



CUTS

STEAKHOUSE

LUNCH MENU

APPETIZERS

Goat Cheese Risotto Fritters - braised tomato, spinach pesto, asiago	\$8
Classic Shrimp Cocktail - CUTS cocktail sauce	\$11
*Sesame Seared Tuna - ponzu vegetable stir-fry, wasabi leeks	\$12
Smoked Salmon - smoked in house, pickled shallots, lemon, remoulade, flatbread crackers	\$12
Braised Beef Short Rib - mushroom, cabbage ragout, grated horseradish	\$10
Four Cheese Spinach Dip - kettle chips	\$8
Fried Green Tomatoes - herb crusted, crumbled bleu cheese	\$8
Soup de Jour - made fresh daily	\$7

SALADS (ADD CHICKEN \$7 OR *SALMON \$10)

Cuts House - seasonal greens, dried cranberries, egg, tomatoes, cucumbers and shallots	\$7
Classic Caesar - shaved asiago, croutons, anchovies	\$7
Iceberg Wedge - crumbled bleu cheese, tomatoes, apple wood bacon	\$8
Cuts Knife & Fork Cobb - marinated chicken, apple wood bacon, avocado, egg, tomatoes, bleu cheese	\$14
*Hot Beef Salad - grilled marinated steak, mushrooms, tomatoes, cucumbers, dijon honey mustard	\$14
*Peppercorn Seared Tuna - seared rare, almonds, daikon, cucumbers, tomatoes, honey-ginger vinaigrette	\$16

HOUSE SPECIALS

Ashley Farm Herb Grilled Chicken Breast - creamed spinach, crispy potatoes, sweet pepper emulsion	\$14
Shrimp & Grits- garlic sautéed shrimp, tomatoes, scallions, cheddar grits	\$15
*Ponzu Salmon - rice noodles, vegetable stir-fry, ponzu sauce	\$16
*Slow Roasted Pork Ribs - hickory barbeque sauce, garlic cilantro fries	\$17

* add a cuts house, caesar or wedge salad to your entrée for \$5

BURGERS AND SANDWICHES

served with garlic cilantro fries

*Cuts Burger - Vermont white cheddar	\$10
*Lamb Burger - seasoned with pimento and onions, Vermont white cheddar	\$12
French Dip - shaved prime rib, asiago, ajus	\$11
*Fresh Fish Sandwich - lettuce, tomato	m/p
Thin Cuts - thinly sliced marinated steak & lamb on hoagie bread	\$12

CUTS SIGNATURE STEAKS

we are proud to serve top quality certified choice beef that has aged a minimum of 21 days to ensure flavor and tenderness

*Ribeye	13 oz	\$29
*NY Strip	13 oz	\$27
*Filet (Center Cut)	8 oz	\$39

Choose Your Sauce

cuts signature steak sauce
béarnaise
green peppercorn
creamy horseradish
lemon butter sauce

Top Off Your Steak

crumbled bleu cheese	\$4
thyme-caramelized onions	\$4
herbed goat cheese	\$4
oven roasted mushrooms	\$4
broiled shrimp	\$9
lump crab	\$8

SIDES

Roasted Garlic Mashed Potatoes	\$5
Seasonal Vegetables	\$5
Creamy Cheddar Grits	\$5
Cilantro Garlic Fries	\$5
Baked Potato	\$5
Pimento Mac & Cheese	\$5
Truffle Asparagus	\$6

SWEETS

Warm Chocolate-Pecan Fudge Brownie - vanilla ice-cream	\$7
Georgia Style Cheesecake - peach compote, nutmeg	\$7
Apple Cobbler - salted caramel, nuts, vanilla ice-cream	\$7
Creme Brulee - classic creme brulee	\$7

CATERING

Cuts Steakhouse offers catering options for various events. Please speak with a manager for more information about how Cuts Steakhouse can help make your event delicious!

PRIVATE PARTIES

Cuts Steakhouse is pleased to offer private and semi-private dining space for events. Please speak with a manager about more information regarding your dining event.

PLEASE NOTE THAT 20% GRATUITY WILL BE ADDED TO PARTIES OF (6) GUESTS OR MORE NO SPLIT CHECKS FOR PARTIES OF (6) GUESTS OR MORE

CONSUMING UNDER COOKED OR RAW MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

10/2017