



**DINNER MENU**

APPETIZERS

<b>Soup Du Jour</b>	\$7
Made Daily with Fresh Ingredients	
<b>Goat Cheese Risotto Fritters</b>	\$12
Braised Tomato   Spinach Pesto   Asiago Cheese	
<b>Classic Shrimp Cocktail</b>	\$15
Cuts Cocktail Sauce	
<b>Sesame Seared Tuna*</b>	\$16
Ponzu Vegetable Stir-Fry   Wasabi   Crispy Leeks	
<b>Smoked Salmon*</b>	\$15
Served Chilled with Pickled Red Onions   Remoulade   Crostinis	
<b>Four Cheese Spinach Dip</b>	\$12
House Made Kettle Chips	
<b>Fried Green Tomatoes</b>	\$12
Herb Crusted   Crumbled Blue Cheese   Fresh Scallions	
<b>Bourbon Glazed Bacon Steak</b>	\$14
House Made Bacon   Bourbon Maple Glazed	
<b>Escargot</b>	\$14
Baked with Chardonnay Herbed Butter	

SALADS

<b>Cuts House</b>	\$10
Field Greens   Craisins   Egg   Fresh Tomatoes Crisp Cucumbers   Pickled Red Onions	
<b>Classic Caesar</b>	\$11
Shaved Asiago   Garlic Croutons   Anchovies	
<b>Iceberg Wedge</b>	\$11
Crumbled Blue Cheese   Tomatoes   Apple-Wood Smoked Bacon	
<b>Burrata Caprice</b>	\$16
Creamy Burrata Cheese   Aged Balsamic   Basil Pesto	

HOUSE SPECIALS

<b>Prime Rib*</b> 12-ounce / 16-ounce	\$38 / \$42
Served with Creamy Horseradish and Au Jus	
<b>Herb Grilled Chicken Breast</b> 100% Antibiotic Free	\$25
Sautéed Spinach   Crispy Potatoes   Sweet Pepper Emulsion	
<b>Shrimp &amp; Grits</b>	\$26
Garlic Sautéed Shrimp   Tomatoes   Scallions   Cheddar Grits	
<b>Pan Seared Salmon*</b>	\$27
Garlic Mashed Potatoes   Roasted Pecan Butter Sauce	
<b>Cuts Ribeye*</b> 12-ounce	\$38
Marinated in Soy Tropical Juices   Garlic Mashed Potatoes	
<b>Southern Fried Lobster Tails</b> two 6-ounce tails	MKP
Roasted Garlic Mashed Potatoes   Brown Butter   Spinach	
<b>Slow Roasted Pork Ribs</b>	\$26
Hickory BBQ Sauce   Cilantro Garlic Fries	
<b>Rack of Lamb*</b>	\$34
Rice Pilaf   Sautéed Spinach   Charred Tomatoes   Herb Garlic Puree	
<b>Cuts Burger*</b>	\$16
White Cheddar   Lettuce   Tomatoes   Onions   Pretzel Roll   Garlic Fries	

CUTS SIGNATURE STEAKS & CHOPS

We proudly serve USDA Certified Upper 2/3 Choice Midwestern Beef

<b>Petite Filet*</b> 8-ounce	\$44
<b>Filet Mignon*</b> 12-ounce	\$56
<b>Ribeye*</b> 14-ounce	\$40
<b>New York Strip*</b> 13-ounce	\$34
<b>Cowboy Ribeye*</b> 22-ounce	\$48
<b>Tomahawk Ribeye*</b> 40-ounce	\$89
<b>Double Cut Veal Chop*</b> 16-ounce	\$48

CUTS USDA PRIME STEAKS

<b>Ribeye*</b> 16-ounce	\$49
<b>New York Strip*</b> 16-ounce	\$46

Cuts Steakhouse cooks Steaks & Chops to the following temperatures:

- Black & Blue** - Extra Charred Exterior with a Cold Red Center
- Rare** - Slightly Charred Exterior with a Cold Red Center
- Medium Rare** - Slightly Charred Exterior with a Warm Red Center
- Medium** - Slightly Charred Exterior with a Hot Pink Center
- Medium Well** - Slightly Charred Exterior with a Hot Faintly Pink Center
- Well Done** - Slightly Charred Exterior with a Cooked Through Center, No Pink

STEAK TOPPINGS

<b>Crumbled Blue Cheese</b>	\$5
<b>Thyme Caramelized Onions</b>	\$5
<b>Oven Roasted Mushrooms</b>	\$5
<b>Broiled Shrimp</b>	\$12
<b>Jumbo Lump Crab Meat</b>	\$12
<b>Southern Fried Lobster Tail</b>	MKP

SAUCES

<b>Cuts Signature Sauce</b>	\$2
<b>Béarnaise</b>	\$3
<b>Green Peppercorn</b>	\$3
<b>Creamy Horseradish</b>	\$3

SIDES

<b>Roasted Garlic Mashed Potatoes</b>	\$6
<b>Featured Vegetable</b>	\$6
<b>Creamy Cheddar Grits</b>	\$6
<b>Baked Potato</b>	\$6
<b>Pimento Mac &amp; Cheese</b>	\$6
<b>Cilantro Garlic Fries</b>	\$6
<b>Truffle Asparagus</b>	\$7
<b>Caesar or House Salad</b>	\$7

SWEETS

<b>Warm Pecan Fudge Brownie</b>	\$8
Pecan Fudge Brownie   Vanilla Ice Cream	
<b>Georgia Style Cheesecake</b>	\$8
Grilled Peaches   Caramel   Whipped Cream	
<b>Apple Cobbler</b>	\$8
Salted Caramel   Pecans   Vanilla Ice Cream	
<b>Crème Brulee</b>	\$8
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.