



# CUTS

STEAKHOUSE

## DINNER MENU

### APPETIZERS

- Goat Cheese Risotto Fritters - braised tomato, spinach pesto, asiago \$9
- Classic Shrimp Cocktail - CUTS cocktail sauce \$14
- Oven Dried Tomato Caprice - mozzarella, aged balsamic, basil \$12
- \*Sesame Seared Tuna - ponzu vegetable stir-fry, wasabi leeks \$15
- Smoked Salmon - smoked in house, pickled shallots, lemon, remoulade, flatbread crackers \$15
- Braised Beef Short Rib - mushroom, cabbage ragout, grated horseradish \$16
- Four Cheese Spinach Dip - kettle chips \$9
- Fried Green Tomatoes - herb crusted, crumbled bleu cheese \$9
- Soup de Jour - made fresh daily \$7
- Escargot- baked with chardonnay herbed butter \$12

### SALADS (ADD Chicken \$7 OR \*Salmon \$10)

- Cuts House - seasonal greens, dried cranberries, egg, tomatoes, cucumbers and shallots \$9
- Classic Caesar - shaved asiago, croutons, anchovies \$9
- Iceberg Wedge - crumbled bleu cheese, tomatoes, apple wood bacon \$10
- Cuts Knife & Fork Cobb - marinated chicken, apple wood bacon, avocado, egg, tomatoes, bleu cheese \$15

### HOUSE SPECIALS

- Ashley Farm Herb Grilled Chicken Breast - creamed spinach, crispy potatoes, sweet pepper emulsion \$22
  - Shrimp & Grits- garlic sautéed shrimp, tomatoes, scallions, cheddar grits \$26
  - \*Pecan Salmon - simply charred, served over roasted garlic mashed potatoes, topped with roasted pecan-butter sauce \$25
  - \*Slow Roasted Pork Ribs - hickory barbeque sauce, garlic cilantro fries \$22
  - \*Peppercorn Seared Tuna - rice noodles, cabbage, peppers, broccoli, ponzu sauce \$28
  - \*Cuts Bistro Steak - flat cut tenderloin rubbed with parsley pesto, roasted garlic mashed potatoes \$32
  - \*Cuts Ribeye -12 oz (marinated in tropical juices) roasted garlic mashed potatoes \$36
  - Southern Fried Lobster Tail (2) - roasted garlic mashed potatoes, brown butter, spinach \$45
  - \*Rack of Lamb - grilled, topped with pesto sauce, CUTS rice, sauteed spinach \$34
  - \*Seared Duck Breast - orzo, spinach, cranberries with red-currant-honey glaze \$32
- 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 \$12
- \*Lamb Burger - seasoned with pimento and onions, Vermont white cheddar \$13
- French Dip - shaved prime rib, asiago, ajus \$14
- \*Fresh Fish Sandwich - lettuce, tomato m/p
- Thin Cuts - thinly sliced marinated steak & lamb on hoagie bread \$14

### 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

- \*Filet (Center Cut) 8 oz \$42
  - \*Ribeye 14 oz \$38
  - \*NY Strip 13 oz \$32
  - \*Cowboy Ribeye 22 oz \$46
  - \*Prime Rib 12 oz / 16 oz \$32 / \$38
- limited availability, served with a vanilla salt crust

### Choose Your Sauce

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

### Top Off Your Steak

- crumbled bleu cheese \$5
- thyme-caramelized onions \$5
- herbed goat cheese \$5
- oven roasted mushrooms \$5
- lump crab \$12
- broiled shrimp \$12
- southern fried lobster tail (1) \$22

### SIDES

- Roasted Garlic Mashed Potatoes \$6
- Seasonal Vegetables \$6
- Creamy Cheddar Grits \$6
- Cilantro Garlic Fries \$6
- Baked Potato \$6
- Pimento Mac & Cheese \$6
- Truffle Asparagus \$7

### SWEETS

- Warm Chocolate-Pecan Fudge Brownie - vanilla ice-cream \$8
- Georgia Style Cheesecake - peach coulis, nutmeg \$8
- Apple Cobbler - salted caramel, nuts, vanilla ice-cream \$8
- Creme Brulee - classic creme brulee \$8

### 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.