



APPETIZERS

Soup Du Jour	\$8
Made Daily with Fresh Ingredients	
Goat Cheese Risotto Fritters	\$10
Braised Tomato Spinach Pesto Asiago	
Classic Shrimp Cocktail	\$12
CUTS Cocktail Sauce	
Sesame Seared Tuna*	\$12
Ponzu Reduction Vegetable Stir-Fry Wasabi Cream Scallions	
Smoked Salmon	\$12
Served Chilled with Pickled Red Onions Remoulade Crostini	
Four Cheese Spinach Dip	\$10
House Made Kettle Chips	
Fried Green Tomatoes	\$10
Herb Crusted Crumbled Blue Cheese	

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

Goat Beets Salad	\$12
Roasted Beets Pickled Red Onions Candied Pecans Lightly Fried Goat Cheese White Balsamic Vinaigrette	
Iceberg Wedge	\$10
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	\$14
Creamy Burrata Cheese Vine Ripe Tomatoes Fresh Basil Aged Balsamic Olive Oil	
Hot Beef Salad*	\$14
Grilled Marinated Steak Romaine Lettuce 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*	\$14
Chilled Rare Tuna Romaine Lettuce Almonds Crisp Cucumbers Fresh Tomatoes Honey Ginger Vinaigrette	

HOUSE SPECIALS

Bistro Steak & Frites*	\$25
Sliced Tenderloin Crispy Potatoes Green Peppercorn Sauce	
Herb Grilled Chicken Breast 100% Antibiotic Free	\$16
Sautéed Spinach Roasted Potatoes Sweet Pepper Emulsion	
Shrimp & Grits	\$16
Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits	
Iron Seared Ponzu Salmon*	\$18
Rice Noodles Vegetables Stir-fry House Made Ponzu Sauce Fresh Scallions Sesame Seeds	
Cuts Ribeye*	\$28
Marinated in Soy Tropical Juices Garlic Mashed Potatoes	
Slow Roasted Pork Ribs	\$18
Hickory BBQ Sauce Cilantro Garlic Fries	

SANDWICHES

All sandwiches are served with Cilantro Garlic Fries	
CUTS Steak Burger*	\$14
White Cheddar Lettuce Tomatoes Onions Toasted Pretzel Roll	
Manhattan Steak Sandwich*	\$16
Grilled Tenderloin Steak Caramelized Onions Roasted Mushrooms Smoked Gouda Cheese Toasted Hoagie Roll	
Lamb Burger*	\$12
Feta Cheese Tzatziki Sauce Lettuce Tomatoes Onions Toasted Pretzel Roll	
Grilled Salmon Sandwich*	\$14
Caper Remoulade Lettuce Tomatoes Onions Toasted Pretzel Roll	
CUTS SIGNATURE STEAKS	
We Proudly Serve USDA Certified Upper 2/3 Choice Midwestern Beef	
Filet* 8-ounce	\$36
Ribeye* 14-ounce	\$32
New York Strip* 13-ounce	\$28

SAUCES

Cuts Signature Steak Sauce	
Béarnaise	
Green Peppercorn	

STEAK TOPPINGS

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

SIDES

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

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	
Walnut Baklava	\$7
Traditional Honey Syrup Drenched Pastry Vanilla Ice Cream	
CUTS Flan	\$7
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.