



LUNCH MENU

APPETIZERS

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| Soup Du Jour | \$7 |
| Made Daily with Fresh Ingredients | |
| Goat Cheese Risotto Fritters | \$8 |
| Braised Tomato Spinach Pesto Asiago | |
| Classic Shrimp Cocktail | \$12 |
| CUTS Cocktail Sauce | |
| Sesame Seared Tuna* | \$12 |
| Ponzu Vegetable Stir-Fry Wasabi Leeks | |
| Smoked Salmon | \$12 |
| Served Chilled with Pickled Red Onions Remoulade Crostinis | |
| Four Cheese Spinach Dip | \$8 |
| House Made Kettle Chips | |
| Fried Green Tomatoes | \$8 |
| Herb Crusted Crumbled Blue Cheese | |

SALADS Add Chicken \$7 / Salmon*, Steak* or Shrimp \$10

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| Cuts House | \$7 |
| Field Greens Craisins Egg Fresh Tomatoes Crisp Cucumbers Pickled Red Onions | |
| Classic Caesar | \$7 |
| Shaved Asiago Garlic Croutons Anchovies | |
| Iceberg Wedge | \$8 |
| Crumbled Blue Cheese Tomatoes Apple-Wood Smoked Bacon | |
| Tomato Cucumber | \$9 |
| Fresh Tomatoes Crisp Cucumbers Feta Cheese Red Onions Oregano Fresh Parsley Lemon Juice Extra Virgin Olive Oil | |
| Burrata Caprice | \$12 |
| Creamy Burrata Cheese Vine Ripe Tomatoes Fresh Basil Aged Balsamic Olive Oil | |
| Hot Beef Salad* | \$14 |
| Grilled Marinated Steak Field Greens Roasted Mushrooms Tomatoes Cucumbers Dijon Honey Mustard | |
| Knife & Fork Cobb | \$14 |
| Marinated Grilled Chicken Romaine Lettuce Tomatoes Egg Cucumber Apple-Wood Smoked Bacon Blue Cheese Crumbles | |
| Seared Tuna* | \$16 |
| Chilled Rare Tuna Field Greens Almonds Crisp Cucumbers Fresh Tomatoes Honey Ginger Vinaigrette | |

HOUSE SPECIALS

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| Bistro Steak & Frites* | \$27 |
| Sliced Tenderloin Crispy Potatoes Green Peppercorn Sauce | |
| Herb Grilled Chicken Breast 100% Antibiotic Free | \$16 |
| Sautéed Spinach Crispy Potatoes Sweet Pepper Emulsion | |
| Shrimp & Grits | \$15 |
| Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits | |
| Ponzu Salmon* | \$18 |
| Rice Noodles Vegetables Stir-fry House Made Ponzu Sauce | |
| Cuts Ribeye* | \$32 |
| Marinated in Soy Tropical Juices Garlic Mashed Potatoes | |
| Slow Roasted Pork Ribs | \$17 |
| Hickory BBQ Sauce Cilantro Garlic Fries | |

SANDWICHES

All sandwiches are served with Cilantro Garlic Fries

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| Cuts Burger* | \$10 |
| White Cheddar Lettuce Tomatoes Onions Toasted Pretzel Roll | |
| Manhattan Steak Sandwich* | \$14 |
| Grilled Tenderloin Steak Caramelized Onions Roasted Mushrooms Smoked Gouda Cheese Toasted Hoagie Roll | |
| Lamb Burger* | \$12 |
| Feta Cheese Cucumber Yogurt Lettuce Tomatoes Onions Toasted Pretzel Roll | |
| Grilled Salmon Sandwich* | \$12 |
| Caper Remoulade Lettuce Tomatoes Onions Toasted Pretzel Roll | |
| French Dip | \$11 |
| Sliced Prime Rib White Cheddar Cheese Au Jus Toasted Hoagie Roll | |
| Shawarma Sandwich | \$12 |
| Thinly Sliced Marinated Beef & Lamb Shredded Lettuce Sliced Tomatoes Roasted Red Pepper Aioli Toasted Hoagie Roll | |

CUTS SIGNATURE STEAKS

We Proudly Serve USDA Certified Upper 2/3 Choice Midwestern Beef

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| Petite Filet* 8-ounce | \$39 |
| Ribeye* 14-ounce | \$32 |
| New York Strip* 13-ounce | \$29 |

SAUCES

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| Cuts Signature Steak Sauce |
| Béarnaise |
| Green Peppercorn |
| Creamy Horseradish |

STEAK TOPPINGS

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| Crumbled Blue Cheese | \$4 |
| Thyme Caramelized Onions | \$4 |
| Oven Roasted Mushrooms | \$4 |
| Jumbo Lump Crab Meat | \$8 |
| Broiled Shrimp | \$9 |

SIDES

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| Roasted Garlic Mashed Potatoes | \$5 |
| Featured Vegetable | \$5 |
| Creamy Cheddar Grits | \$5 |
| Baked Potato | \$5 |
| Truffle Asparagus | \$6 |
| Cilantro Garlic Fries | \$5 |
| Caesar or House Salad | \$5 |

SWEETS

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| Warm Pecan Fudge Brownie | \$7 |
| Pecan Fudge Brownie Vanilla Ice Cream | |
| Georgia Style Cheesecake | \$7 |
| Grilled Peaches Caramel Whipped Cream | |
| Apple Cobbler | \$7 |
| Salted Caramel Pecans Vanilla Ice Cream | |
| Crème Brulee | \$7 |
| Classic French Vanilla Custard | |

PLEASE NOTE THAT 20% GRATUITY WILL BE ADDED TO 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.