



APPETIZERS

Soup Du Jour	\$7
Made Daily with Fresh Ingredients	
Goat Cheese Risotto Fritters	\$12
Braised Tomato Spinach Pesto Asiago Cheese	
Jumbo Lump Crab Cake	\$18
Pan Seared Cake Caper Roasted Red Pepper Yogurt Micro Salad	
Classic Shrimp Cocktail	\$15
Cuts Cocktail Sauce	
Sesame Seared Tuna*	\$16
Ponzu Reduction Vegetable Stir-Fry Wasabi Cream Scallions	
Smoked Salmon*	\$15
Served Chilled with Pickled Red Onions Remoulade Crostini	
Four Cheese Spinach Dip	\$12
House Made Kettle Chips	
Fried Green Tomatoes	\$12
Herb Crusted Crumbled Blue Cheese Fresh Scallions	
Bourbon Glazed Bacon Steak	\$14
House Made Bacon Bourbon Maple Glazed	
Escargot	\$14
Baked with Chardonnay Herbed Butter	

SALADS

Goat Beets Salad	\$15
Roasted Beets Pickled Red Onions Candied Pecans Lightly Fried Goat Cheese White Balsamic Vinaigrette	
Classic Caesar	\$11
Shaved Asiago Garlic Croutons Anchovies	
Iceberg Wedge	\$11
Crumbled Blue Cheese Tomatoes Apple-Wood Smoked Bacon	
Burrata Caprice	\$16
Creamy Burrata Cheese Aged Balsamic Basil Pesto	

HOUSE SPECIALS

Braised Lamb Shank	\$38
Fall of the Bone Mediterranean Style Mashed Potatoes Pan Jus	
Herb Grilled Chicken Breast 100% Antibiotic Free	\$25
Sautéed Spinach Roasted Potatoes Sweet Pepper Emulsion	
Shrimp & Grits	\$26
Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits	
Iron Seared Ponzu Salmon*	\$28
Rice Noodles Vegetables Stir-fry House Made Ponzu Sauce Fresh Scallions Sesame Seeds	
Southern Fried Lobster Tails two 6-ounce tails	MKP
Roasted Garlic Mashed Potatoes Clarified Butter Spinach	
Slow Roasted Pork Ribs	\$26
Hickory BBQ Sauce Cilantro Garlic Fries	
Rack of Lamb*	\$34
Rice Pilaf Sautéed Spinach Charred Tomatoes Herb Garlic Puree	
Cuts Burger*	\$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

Petite Filet* 8-ounce	\$44
Filet Mignon* 12-ounce	\$56
Ribeye* 14-ounce	\$42
New York Strip* 13-ounce	\$39
Cowboy Ribeye* 22-ounce	\$48

CUTS USDA PRIME STEAKS

Ribeye* 16-ounce	\$49
New York Strip* 16-ounce	\$46

STEAK FEATURES

CUTS Ribeye* 12-ounce	\$42
Marinated in Tropical Juices Garlic Mashed Potatoes	
Brandy New York* 12-ounce	\$36
Sliced Strip Loin Steak Creamy Brandy Mushroom Sauce Fresh Herbs Garlic Mashed Potatoes	

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

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

SAUCES

Cuts Signature Sauce	\$2
Béarnaise	\$3
Green Peppercorn	\$3

SIDES

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

SWEETS

Warm Pecan Fudge Brownie	\$8
Pecan Fudge Brownie Vanilla Ice Cream	
Georgia Style Cheesecake	\$8
Grilled Peaches Caramel Whipped Cream	
Apple Cobbler	\$8
Salted Caramel Pecans Vanilla Ice Cream	
Crème Brulee	\$8
Classic French Vanilla Custard	
Walnut Baklava	\$8
Traditional Honey Syrup Drenched Pastry Vanilla Ice Cream	
CUTS Flan	\$8
Eggless Flourless Caramelized Custard Whipped Cream Fresh Berries	

Temporary Price Increase due to Present
Market Conditions & Availability

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.