cheese, garlic crostini, balsamic glaze **12**
lollipop lamb chops	house marinated, warm bacon slaw, balsamic reduction **15**
diver scallops	blackened, apple tarragon relish, quince sauce **15**
american farmstead cheese	a selection of four varietal cheeses: widmer's cheddar, french boursin herb, italian parmigiano-reggiano and buttermilk blue **15**
FC oysters rockefeller	mozzarella cheese, parmesan cheese, maytag blue cheese, spinach, peppered bacon **15**
FC chilled seafood trio	lobster tail, jumbo shrimp, crab meat, vodka cocktail sauce and spicy aioli **21**

soups

french onion soup	melted swiss, croutons **6**
FC crab corn chowder	parmesan crisp **6**

salads

FC wedge salad	iceberg lettuce, tomatoes, cucumber, red onions, blue cheese, peppered bacon, buttermilk ranch dressing **6**
tomato caprese	beef steak tomatoes, kalamata olives, fresh mozzarella cheese, balsamic reduction, basil, extra-virgin olive oil **6**
caesar salad	hearts of romaine, parmigiano-reggiano, creamy caesar dressing, garlic croutons, white anchovies **6**
final cut salad	mesclun greens, tomato, cucumber, pecans, raisin rye croutons, parmigiano-reggiano, lemon honey vinaigrette **6**

FC: final cut signature items

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STEAKHOUSE

steaks

Our steaks are USDA Aged Beef from the Midwest, seasoned with sea salt and toasted black peppercorns, cooked under infrared broilers creating a delicious caramelized crust and brushed with butter. All steaks and chops are served with roasted baby peppers.

filet	8 oz. center cut	**32**
n.y. strip	12 oz. prime	**30**
FC bone in rib eye	30 oz. dry aged "tomahawk"	**68**
FC prime rib	16 oz. prime	**35**
porterhouse	24 oz. prime	**65**
rib eye	14 oz. prime boneless	**35**
wagyu	10 oz. prime	**47**

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

add-to cuts

lobster tail 40 | **garlic shrimp** 14 | **crab oscar** 18

steak finishers

béarnaise
cajun
FC final cut sauce
horseradish cream
maytag blue cheese
peppercorn demi
sautéed cipollini onions

FC: final cut signature items

final cut
STEAKHOUSE

specialties

loch dart salmon	on cedar plank, apple fennel slaw, horseradish vinaigrette	**25**
FC south african lobster tail	butter poached, sautéed spinach, fresh lemon	**40**
french cut chicken breast	green beans, mushroom marsala sauce	**18**
FC chilean sea bass	baby bok choy, sweet soy vinaigrette, sesame seeds, hoisin sauce	**36**
mix of seafood	shrimp, scallops, salmon, lemon oil, grilled asparagus	**29**

side dishes

6

baked potato | FC four cheese mac & cheese | jumbo asparagus
sautéed mushrooms | sautéed spinach | sweet potato soufflé
yukon gold mashed potatoes | shoestring fries

desserts

7

cheesecake	rich, creamy cheesecake with your choice of topping: marinated berries | turtle | plain
carrot cake	moist, decadent carrot cake with caramel sauce, toasted almonds
crème brûlée	vanilla flavored custard topped with raspberries
molten chocolate cake	warm chocolate cake topped with vanilla ice cream
bananas foster	with vanilla ice cream

FC: final cut signature items