



LUNCH

APPETIZERS

Soup Du Jour	MKP
Made Daily with Fresh Ingredients	
Goat Cheese Risotto Fritters	\$12
Braised Tomato Spinach Pesto Asiago	
Classic Shrimp Cocktail	\$14
CUTS Cocktail Sauce	
Sesame Seared Tuna*	\$14
Ponzu Reduction Vegetable Stir-Fry Wasabi Cream Scallions	
Smoked Salmon	\$13
Served Chilled with Pickled Red Onions Remoulade Crostini	
Four Cheese Spinach Dip	\$12
House Made Kettle Chips	
Fried Green Tomatoes	\$11
Herb Crusted Crumbled Blue Cheese	

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

Classic Caesar	\$11
Shaved Asiago Garlic Croutons Anchovies	
Arugula Salad	\$14
Baby Arugula Roasted Beets Pickled Red Onions Candied Pecans Warm Crispy Goat Cheese White Balsamic Vinaigrette	
Iceberg Wedge	\$12
Crumbled Blue Cheese Tomatoes Apple-Wood Smoked Bacon Fresh Scallions	
Burrata Caprice	\$13
Creamy Burrata Cheese Vine Ripe Tomatoes Fresh Basil Aged Balsamic Olive Oil	
Hot Beef Salad*	\$18
Grilled Marinated Steak Romaine Lettuce Roasted Mushrooms Tomatoes Cucumbers Dijon Honey Mustard	
Knife & Fork Cobb	\$16
Marinated Grilled Chicken Romaine Lettuce Tomatoes Egg Cucumber Apple-Wood Smoked Bacon Blue Cheese Crumbles	
Seared Tuna*	\$16
Chilled Rare Tuna Baby Arugula Pickled Red Onions Crisp Cucumbers Fresh Tomatoes Honey Ginger Vinaigrette	

CUTS SIGNATURE STEAKS

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

Filet* 8-ounce	MKP
Ribeye* 14-ounce	\$38
New York Strip* 13-ounce	\$32

STEAK TOPPINGS

Crumbled Blue Cheese	\$4
Broiled Shrimp	\$10
Lump Crab Meat	\$12
Southern Fried Lobster Tail	MKP

SAUCES

Cuts Signature Sauce
Béarnaise
Green Peppercorn

HOUSE SPECIALS

Herb Roasted Chicken Breast 100% Antibiotic Free	\$18
Sautéed Spinach Roasted Potatoes Sweet Pepper Emulsion	
CUTS Steak Burger*	\$16
House Ground Steak Burger White Cheddar Lettuce Tomatoes Onions Toasted Pretzel Roll Cilantro Garlic Fries	
Bistro Steak & Frites*	\$28
Sliced Tenderloin Crispy Potatoes Green Peppercorn Sauce	
Shrimp & Grits	\$22
Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits	
Manhattan Steak Sandwich*	\$15
Grilled Tenderloin Steak Caramelized Onions Roasted Mushrooms Smoked Gouda Cheese Toasted Hoagie Roll Cilantro Garlic Fries	
Iron Seared Ponzu Salmon*	\$20
Rice Noodles Vegetables Stir-fry House Made Ponzu Sauce Fresh Scallions Sesame Seeds	
CUTS Ribeye*	\$34
Marinated in Soy Tropical Juices Garlic Mashed Potatoes	
Grilled Salmon Sandwich*	\$16
Caper Remoulade Lettuce Tomatoes Onions Toasted Pretzel Roll	
Slow Roasted Pork Ribs	\$22
Hickory BBQ Sauce Cilantro Garlic Fries	

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 Wedge Salad	\$6
Thyme Caramelized Onions	\$4
Oven Roasted Mushrooms	\$4

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	

A SERVICE CHARGE OF 18% WILL BE AUTOMATICALLY ADDED TO YOUR FINAL BILL.

*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.